**SMALL MEALS & PASTA**

New Rivers ½ Pound Burger on a Portuguese Sweet Roll 16
Fresh Peppadew with Anagala, Black Walnut Cream, Roasted Peppers and Gorgonzola 17
Optional Grilled Turkey Sausage 19
Grilled 4oz. Mahi with Jasmine Rice, Fried Plantains, Snowpea & Pineapple/Papaya Salsa 18
Creamy Mushroom Polenta with Balsamic Grilled Broccolini, Salad and Asagio Crostini 16

**FROM THE GRILL & OVEN**

Roasted ¾ Chicken with Lemon/Thyme Jun, Szechuan Grits and Steamed Swiss Chard with Bacon 24
Pan-Seared Sea Scallops with Cracked Wheat Salad, Cipollini Onions, Roasted Fennel 23
Grilled 4oz. Mahi with Jasmine Rice, Fried Plantains, Snowpea & Pineapple/Papaya Salsa 23
Grilled Venison Loins with Maple/Vermillion Essence, Savory Waffle, Winter Kale, & Chantenay 24

**BISTRO MEALS**

Priced $22 Monday To Thursday
Chips of Crispy Soup or Small Mixed Greens Salad
Grilled Chicken Breast with Orange & Coriander Rice, Grilled Rib Choy 24
Braised Shoulder with Herb Creme, Currants and Green Beans
Knot & Orange or Magic Cookie Bar with Vanilla

*** If you would like a substitution, please ask your server - what is available.**** If you would like a substitution, please check with your server.**** There is a $3.95 charge for split entrées and we will not split entrées when 4oz. and 8oz. portions are available.

**SMALL MEALS & PASTA**

New Rivers ½ Pound Burger on a Portuguese Sweet Roll 16
Fresh Peppadew with Anagala, Black Walnut Cream, Roasted Peppers and Gorgonzola 17
Optional Grilled Turkey Sausage 19
Grilled 4oz. Mahi with Jasmine Rice, Fried Plantains, Snowpea & Pineapple/Papaya Salsa 18
Creamy Mushroom Polenta with Balsamic Grilled Broccolini, Salad and Asagio Crostini 16

**FROM THE GRILL & OVEN**

Roasted ¾ Chicken with Lemon/Thyme Jun, Szechuan Grits and Steamed Swiss Chard with Bacon 24
Pan-Seared Stameck Scallops with Cracked Wheat Salad, Cipollini Onions, Roasted Fennel 26
Grilled 4oz. Mahi with Jasmine Rice, Fried Plantains, Snowpea & Pineapple/Papaya Salsa 23
Grilled Venison Loins with Maple/Vermillion Essence, Savory Waffle, Winter Kale, & Chantenay 24
Pan-Seared Sturgeon - Dill Vinaigrette, Jun Cook's Harlequin Potatoes and Beet & Carrot Slaw 25

**NIBBLES**

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

**STARTERS & SALADS**

Seasonal Soup 7
Baby Greens' Salad with Shrimp - White Balsamic Vinaigrette and Goat Cheese Crostons 8
Seasonal Salad Dressed with Lemon, Caper and Anchovy Vinaigrette 8
Winter Salad with Black Tea Smoked Duck Breast, Cashews and Blood Orange Vinaigrette 12
Backyard Crêpes with Jumbo Lump Crab, Leeks, Tarragon, Lemon and Créme Frâiche 12
Bouchetta with Frutago Balsam, Pancetta, Parm Reggianto, and Winter Specialty 10
Three Onion & Duck Confit Tart with Goat Cheese, Red Wine, Thyme and Olive Oil 12
Sheriff Panzer - Whifflet Oysters, Native Littlenecks, Chilled Frenched Musseals & Mignonette 15

**NEW RIVER** supports sustainable agriculture. We purchase product - organic whenever possible from local growers and wineries including Baby (veens in North Kingston), Wineing Vine Farms in Little Compton, Steve Hannahs in Warren, Four Town Farms in Seekonk, Shove Organics in North Kingstown, Era's Canards in South Warren and Sakowen, Hop截t and Greenhouse Vineyards. Selected meats are naturally raised from Nirvan Ranch, Martin CA and Mountain View Red Devil Farm in Vermont.

Our Menu Changes with Availability of Seasonal Produce.