

RIVE BISTRO

FRENCH KITCHEN

Petites Assiettes

***Foie Gras du Jour** MP

Escargot garlic butter and fresh herbs 14

Cheese Plate 3 for 15 5 for 21

Charcuterie Plate pate and cured meats 18

Meatballs caramelized vidalia onions, tomato concasse 11

Shrimp Casserole white beans, swiss chard 16

Coquille St Jacques sea scallops au gratin 16

Crab Cake mixed greens, curry remoulade 14

Cheese Fondue country bread, fresh apples 16

Eggplant Mushroom Goat Cheese Crostini 10

Burrata Prosciutto di Parma, roasted red pepper, EVOO, saba vinegar 16

***Blue Point Oysters** ½ dozen, cocktail sauce, tequila mignonette 18

Soupe & Salade

French Onion Soup 11

New England Seafood Chowder 12

Roasted Beet Salad goat cheese, sherry vinaigrette 14

Rive Salad organic mixed greens, marinated tomatoes, shallot vinaigrette 11

Romaine Salad brie cheese, warm potatoes, smoked bacon, creamy horseradish dressing 15

Chopped Kale and Farro Salad almonds, dried apricots, sherry vinaigrette 14

Entrees

***Grilled Scottish Salmon** turnip and potato puree, sauteed spinach, sweet red bell pepper beurre blanc 28

Moulard Duck Breast potato gratin, vegetables, lingonberry sauce 32

Moules Frites Provencale onion, garlic, tomatoes, white wine, herbs, french fries 26

Trout Almondine wild and brown rice, haricot vert, toasted almonds, butter Meunière 25

Seared Sea Scallops turnip puree, citrus chive beurre blanc MP

Organic Chicken Breast spinach polenta cake, Basquaise sauce 25

Cassoulet de Toulouse duck leg confit, garlic sausage, slab bacon, white beans 27

Gluten Free Pasta seasonal vegetables, EVOO 21

Rigatoni Lamb Bolognese truffle ricotta 26

Beef Bourguignon served with fresh pasta 27

***Burger** local grass fed beef by Custom Meats Fairfield, choice of brie, roquefort or gruyere cheese 16

***Bistro Steak Frites** herb garlic butter, peppercorn sauce or roquefort sauce 30

Braised Pork Shank mushroom tomato veal demi-glace 25

Sides

french fries 6, mashed potatoes 6, haricot vert 6, sautéed kale 5 potato gratin 5

*-These items served undercooked/raw. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.