

SMALL MEALS & PASTA

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| New Rivers ½ Pound Burger on a Portuguese Sweet Roll | 16 |
| Fresh Pappardelle with Arugula, Black Walnut Cream, Roasted Peppers and Gruyere | 17 |
| Optional Grilled Turkey Sausage | 19 |
| Grilled 4oz. Mahi with Jasmine Rice, Fried Plantain, Snowpeas & Pineapple/Papaya Salsa | 18 |
| Grilled 4oz. Niman Ranch Pork T-loin with Winter Radishes, Chantenay Carrots, Asian Eggplant | 19 |
| Creamy Mushroom Polenta with Balsamic Grilled Broccolini, Salad and Asiago Crostini | 16 |

FROM THE GRILL & OVEN

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| Roasted ½ Chicken with Lemon/Thyme Jus, Sunchoke Gratin and Stewed Swiss Chard with Bacon | 24 |
| Pan-Seared Sea Scallops with Cracked Wheat Salad, Cipollini Onions, Roasted Fennel | 23 |
| Grilled 8oz. Mahi with Jasmine Rice, Fried Plantains, Snowpeas & Pineapple/Papaya Salsa | 23 |
| Grilled 8oz. Niman Ranch Pork T-loin with Winter Radishes, Chantenay Carrots, Asian Eggplant | 25 |
| Grilled Venison Loin with Maple/Venison Essence, Savory Waffle, Winter Kale, & Chanterelles | 24 |

BISTRO MEALS

Prix Fix \$22. Monday To Thursday
Choice of: Cup of Soup or Small Mixed Green Salad
Grilled Chicken Breast with Orange & Coriander Rice, Grilled Bok Choy
or
Baked Flounder with Herb Crust, Couscous and Green Beans
Kiwi & Orange or Magic Cookie Bar with Vanilla

*** If you would like a substitution, please ask your server what is available.
*** There is a \$4.00 charge for split entrees and we will not split entrees when 4oz. and 8oz. portions are available.

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| Grilled 4oz. Niman Ranch Pork T-loin with Winter Radishes, Chantenay Carrots, Asian Eggplant | 19 |
| Creamy Mushroom Polenta with Balsamic Grilled Broccolini, Salad and Asiago Crostini | 16 |

FROM THE GRILL & OVEN

| | |
|--|----|
| Roasted ½ Chicken with Lemon/Thyme Jus, Sunchoke Gratin and Stewed Swiss Chard with Bacon | 24 |
| Pan-Seared Nantucket Scallops with Cracked Wheat Salad, Cipollini Onions, Roasted Fennel | 26 |
| Grilled 8oz. Mahi with Jasmine Rice, Fried Plantains, Snowpeas & Pineapple/Papaya Salsa | 23 |
| Grilled 8oz. Niman Ranch Pork T-loin with Winter Radishes, Chantenay Carrots, Asian Eggplant | 25 |
| Grilled Venison Loin with Maple/Venison Essence, Savory Waffle, Winter Kale, & Chanterelles | 24 |
| Pan-Seared Sturgeon - Dill Vinaigrette, Jim Cook's Heirloom Potatoes and Beet & Carrot Slaw | 25 |

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NIBBLES

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| Indian Black Bean Dal with Honey Butter & Mixed Nan Breads | 8 |
| House-made Sesame Crackers with Kimchee, Ginger - Honey | 8 |

STARTERS & SALADS

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| Seasonal Soup | 7 |
| Baby Greens' Salad with Shallot - White Balsamic Vinaigrette and Goat Cheese Croutons | 8 |
| Romaine Salad Dressed with Lemon, Capers and Anchovy Vinaigrette | 8 |
| Winter Salad with Black Tea Smoked Duck Breast, Cashews and Blood Orange Vinaigrette | 12 |
| Buckwheat Crepes with Jumbo Lump Crab, Leeks, Tarragon, Lemon and Crème Fraîche | 12 |
| Bruschetta with Flageolet Beans, Pancetta, Parma Reggiano, and Winter Savory | 10 |
| Three Onion & Duck Confit Tart with Goat Cheese, Red Wine, Thyme and Chive Oil | 12 |
| Shellfish Platter - Wellfleet Oysters, Native Littlenecks, Chilled Poached Mussels & Mignonette | 15 |

NEW RIVERS supports sustainable agriculture. We purchase produce, organic whenever possible from local growers and vintners including Baby Greens in North Kingstown, Wishing Stone Farms in Little Compton, Steve Ramos in Bristol, Four Town Farm in Seekonk, Manic Organic in Portsmouth, Eva's Garden in South Dartmouth and Sakonnet, Westport and Greenvale Vineyards. Selected meats are naturally raised from Niman Ranch, Marin CA and Mountain View Red Deer farm in Vermont

Our Menu Changes with Availability of Seasonal Produce