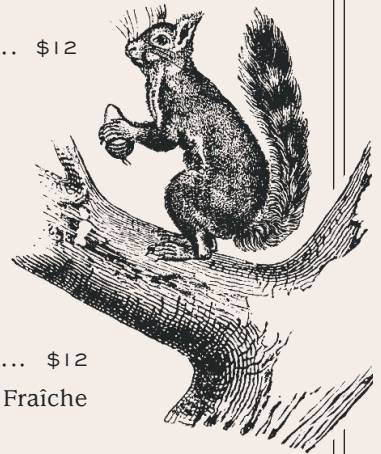


TO START

- WHIPPED GOAT CHEESE** {V} \$15
Black Pepper Honey, Pistachio Madeleines
- TUNA CRUDO** \$18
Toasted Garlic, Yuzu Broth, Fermented Chili Paste, Potato Crisp
- SHRIMP CEVICHE** {GF} \$16
Lime, Cilantro, Jalapeño, Tomatillo, Avocado
- BISON TARTARE** \$18
Manchego, Capers, Pickled Chiles, Grilled Bread
- FRESH LUMP CRAB CAKE** \$21
Roasted Corn, Sunflower Seed, Lemon Mustard Beurre Blanc

FARM & FIELD

- BLACK KALE** {V} \$10
Pecorino, Smoked Almonds, Meyer Lemon, Rye Breadcrumbs
- GRILLED ARTICHOKE** {V/GF} \$12
Garlic Lemon Marinated, Green Chili Aioli, Chives
- FOREST PANZANELLA** \$10
Mushrooms, Sesame Sourdough, Arugula, Umami Aioli
- BLACK GARLIC FRIES** \$8
Green Chile Aioli, Parmesan
- SWEET POTATOES** {V/GF} \$12
Black Walnut, Fried Sage, Smoked Hickory Syrup, Crème Fraîche



THE GARRISON

FINE FOOD

FINLEY FARMS

LAND & SEA

- DUCK BREAST** {GF} \$20
Glazed Turnip, Duck Fat Whipped Potato, Cipollini Jus
- QUAIL** \$21
Wild Mushroom & Grain Stuffing, Truffle Honey, Perigord Sauce
- MINI POT ROAST** {GF}..... \$21
Braised Beef Cheek, Celery Root Purée, Broccoli Gremolata, Crispy Garlic
- SEA SCALLOPS** {GF} \$22
Crispy Pancetta, Truffle Creamed Corn, Melted Leeks
- CHILEAN SEA BASS** \$24
Coconut Broth, Jasmine Rice, Papaya & Avocado Slaw

FOR THE TABLE

- RIVERSIDE FRIED CHICKEN** Herb Brine, Crispy ½ Chicken, Housemade Dill Pickles \$36
- PORTERHOUSE** {GF} 24 oz, Black Garlic Fries, Chimichurri, Black Garlic Jus, Farm Salt \$65
- ORECCHIETTE** Boar Sausage, Broccoli Rabe, Braised Fennel {AVAILABLE VEGETARIAN} \$32

WE RECOMMEND 3 TO 4 SMALL PLATES PER PERSON OR 2 PLATES PER PERSON IN ADDITION TO A LARGE PLATE FOR THE TABLE

**Consuming raw or undercooked foods such as meat, poultry, shellfish and eggs may increase your risk of foodborne illness. Please notify us if anyone in your party has a food allergy.*

{V} = VEGETARIAN • {GF} = GLUTEN-FREE

RIVERSIDE EXPERIENCE

ALL COURSES SERVED FAMILY-STYLE

BISON TARTARE Manchego, Capers, Pickled Chiles, Grilled Bread

BLACK KALE {V}

Pecorino, Smoked
Almonds, Meyer Lemon,
Rye Breadcrumbs

AND

MINI POT ROAST {GF}

Braised Beef Cheek,
Celery Root Purée, Broccoli
Gremolata, Crispy Garlic

SEA SCALLOPS {GF} Crispy Pancetta, Truffle Creamed Corn, Melted Leeks

RIVERSIDE FRIED CHICKEN

Herb Brine, Crispy ½ Chicken,
Housemade Dill Pickles
(IT'S AN OZARK TRADITION)

AND

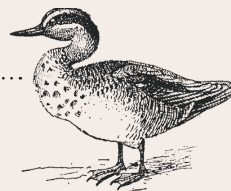
SWEET POTATOES {V/GF}

Black Walnut, Fried Sage,
Smoked Hickory Syrup,
Crème Fraîche



ROSEMARY POUND CAKE

Brown Butter Griddled,
Lemon Chamomile Ice Cream



FOR TWO GUESTS • \$65 PER PERSON

DESSERTS

- ROSEMARY POUND CAKE {V}** \$12
Brown Butter Griddled, Lemon Chamomile Ice Cream
- RICOTTA DONUTS {V}** \$9
Cinnamon Sugar, Apricot & Amaretto Anglaise
- PERSIMMON CRÈME BRÛLÉE {GF}** \$10
Candied Pistachios, Persimmon Jam
- CHOCOLATE LAYER CAKE {V}** \$12
Butter Pecan Frosting, Bourbon Toffee Sauce

DRINKS

- WHITE RUSSIAN** \$12
Vodka, Kahlua, Vanilla, Frothy Whipped Mocha Coffee Cream
- BANANAS FOSTER** \$12
Brown Butter Washed Dark Rum, Banana Liqueur,
Cinnamon Brown Sugar Syrup
- BRANDY ALEXANDER** \$11
Brandy, Crème de Cocoa, Vanilla Bean Ice Cream

PORT / APERITIFS / DIGESTIFS

- | | |
|---------------------------------|---|
| APEROL \$8 | LILLET BLANC \$8 |
| CAMPARI \$8 | INNISKILLIN ICE WINE \$16 |
| CYNAR \$8 | GRAHAM'S TAWNY PORT 20 YR \$16 |
| FERNET-BRANCA \$10 | SEE PAGES 15 & 16 FOR OUR FULL SPIRIT LIST |