

TO START

- WHIPPED GOAT CHEESE** {V}..... \$15
Black Pepper Honey, Pistachio Madeleines
- P.E.I. MUSSELS** \$18
Roasted Tomato, Garlic Confit, Arbol Chili, Feta, Grilled Bread
- SMOKED SHRIMP** {GF}..... \$18
Blistered Sugar Snap Peas, Salsify Purée, Preserved Lemon
- BISON TARTARE** \$18
Manchego, Capers, Pickled Chiles, Grilled Bread
- GRILLED ARTICHOKE** {V/GF}..... \$14
Garlic Lemon Marinated, Green Chili Aioli, Chives
- BLACK GARLIC FRIES**..... \$10
Green Chile Aioli, Parmesan

FARM & FIELD

- FOREST PANZANELLA** \$10
Mushrooms, Sesame Sourdough, Arugula, Umami Aioli
- BLACK KALE** {V}..... \$11
Pecorino, Smoked Almonds, Meyer Lemon, Rye Breadcrumbs
- SWEET POTATOES** {V/GF}..... \$12
Black Walnut, Fried Sage, Smoked Hickory Syrup, Crème Fraîche
- 100 LAYER POTATO** {V/GF}..... \$12
Yukon Gold Potato, Gruyere, Loaded Potato Crumble
- APPLE & BELGIAN ENDIVE** {V/GF}..... \$12
Roasted Grapes, Blue Cheese, Marcona Almond
- BEET & BLACKBERRY** {V}..... \$12
Glazed Beets, Blackberry, Labna, Watercress, Pepitas



THE GARRISON

FINE FOOD

FINLEY FARMS

LAND & SEA

DUCK BREAST {GF}	\$21
Duck Fat Whipped Potato, Crispy Leeks, Cipollini Onion Jus	
QUAIL	\$21
Wild Mushroom & Grain Stuffing, Truffle Honey, Périgord 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	
RED SNAPPER	\$24
Coconut Slaw, Jasmine Rice, Red Curry Broth	
FRESH LUMP CRAB CAKE	\$22
Roasted Corn, Sunflower Seed, Lemon Mustard Beurre Blanc	

FOR THE TABLE

RIVERSIDE FRIED CHICKEN	\$36
Herb Brine, Crispy ½ Chicken, Housemade Dill Pickles <i>Try it dipped in F.F. Sauce! \$5</i>	
PORTERHOUSE {GF}	\$64
24 oz, Black Garlic Fries, Chimichurri, Black Garlic Jus, Farm Salt <i>Jumbo Crab Imperial and Bone Marrow Topping \$25</i>	
BOUILLABaisse	\$68
Provençal Seafood Stew, Mussels, Snapper, Shrimp, Scallop, Tomato-Saffron Broth, Grilled Bread	

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

SEA SCALLOPS {GF}

Crispy Pancetta,
Truffle Creamed Corn,
Melted Leeks

OR

MINI POT ROAST {GF}

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

BLACK KALE {V} Pecorino, Smoked Almonds, Meyer Lemon, Rye Breadcrumbs

RIVERSIDE FRIED CHICKEN

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

AND

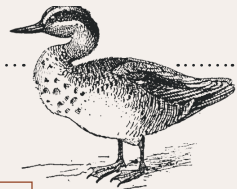
SWEET POTATOES {V/GF}

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



ROSEMARY POUND CAKE

Brown Butter Griddled,
Lemon Chamomile Ice Cream



FOR TWO GUESTS • \$65 PER PERSON

FOUR COURSE WINE PAIRING • \$20 PER PERSON

