

# vine & olive

RIVERSTONE EATERY AND WINE BAR

## COLD

MEISHI OYSTERS | APPLE-CELERY GRANITA | HOUSE HOT SAUCE \$3 EA

OLIVES | HERB MARINATED \$6

LAMB RILLETTES | MINT APPLE JAM | CRACKERS \$10

CAESAR | SOURDOUGH | LEMON | PARMIGIANO-REGGIANO \$8

MARINATED BEETS | PECANS | AVOCADO CREMA | FETA | KALE |  
MAPLE VINAIGRETTE \$9

SMOKED SALMON | PUMPERNICKEL | CAPER CREAM CHEESE |  
HORSERADISH PICKLES \$15

CHICKEN LIVER MOUSSE | CHERRY MOSTARDA | RYE \$10

## HOT

DAILY BREAD | HERB OLIVE OIL | BALSAMIC \$4

CRUNCHY CHICKPEAS | CHILI | LIME \$3

BUTTERNUT SQUASH SOUP | TOMATO ASIAGO CROUTON \$5

PIROSHKI | BEEF JUS \$2 EA

SPANISH OCTOPUS | CRISPY POTATOES | CHORIZO | BLACK GARLIC \$14

FLATBREAD | ROASTED TOMATO | BURRATA | BASIL | BALSAMIC \$11 GF ADD \$3

LAMB RAVIOLI | SMOKED EGGPLANT | ROASTED TOMATO | PECORINO \$14

SWEET POTATO TRIANGOLI | SERRANO HAM | SAGE | BROWN BUTTER \$12

ESCARGOT | GARLIC BUTTER | HERBS | BAGUETTE \$11

MUSSELS | HORSERADISH CREAM | AQUAVIT | DILL | GARLIC BREAD \$13

## LARGE

FRIED CHICKEN | CORN BREAD | PICKLES | SPICY MAPLE SYRUP | \$16

CRISPY PORK SHANK | POLENTA | SPICY MUSTARD JUS \$25

PAN SEARED SWORDFISH | ISRAELI COUS COUS | MANGO SALSA \$26

STEAK & FRITES | HORSERADISH GREMOLATA \$18

ROASTED DUCK BREAST | SWEET POTATO | CHERRY JUS | BRUSSELS |  
CRISPY SHALLOT \$23

## SWEET

COCOA CAKE | CHOCOLATE GANACHE | WHIPPED CREAM \$6

FEATURED CHEESECAKE \$8

BAKLAVA | ALMONDS | WALNUTS | HONEY \$6 ADD SHOT TAWNY \$5

PANNA COTTA \$7

CHOCOLATE COVERED ESPRESSO BEANS \$4

ROAST HOUSE FRENCH PRESS \$9

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR  
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*\*AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE.

## PAIRING MENU

*Suggested wine  
pairings to try ala carte  
or as a meal*

LAMB RAVIOLI \$14  
Delas "Saint-Esprit"  
Côtes du Rhône  
3oz/\$4 6oz \$8

ESCARGOT \$11  
Ch. La Gravière  
Bordeaux Blanc  
3oz/\$3.5 6oz \$7

MUSSELS \$13  
Saint Marie des Crozes  
Cabernet Franc  
3oz/\$4.5 6oz/\$9

## CHARCUTERIE PLATE

*Chef's Choice*

THANK YOU FOR  
LETTING US SHARE  
OUR PASSION FOR FOOD  
AND WINE WITH YOU!  
~NAOMI BOUTZ, OWNER  
~PAUL MASON, CHEF

## OPEN DAILY

LUNCH & DINNER  
SUNDAY BRUNCH