

FIRSTS

YOUNG GREENS & ARUGULA / Shaved Vegetables, Mustard Vinaigrette, Herbs / 10

BRUSSEL SPROUTS / Slow Cooked Hen Egg, Country Ham, Frisee Lettuce, Garlic Dressing / 12

WILD CAUGHT CLAMS / Grilled Beef Shortrib, Kim Chi, Hot & Sour Broth, Grilled Bread / 12

OXTAIL & DUMPLINGS / Parisienne Gnocchi, Sauerkraut, Mushrooms, Toasted Breadcrumb / 12

HERITAGE PORK RIBS / Spiced, Applewood Smoked, Nuoc Cham, Pickled Peanuts / 12

SECONDS

MARKET VEGETABLES / Heirloom Grains & Greens / 22

WILD STRIPED BASS / Caramelized Parsnip Puree, Brussel Sprouts, Country Ham Jus / 28

MONKFISH FILET / Beauregard Sweet Potatoes, Baby Beets, Fennel Root, Citrus Butter / 27

DUCK BREAST / Appalachian Blue Barley, Roasted Cauliflower, Chanterelle Mushrooms / 27

PASTURED CHICKEN BREAST / Sausage, Pumpkin Puree, Corn Grits, Kim Chi, Asian Pear / 26

PH BEEF RIBEYE STEAK / Yukon Potato Gratin, Wild Mushrooms, Baby Carrots, Beef Jus / 32

SIDES

RED FIELD PEAS / 6

ROASTED BEETS / 6

BRUSSELS SPROUTS / 6

COLLARD GREENS / 6

18% Gratuity added to parties of 6 or more.

WARNING: Eating raw or undercooked meat, poultry, seafood, eggs and shellfish might increase the risk of food borne related illness.

AARON DEAL / EXECUTIVE CHEF

RIVERANDRAILRESTAURANT.COM



10/29/15