

RIVER × ROAST

Chef's Offerings: September 2019

CHARCUTERIE

Served with Pickles, Fruit Preserves, Mustard, Sourdough
18 - 3 Selections / 31 - 5 Selections

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CHICKEN LIVER MOUSSE | *Housemade*

Chicken liver sautéed and pureed with salt,
pepper and shallots

MORTADELLA | *Local*

silky smooth emulsified pork with cubes of house-cured back fat,
cinnamon, and black peppercorns

FINOCCHIONA | *Local*

Tuscan pork salami seasoned
with fennel seeds, fennel pollen, and Chianti wine

COPPA PICCANTE | *Local*

Pork collar with hot Calabrian pepper,
black Tellicherry pepper, and fennel pollen

SOPPRESSATA | *Local*

Calabrian style spicy salami seasoned with
imported Calabrian peppers

SPECK | *Local*

Smoked Mountain Ham prepared with black
pepper, garlic, rosemary, bay, thyme, and smoked in sessions as it dries

'NDUJA | *Local*

Spicy, spreadable pork salami originating
from Calabria with peppers and sea salt

OYSTERS

Traditional Accoutrements
18 half dozen / 36 dozen

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ON THE HALF SHELL

Choose from our rotating selection of East & West coast oysters,
shucked to order and served over ice chips

