

new rivers

spring

raw bar & cold seafood

oysters

afternoon delight RI grassy, sweet
walrus and carpenter RI petit, clean finish

served with horseradish cocktail and seasonal mignonette
17 1/2 dozen 3 each

RI littlenecks on the half shell

11 1/2 dozen 2 each

big shrimp cocktail

3.5 each

halibut crudo, meyer lemon, pistachio, radish
10*

littlenecks, ramps, pickled onion, olive oil
10*

charcuterie & cheese

our meats

served with our mustard, pickles, and breads
8 each 22 for three meats 38 degustation (5 meats)
we only use naturally raised animals for our charcuterie

thick belly bacon peppercorn, brown sugar, hickory

today's sausage berkshire pork shoulder, griddled

classic rillettes pork shoulder, duck fat, potted

tasso spicy southern style pork shoulder ham

chicken liver mousse, cognac, winter spices

duck ham I fennel & anise seed rub, hickory smoke

duck ham II korean chili, star anise, coriander

honey ham pork loin, long sweet brine, smoke

cheese

served with sweet & salty nuts and pickled grapes
8 each 22 for three cheeses 44 for 6 cheeses

old chatham camembert square sheep/cow's milk

NY milky, clean, mild

red hawk organic cow's milk CA washed rind, stinky

soft goat cheese FRA herbs, lemon, shallots

bluebird raw cow's milk MA salty, grassy

toma cow's milk CA dense, salty, creamy

verano sheep/cow's milk VT earthy, firm

snacks & small plates

new rivers pickled vegetables 6

marinated olives, charred orange, fennel stalk, chili 6

sweet and salty roasted nuts, rosemary, sea salt 6

olive tapenade and anchovy toast, caper salsa verde 7

barbecued local ramps, romesco 9

crispy artichokes, black garlic caesar dip 8

griddled hawaiian buns, warm shaved honey ham, pickled ramps, ramp mustard 9

soup, salad, pasta, appetizers

spring vegetable and quinoa stew with
english peas, asparagus, ramps

10

lettuce & herb salad, radishes, beets, crispy
quinoa, warm goat cheese toasts, white
balsamic vinaigrette

12

romaine salad, grilled sourdough croutons,
asiago cheese, lemon anchovy vinaigrette

12

stewed littlenecks, english peas,
fresh garbanzo beans, chili, garlic, white wine

12

linguini alla chitarra, RI littleneck clams,
season's first ramps, herb butter, spicy crumbs

13/25

lemon and herb ricotta agnolotti, creamed
spinach, breadcrumb, grana padano

12/23

add pork sausage, smoked pork belly, pork shoulder ham +5

larger plates

new rivers burger, our griddled seeded roll, crispy frites and herbs, malt vinegar aioli, sweet pickles

18*

ask server for tonight's toppings add sunny side egg +3 add new rivers bacon +3 add mushrooms +3 add grilled ramps +3

RI milled goat cheese polenta, four town farm asparagus, wild mushrooms, peas 18

add pork sausage, smoked pork shoulder, or smoked pork belly 23

halibut fillet, four town farm asparagus, roasted baby carrots, fingerling potatoes, pea vinaigrette

27

roasted cod fillet, little hakurei turnips, fiddlehead ferns, grilled ramps, roasted morel nage

27

labneh roasted 1/2 chicken, freekeh, fennel & white grape salad, preserved lemon, sumac, sesame

25

marinated & grilled hanger steak, carrot puree, roasted cipollini onion, crispy potato mousse, scallion

27

sides 7 each

frites, herbs, malt vinegar aioli ★ grilled 4-town asparagus, breadcrumbs, grana, evoo, herbs

ASPARAGUS DINNER JUNE I !! ask server for details and reservations

chef/owner beau vestal general manager/owner elizabeth vestal

sous chef anthony glieco

beverage director m. luke tabor

