



## - SHAREABLES -

### CHARCUTERIE BOARD 19

SELECTION OF MEAT, CHEESE, FRUITS, NUTS & OLIVES

### CRISPY BACON BRUSSELS SPROUTS 15

PISTACHIOS, CURRANTS, MAPLE, CIPOLLINI ONION, PARMESAN

### ROASTED WILD MUSHROOMS 14

CRISPY PARMESAN POLENTA CAKE, LEMON BUTTER, ITALIAN PARSLEY, SEA SALT

### RIVERBIRD FRITES 14

LAVENDER, TRUFFLE OIL, HONEY, SEA SALT

### PEPPADEW PEPPER 10

PROSCIUTTO, CARAMELIZED ONION, GOAT CHEESE, BALSAMIC REDUCTION, MICRO ARUGULA

### DIVER SCALLOPS 16

DIVER SCALLOPS, SWEET POTATO, GREEN APPLE, WITH SHERRY VINEGAR, AND TRUFFLE OIL, VOLCANIC BLACK SEA SALT

### STICKY RIBS 15

GOCHUJANG AND SWEET SOY REDUCTION, SESAME SEEDS, PISTACHIOS

### RUSTIC RICOTTA SPREAD 14

BLACK PEPPER AND LEMON ZEST RICOTTA, PISTACHIOS, BLACK TRUFFLED WARM HONEY SERVED WITH NAAN

## - SOUP & SALAD -

### NEW ENGLAND CLAM CHOWDER 7/13

### CRAB TOMATO BISQUE 7/13

### RIVERBIRD FARM TO TABLE SIDE 7 / TABLE 12

SPRING MIX, CUCUMBER, CARROT, HEIRLOOM TOMATOES, RED ONION, HOUSE MADE CROUTONS AND CHOICE OF DRESSING

### BUTTERNUT + BEET 15

ROASTED BUTTERNUT AND BEETS TOSSED IN A FRESH HERB BLEND, GOAT CHEESE, UNFILTERED OLIVE OIL, CANDIED PECAN CREME FRAICHE AND MAPLE SHERRY VINAGER

**ADD CHICKEN \$6 ADD SHRIMP \$12**

#### DRESSING OPTIONS:

RANCH, BLUE CHEESE, LEMONGRASS VINAIGRETTE, CAESAR, ROASTED TOMATO CREAMY ITALIAN, BALSAMIC VINAIGRETTE

## - FLATBREADS -

GLUTEN FREE CRUST AVAILABLE FOR \$3

### CHEESE 10 / PEPPERONI 13

HOUSE MADE PIZZA SAUCE, MOZZARELLA CHEESE

### WILD MUSHROOM 16

CRACKED PEPPER OIL, ARUGULA, BALSAMIC CIPOLLINI ONIONS, GOAT CHEESE, MOZZARELLA CHEESE

### FIG & PEAR TRUFFLE 18

CRACKED PEPPER OIL, MISSION FIGS, SLICED PEARS, PROSCIUTTO, GOAT CHEESE, ARUGULA, TRUFFLE OIL

### BOLOGNESE & BASIL 16

HOUSE MADE BOLOGNESE SAUCE, ONION, ROASTED GARLIC, MOZZARELLA, FRESH BASIL

## - HANDHELDS -

SERVED WITH FRIES  
SUB HOUSE SALAD \$2  
OR HONEY LAVENDER FRIES \$3

### MORTADELLA SANDWICH 16

FRIED MORTADELLA, ROASTED TOMATOES, PROVOLONE, ARUGULA, BASIL PESTO AIOLI

### HOT ITALIAN 16

ROMAINE LETTUCE, SALAMI, CAPICOLA, PEPPERONI, PROVOLONE, CIPOLLINI ONION, ROASTED TOMATO CREAMY ITALIAN DRESSING

### CRAB BIQSUE + GRILLED CHEESE 18

10OZ CUP CRAB TOMATO BISQUE SERVED WITH GRUYERE GRILLED CHEESE ON A BAGUETTE

### RIVERBIRD SMASHBURGER 16

MISSOURI GROUND BEEF, BACON, CRACKED PEPPER MAYO, LETTUCE, TOMATO, ONION ON A BRIOCHE BUN

**MAKE IT A DOUBLE FOR \$22**

**CHEESE OPTIONS:** SWISS, CHEDDAR, PROVOLONE | ADD BLUE CHEESE FOR \$2

## - ENTREES -

### LINGUINE BOLOGNESE 23

HOUSE MADE BOLOGNESE SAUCE, PARMESAN CHEESE, ITALIAN PARSLEY

### TOMAHAWK PORK CHOP 36

ITALIAN HERB AND STONE GROUND MUSTARD ROASTED POTATOES, BRUSSELS SPROUTS, FIG & PEAR DEMI GLACE

### BRAISED BEEF SHORT RIB 38

BUTTERNUT SQUASH PUREE, ROASTED RUSTIC CARROTS, WILD MUSHROOMS, BLACK CHERRY DEMI GLACE, BUTTERMILK BLUE CHEESE

### CIOPPINO 40

HOUSE MADE FENNEL AND TOMATO BROTH, LOBSTER, SHRIMP, SCALLOPS, KING CRAB

### WALLEYE 27

LEMON AND WHITE WINE BUTTER SAUCE, ASPARAGUS, ROASTED POTATOES, BLISTERED TOMATOES, ITALIAN PARSLEY