

STILL RIVER CAFÉ  
SAMPLE MENU

APPETIZERS:

KOBE BEEF CARPACCIO

House smoked Kobe beef carpaccio “dumplings” filled with Parmesan custard, baby arugula 14

POTATO AND ASPARAGUS VICHYSOISE

Chilled potato and asparagus soup, black garlic aioli, garlic crostini 10

SEASONAL VEGETABLE SALAD

Roasted beets, pickled carrots, patty-pan squash, sautéed Enoki mushrooms, kale chips, and Bush Meadow Farm fritters 13

NORTH ASHFORD FARM SALAD

Twelve farm baby greens, toasted pumpkin seeds, Bush Meadow goat feta 12

PICKLED WAGYU BEEF TONGUE

Olive brined thinly sliced pickled beef tongue, olive puree, crispy crème fraiche 12

CHERRYSTONE CLAM AND GEORGES BANK COD CHOWDER

Georges Bank cod and cherrystone clam chowder and panko encrusted fish cake with chili aioli 12

ENTRÉES:

GEORGES BANK SCALLOPS

Pan seared scallops with farm onions and scallop jus, scallop ceviche and hazelnut-encrusted scallop 34

MAINE LOBSTER

Lightly smoked lobster tail with caramelized leeks and Parisienne beets, lobster bisque and lobster croquette 34

TRIO OF SALMON

House-smoked salmon with crème fraiche and caviar, pear “croquette” of salmon on mini ratatouille and salmon dumplings with edamame and red pepper coulis 32

TASTING OF MUSHROOMS

House made ricotta cavatelli with sautéed honshimeji mushrooms, hen of the woods tart and porcini mushroom mousse 30

ORGANIC FREE RANGE CHICKEN

Pan-roasted breast on potato puree, smoked chicken soup with parsnip curls and chicken sate with tzatziki dip 28

TASTING OF LAMB

Pan roasted loin chop with a parsnip puree and asparagus, lamb shank gratin and braised leg of lamb 34

PASTURED RAISED VEAL

Napoleon of veal with sautéed mushrooms and spinach, gnocchi with sweetbreads and piperade kofta 33

RABBIT “OLIVIER”

Poached saddle of rabbit medallions with baby carrots, leek filled crepe, roasted stuffed leg and chilled rilette of rabbit 32

NEW ENGLAND PASTURED RAISED BEEF

Grilled hanger steak with fingerlings, braised short ribs on roasted root vegetables and waygu beef oxtail 34