

SELECT 3 COURSES OR 2
COURSES AND A GLASS OF
HOUSE WINE OR BEER.

\$35 menu *surcharges may apply*

— • DESSERTS • —

**Chocolate, Coffee and Hazelnut
Cake**
dulce de leche

Blueberry Lime Cobbler
vanilla bean ice cream

Peach Crostata
raspberry-vanilla swirl ice cream

Butterscotch Pudding
butterscotch sauce, whipped cream, cocoa crisp
and toffee/nut crumbles

Lime Miroir
Bavarian cheesecake with passion fruit sauce

Doris' Delight
chocolate swirled coffee ice cream, hot fudge,
chocolate covered salted almonds, marshmallow,
whipped cream and maraschino cherry

Daily Cheese
hand selected cheese from Arrowvine, served with
house-made jam, fennel crisps and grilled
baguette

**House-Made Ice Cream or
Sorbet with Cookies**
ask your server

**Daily Assortment of Tasty
Cookies**
ask your server

— • SIDES • —

Daily Bread ... 6
ask your server

Market Spinach ... 12
lemon and garlic

Market Green Beans ... 12
tomato caper vinaigrette

Garlic Roasted Potatoes ... 10
lemon aioli

Spaghetti Squash ... 12
pomegranate seeds, raisins, honey lemon oil,
toasted hazelnuts and Ricotta cheese

Roasted Cauliflower ... 12
yogurt, mint, pomegranate

French Fries ... 10

The Daily Board ... 30
artisan cheese, Genoa salami, chicken liver pâté,
salmon rillettes, fennel crisps, grilled bread,
mustard, housemade jam, cornichons, olives

4 Aug

lunch menu

— • APPETIZERS • —

Soup of the Day
ask your server

Prince Edward Island Mussels
white wine herb broth with chorizo sausage, tomato, garlic, citrus and grilled bread

Scallop Margarita +5
lime, chilies, avocado and oranges with sour cream, tequila ice and tortilla chips

Fried Green Tomatoes
on tarragon aioli with tomato caper vinaigrette, balsamic glaze and Parmesan cheese

Rock Shrimp Tempura +5
napa cabbage slaw, sriracha aioli and yuzu dressing

Miso Salmon Tartare
wasabi cream, sriracha aioli, wakame seaweed, miso-sesame dressing and anise crisps

Tomato & Watermelon Salad
garden tomatoes, watermelon, feta cheese, basil, white balsamic, pesto

RIS' Caesar Salad
hearts of romaine, pickled vegetables, croutons, egg, Parmesan, anchovies

French Greens Salad
mixed greens, haricots verts, onions, radish, tarragon, Champagne vinaigrette, Gruyère cheese

— • ENTRÉES • —

Today's Special
ask your server

Leek Crusted Icelandic Cod +5
on corn and shell bean succotash with a garden tomato sauce and zucchini crisps

Clams Linguini
with white wine garlic butter sauce, chili flakes, Parmesan and croutons

Pepita Crusted Salmon +5
shrimp, chiles, lime, tomato, haminy, tomatillos, pico de gallo, ancho crema, cilantro
* From the Kitchen of Chef Bob Kinkead *

Hoisin Glazed Shrimp
napa cabbage slaw with yuzu dressing, mirin scented rice, sesame and sriracha

Grilled Hanger Steak +5
wilted spinach, rosemary potatoes and paprika aioli with a bacon, grilled red onion, cherry tomato
and blue cheese salad

Chicken Milanese
herb crusted chicken, tomato-caper vinaigrette, garlic potatoes and aioli with an arugula, spinach and
Capicola ham salad

Crown of Cauliflower
green lentils, spaghetti squash, raisins, yogurt, pomegranate, mint, pistachios, lemon honey

Ris' Cheeseburger
house made potato roll, onion jam, secret sauce, pickles and a side of French fries

Daily Menus are Subject to Change

Please inform your server of any food allergies or dietary restrictions. While we can modify many menu items and take extensive precautions to minimize risk, please be advised that our kitchen is not a cross-contamination-free environment. Directly communicating your needs to your server will help us best accommodate you and ensure a safe dining experience.

— " WINES BY THE GLASS " —

SPARKLING

Prosecco, Fiol
Treviso, Italy NV

WHITE & ROSE

Pinot Grigio, Benvolio
Friuli, Italy 2024

Albarino, La Cana
Rias Baixas, Spain 2024

Chardonnay, Diatom
Santa Barbara, CA 2024

Rose, Boxwood
Middleburg, Virginia 2025

Sauvignon Blanc, Louis de Tourny
Bordeaux, France 2024

RED

Cabernet Sauvignon, Babylonstoren
Franschhoek, South Africa 2023

Tempranillo, Artadi 'Goros'
Rioja, Spain 2020

Pinot Noir, Siduri
Willamette Valley, Oregon 2024

Chianti, Tocco Divino
Tuscany, Italy 2023

Malbec, Areo
Patagonia, Argentina 2024

— " TAKE ME WITH YOU " —

Anise Crackers...5/bag

Dressings

White Balsamic Vinaigrette and Champagne Vinaigrette

Vegetarian Lasagna (frozen)

Chicken Pot Pie (frozen)

House-made Soups

Ask your server about today's selection

House-made Ice Cream and Sorbet

assortment of delicious flavors -
ask your server about today's selection

— " HOUSE COCKTAILS " —

Uber Black Manhattan

Bardstown Bourbon, Don Ciccio Amaro Tonic Ferra Kina, bourbon macerated cherries, bitters

RIS 75

Gin, Lemon, Bitters, Bubbly

Hialeah Holiday

Cirrus Vodka, lime, grapefruit soda, Tajin

Dark and Stormy

dark rum, fresh squeezed ginger, lemon, soda

Casual Black Magic

reposado tequila, Amaro Montenegro, lime, grapefruit, honey

— " MOCKTALIS " —

House-made Ginger Beer

[fresh squeezed ginger, lemon, soda water]

It's Lavender Thyme

[lavender, thyme, citrus]

Faux-jito

[local melon, mint, citrus]

Sunrise Fizz

[cranberry, orange juice, pineapple, soda water]

Canary Melon Aqua Fresca

[melon, honey, mint]

— " BEER " —

IPA, Triple Crossing 'Falcon Smash'

Lager, Monopolio

Cider, Atomic Dog

Non-Alcoholic Beer

Oatmeal Stout, Samuel Smith

— " COFFEE BY SANTA LUCIA, NICARAGUA " —

Regular and Decaf Coffee

Regular and Decaf Espresso

Cappuccino or Latte

TEAS BY TEAISM



**** Spring Market items are for sale,
ask your server what is available****