

# new rivers

## autumn

### raw bar & cold seafood

#### oysters

walrus and carpenter 'originals' RI flawless  
island creek MA classic east coast brine

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

#### raw littlenecks

11 1/2 dozen 2 each\*

#### big shrimp cocktail

3.5 each

smoked trout pate, almonds, toast

8

bomster scallop crudo, caper vinaigrette

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 II korean chili, star anise, coriander

beef tongue pastrami wagyu, pepper, coriander

canadian bacon pork loin, long brine, smoke

#### cheese

served with sweet & salty nuts and pickled grapes

8 each 22 for three cheeses 44 for 6 cheeses

moses sleeper cow's milk VT milky, clean, brie like

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

soft goat cheese FRA herbs, lemon, shallots

caveman blue cow's milk OR fudge, creamy, dense

reading raw cow's milk VT semi soft, slight funk

bridgid's abbey cow's milk CT tangy, semi soft

### 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

roasted sugar pumpkin hummus, grilled yogurt flatbread, sumac, bee pollen 8

crispy rice flour eggplant 'frites', yogurt sauce, preserved lemon, mint 8

skillet roasted four town cauliflower, almond dukkah, charred eggplant puree 8

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\*\*JOIN US FOR THE RELEASE OF CHEF MATT JENNINGS' 'HOMEGROWN' OCTOBER 29\*\*  
ASK ABOUT OUR 2nd FLOOR PRIVATE DINING SPACE

## soup, salad, pasta, appetizers

sugar pumpkin and tahini soup, warm spices,  
almond crumble, pumpkin seed oil

10

smoked lamb's tongue and fennel salad,  
shaved beets, dijon, smoked honey

11

lettuce & herb salad, radishes, beets, toasted  
seeds, warm goat cheese toasts, white  
balsamic vinaigrette

12

romaine salad, lemon caper vinaigrette,  
grilled sourdough croutons, asiago

12

wild stonington red peel and eat shrimp,  
smoked chili aioli, 'new bay'

12

ricotta and goat cheese cavatelli, charred late  
season corn, rareripe pesto, crushed pine nuts

12/23

add pork sausage, smoked pork belly, pork shoulder ham +4

potato gnocchi, foraged hen of the woods  
mushrooms, parmigiano, thyme

12/23

add pork sausage, smoked pork belly, pork shoulder ham +4

## entrees and larger plates

new rivers burger, homemade seeded bun, crispy frites & herbs, b&b pickles, malt vinegar aioli 18  
ask server for tonight's toppings add new rivers bacon +3 add sunny side egg +3 add hen of the woods mushrooms +3

butternut squash RI soft polenta, roasted sweet peppers, cippolini onions, brussels leaves, ricotta  
add pork sausage, smoked tasso, or smoked pork belly +4

roasted bomber scallops, garnet yams, confit fennel, green tomato marmalade, lemon vinaigrette

27

grilled whole brook trout, smashed and crisped fingerlings, salsa verde, grilled lemon, sea salt

24

buttermilk roasted 1/2 chicken, white pumpkin puree, roasted broccoli, shaved radish, za'atar, jus

26

marinated and grilled hanger steak, bone marrow gratinéé, roasted foraged mushrooms, wine jus

29

roasted maitake mushrooms 8  
crispy frites with malt vinegar aioli 8

chef/owner beau vestal    general manager/owner elizabeth vestal  
sous chef anthony glieco    beverage director m. luke tabor