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## THE BEGINNING

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### ANTIPASTA SAMPLER

Selection of meats and cheeses, including bread, peppers, olives, and herbs 30

### ROASTED CAULIFLOWER

Head of cauliflower poached, then roasted with a garlic curry sauce. Served with whipped feta, goat cheese, truffle oil and black pepper 19

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## THE GARDEN

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### SMOKED SALMON SALAD

Mixed greens, dill, smoked salmon, shallots, goat cheese, avocado, and cucumber with a lemon Dijon dressing 19

### SPICY TUNA NICOISE

Local romaine lettuce, seared Ahi tuna, green beans, tomato, eggs, and potato with a red wine Dijon dressing 21

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## OVEN-BREADS

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### BROOKLYN'S FINEST

Red sauce, burrata, basil, olive oil and balsamic reduction 16/19

### CARGO'S PIE

Red sauce, sausage, pepperoni, shallots, burrata and provolone 19/22

### MISS MAY'S PESTO PIE

Basil pesto, garlic, prosciutto, red onion, goat cheese, provolone, and sweet drop peppers 17/20

### SLAM'IN SALMON

Salmon, capers, red onion, dill, and lemon zest with whipped Boursin cheese 19/22

### GRILLED VEGGIE

Red sauce topped with garlic, grilled eggplant, grilled peppers, grilled zucchini, burrata, onion and provolone 19/22

### BOSS HOG

Pulled pork with black berry BBQ sauce, cheddar cheese, scallion, red onion, bacon, and cilantro 19/22

### GET HIM TO THE GREEK

Burrata, whipped ricotta, Roman artichokes, red onion, olives, feta and olive oil 18/21

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## HOT SHAREABLES

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### #PRETZELKINGOFJAX PRETZEL

Handmade using high gluten flour to create a soft pretzel, lightly salted, and served with three mustards 11

### STUFFED MUSHROOMS

Roasted mushroom caps stuffed with a spinach artichoke filling, ground almonds, balsamic, and ground parmesan cheese 14

### PULLED PORK NACHOS

Pulled pork, jalapeno peppers, pickled red onion, scallions, and shredded cheese topped with avocado moose. Served with house-made crispy potato chips 18

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**RIVER & POST**

RESTAURANT : ROOFTOP LOUNGE



## COLD SHAREABLES

### BURRATA PLATE

Handcrafted cream con panna, tomato salad, basil pesto, balsamic, and olive oil 16

### HOUSE SMOKED FISH DIP

House pickled jalapenos, crostinis 8

### SHRIMP CEVICHE

Shrimp cured in citrus, red onion, peppers, and cilantro. Served with house-made plantain chips 14

### SEARED AHI TUNA\*

Togarashi tuna, seaweed salad, tomato, cucumber, sesame seeds, and scallions with escabeche sauces 14

## WINGS ON THE ROOFTOP

*Choose your flavor:*

**PLAIN, BLACKBERRY BBQ,  
TERIYAKI OR SRIRACHA HONEY**

Served with ranch dressing 16

*8 Pieces – served only as a combination of drums and flats – no mix-and-match  
Additional dipping sauces 1*

## THE END

### S'MORES

Fudge brownie with roasted marshmallows and a smooth peanut gelato 14

### CHOCOLATE CHIP COOKIE A LA MODE

Fresh baked chocolate chip cookie 'pie' topped with vanilla ice cream and caramel 14