
FIRST COURSES

SOUP DU JOUR MKT

LIGHTLY SMOKED TROUT 14
beets, horseradish & petite greens

THE RIGGSBY BEEF CARPACCIO 16
truffle, parmesan & mushrooms

R.I. STYLE CALAMARI 16
roasted garlic aioli & pickled fresnos

MUSSELS A LA NORMANDIE 18
bacon, cider, & calvados

MAPLE BROOK FARM BURRATA 16
shaved fennel, sun dried cherries & pecans

JIMMY'S SPECIAL CHOPPED SALAD 14
housemade thousand island dressing

CLASSIC CAESAR SALAD 13
anchovies & shaved parmesan

TABLESIDE WEDGE 14
iceberg lettuce, tomato, bleu cheese & warm bacon

OCTOPUS A LA PLANCHA 14
saffron potato, castelvetrano olive tempenade & eggplant



SNACKS

HOMEMADE POTATO CHIPS 6
green onion dip

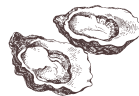
DEVILED EGGS 6
calabrian chilies & crispy chicken skin

MUSHROOM TOAST 9
young gorgonzola, tarragon & pickled red onion

CRISPY OYSTERS 12
malt vinegar aioli & lemon

SMOKED PORK BELLY SLIDERS 12
bread & butter pickles, chipotle & sweet bun

BRUSSELS SPROUTS 10
bacon jam & garlic aioli



RAW BAR

HALF DOZEN OYSTERS* 18
spicy cucumber mignonette

COLOSSAL SHRIMP COCKTAIL 17
seriously spicy cocktail sauce

TUNA TARTARE* 19
lemon crème fraîche, caviar & brioche

RAW BAR PLATTER* 92
a dozen oysters, a dozen clams,
6 cocktail shrimp, tuna tartare

ENTREES

HOMEMADE PAPPARDELLE 28

truffle, roasted oyster mushroom, & brown butter

STUFFED DELECATA SQUASH 26

Israeli cous cous, roasted winter vegetables, romesco sauce

PORTUGUESE STEAMED CLAMS 34

fedellini, chorizo, fennel & garlic

PAN ROASTED SALMON 35

bacon braised cabbage, potato-leek latke, capers & chive crema

SCALLOPS VERONIQUE 40

brown butter cauliflower puree, brussels sprouts & ver jus grapes

THE RIGGSBY'S ORIGINAL ROAST CHICKEN 28

broccoli rabe, roasted potatoes, pearl onion & dijon mustard

NED'S MOST FAVORITE PORK CHOP 36

sausage, hot peppers, onions & potatoes

NEW YORK STRIP AU POIVRE 48

creamed spinach, sauce au poivre & french fries

BRAISED LAMB SHANK 42

confit garlic polenta, baby carrot & winter spiced jus

THE SCHLOW BURGER 18

cheddar, horseradish sauce & crispy onions

SIDES

SAUTEED HARICOT VERTS 8

garlic & chili

CREAMY POTATO PUREE 8

ROASTED MUSHROOMS 12

garlic & herbs

MAC & CHEESE 9

PRIVATE EVENTS

Looking to host your next special occasion, business meeting or reception in a private setting? We have four private rooms & a variety of service options to cater to your needs.

Email us at eventsdc@schlowrg.com

