

RIVERSIDE

• STARTERS •

TOMATO BREAD SOUP *Basil Pesto, Pecorino Cheese* · 8

 **SAUSAGE & WHITE BEAN MINISTRONE** *With Organic Italian Kale & Parmesan* · 8

 **NEW ENGLAND CLAM CHOWDER (GF)** *Cup 5 Bowl 8*

Add to any Salad: Draper Airline Chicken Breast · 10

 **HOUSE SALAD** *Organic Mixed Greens, Roasted Walnuts, crumbled Blue Cheese, Balsamic Vinaigrette* · 7


CAESAR SALAD * *Chopped Romaine, Radicchio, Focaccia Croutons, Pecorino Cheese, housemade Caesar Dressing* · 9

 **CLASSIC WEDGE** *Iceberg Lettuce, housemade Blue Cheese Dressing, Blue Cheese Crumbles, chopped Bacon* · 10


 **ROASTED BEET SALAD** *Horseradish Vinaigrette, toasted Pistachios, roasted Goat Cheese, Micro Greens* · 10

FRIED CALAMARI *Crispy Fennel, Calabrian Chili Aioli* · 14


 **MANILA CLAMS** *Sautéed with Garlic, Shallots, White Wine, Butter, fresh Thyme, Parsley* · 14

 **MUSSELS** *Sautéed with Garlic, Shallots, Mustard, White Wine & Crème Fraîche. Served with grilled Blue Skies bread.* · 12


 **GRILLED DELICATA “FRIES”** *Roasted & grilled Organic Squash Spears, toasted Pumpkin Seed Pesto, crumbled Feta* · 10


 **BACON-WRAPPED DATES** (7) *Stuffed with Marcona Almonds, wrapped with Nueske Applewood-Smoked Bacon, drizzled with local Wildflower Honey* · 9


• MAINS •


 **BRAISED SHORT RIB** *Boneless Cascade Farms Short Rib, Creamy Rosemary Polenta, Braising Sauce, roasted seasonal Vegetables* · 29

CHICKEN PICCATA ** *Draper Valley Chicken Breast, thinly sliced and sautéed with Lemon and Caper Butter Sauce, fresh made Orzo Pasta with local Organic Vegetables and Greens* · 28

 **12 OZ. RIB EYE **** *Certified Angus Rib Eye, grilled to order, roasted Sweet Potatoes sautéed with braised Leeks, Brussels Sprouts, Kale, Topped with sautéed Columbia Mushrooms Company Organic Mushrooms* · 34

 **GRASS FED RACK OF LAMB **** *Reister Farms (Washougal, WA) Grass Fed Lamb, sautéed Local Vegetables, Garlic roasted Baby Potatoes* · 33

 **PORK OSSO BUCCO** *Braised Carlton Farms Pork Shank, Columbia Mushroom Company Organic Shiitake Mushroom Farrotto, Braising reduction, Gremolata* · 29

 **CIOPPINO** *Blue Mussels, Jumbo Shrimp, Manila Clams, Cod, Tomato-Anise Broth, toasted pasta, White Beans, Vegetables, Fennel Pollen* · 30

 Indicates Gluten Free (GF)

· All ingredients may not be listed * Contains raw Eggs


** All proteins are cooked to order.

· Consuming raw or undercooked Meats or Seafood may increase your risk of foodborne illness

· A 20% gratuity will be added to all parties of 8 or more · No checks please



• **PASTAS** •

 (2) *Gluten-free Dinner Rolls (Columbia Gorge Gluten Free, Bingen, WA) · 1.50*

 *Gluten-free Pasta available · Add 1.50*

MAC 'N CHEESE *Fresh Penne, Béchamel, Fontina, White Cheddar, Parmesan, Pecorino, Bread Crumbs · 19*

CARBONARA *House-cured Pancetta, Garlic, Egg Sauce, Parsley, Parmesan, fresh Linguine · 20*

LEMON GORGONZOLA GNOCCHI *Housemade Potato Gnocchi, Gorgonzola Dolce, grated Lemon,
fresh Spinach · 21*

MUSHROOM AGLI E OLIO *Columbia Mushroom Company Chestnut Oysters, Garlic, Chili Flakes,
fresh Spinach, Olive Oil, Pecorino, fresh Linguine · 20*

CAULIFLOWER PASTA *Pan-roasted Cauliflower, Olives, Capers, roasted Tomatoes, Garlic, Anchovy,
Chili Flakes, Pecorino Cheese, Bread Crumbs, fresh Linguine · 21*

SALSICCIA *Spicy Italian Sausage Ragu, Sweet Peppers, Niçoise Olives, Basil, Parmesan, fresh Penne · 20*

SAUSAGE & FREGULA *Olympia Provisions Parsley & Pecorino Sausage, Toasted Fregula Pasta, Garlic,
Calabrian Chilies, Broccolini, Spinach, Parmesan · 21*

VONGOLE *Large Manila Clams, Garlic, Chili Flakes, Parsley, White Wine, Butter, fresh Linguine · 21*

AMATRACIANA (4) *Jumbo Shrimp sautéed with housemade Pancetta, Garlic, Chile Flakes, Red Sauce,
fresh Linguine. Topped with Pecorino and fresh Mint · 23*

BOLOGNESE *Classic Ragu of Veal, Pork & Beef, with Tomato, Pecorino Cheese, fresh Penne · 20*

BRAISED BEEF PASTA *Braised Short Rib, Garlic, Tomato, Braising Sauce, fresh Penne · 21*

• **CLASSICS** •

FISH & CHIPS


Tempura battered True Cod, French Fries, Tartar Sauce, Lemon · 19

VEGGIE BURGER

*Housemade Burger with White Beans, Farro, Quinoa, Almonds, Shiitake Mushrooms,
Arugula, Basil, Organic White Cheddar, Chipotle Mayo, French Fries, Whole Wheat Bun · 14*

RIVERSIDE BURGER **

1/2 lb., Organic White Cheddar, Bacon, Sautéed Onion, French Fries · 14

 *With Gluten Free Bun (Columbia Gorge Gluten Free, Bingen, WA) · Add 1.50*

*Make it **IMPOSSIBLE™** (Vegan)*

French Fries · 14