

RICHTER

TAVERN

STARTERS

CHARCUTERIE AND CHEESE PLATE 26
chef's selection of assorted meats and cheeses

ROASTED BRUSSEL SPROUTS 13
with a garlic balsamic glaze, bacon and parmesan

SMOKED SALMON RILETTE 15.5
mayo, cilantro, shallot, lemon with house made flatbread

SHRIMP BRAVA 15
sautéed shrimp with garlic chili sauce over cheesy grits

PULLED PORK POUTINE 14.5
french fries, stout gravy and cheese curds

BURRATA 13.5
luxardo cherries, basil, balsamic served with bread

ROASTED SHISHITO PEPPERS 13.5
tossed with a house made asian soy chili sauce

SHRIMP CEVICHE 10.5
lime marinated shrimp topped with a pico de gallo,
& served with toasted bread points

TUNA TARTARE 13
diced ahi tuna tossed with green onion, avocado &
cilantro in a soy ginger sauce. served with toast points

ASIAN SALMON CA RPACIO 12
marinated scottish salmon sliced thin with sriracha mayo
micro greens and sesame seeds

SUSHI

TRADITIONAL CALIFORNIA ROLL 9
crab, cream cheese, avocado, cucumber

SALMON ROLL 14
salmon, green onion, cucumber, avocado, tobiko and eel
sauce

SPICY TUNA ROLL URAMAKI STYLE 13
tuna, spicy sauce, sriracha mayo

*menu items may contain or come into contact with wheat, eggs,
peanuts, tree nuts, and milk. consuming raw or undercooked
meats, poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness*

GREENS

BRUSSEL SPROUTS SALAD 15

mixed greens with shaved brussels sprout, feta, candied pecans, dried cranberries and lemon vinaigrette

MIXED GREENS 12

topped with tomatoes, shredded carrots, pickled cucumber and white balsamic vinaigrette

CAPRESE SALAD 14

heirloom tomatoes, fresh mozzarella, mixed greens and a balsamic drizzle

ADD SHRIMP 8 OR CHICKEN 6

PIZZA

CHEESE PIZZA 10.5

PEPPERONI PIZZA 13

PULLED PORK PIZZA 15.5

bbq sauce, red cabbage, red & green onion and cilantro slaw finished with queso fresco

SPINACH BACON BRIE PIZZA 15

pesto sauce and finished with balsamic glaze

VEGGIE 14.5

pesto, mozzarella, grilled eggplant, artichoke hearts, tomatoes, basil, spinach and caramelized onions

ENTREES

GRILLED AKAUSHI NEW YORK STRIP 39

garlic mashed potatoes, sauteed green beans with onions, chimichurri sauce

PARMESAN CRUSTED FRIED CHICKEN 25.5

smoked gouda mashed potatoes, sauteed green beans with red onion and lemon butter herb sauce

CHEESE TORTELLINI 20.5

with a cauliflower bolognese sauce served with house bread

SHRIMP CREOLE 26

cheesy grits, peppers, onions, andouille sausage, creole cream sauce

PAN ROASTED RED SNAPPER 33

topped with artichoke, olive, basil, garlic and red pepper relish alongside orzo arugula salad

RICHTER CHEESE BURGER 16.5

bacon, lettuce, tomato, onion, pickle, american cheese, mayo, served on house roll with house fries

SMOKED TURKEY & HAM ON SOURDOUGH 16.5

cilantro avocado mayo, lettuce, tomato and bacon on sourdough with house fries

PAD THAI 13.5

stir fried chicken, onion and egg with tofu, rice noodles and tangy sauce topped with bean sprout and peanuts