

CHICAGO, IL.
APR.

🐦 f 📷 @RiverRoastChi

BITES, BOARDS, & GREENS

HOGAN'S CHARCUTERIE 18\$/ 31L

Chef's Selection Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard

BURRATA 18

Shaved Radish, Asparagus, Watercress, Sherry Vineagrette

SCOTCH EGG 8

Pickled Mustard Seed

TOASTS 12

Shrimp and Crab

GOLDEN GOBBETS 10

Seasoned Fried Chicken, Honey

LOCAL BEETS SALAD 13

Strawberry, Goat Cheese, Pistachio, Red Wine Vineagrette

ARUGULA 14

Marcona Almonds, Red Onions, Apples, Parmesan, Bacon Shallot Vinaigrette

EARLY LIBATIONS

ROAST BLOODY MARY

+ Today's Skewer
+ Miller High Life Pony 'Beer Back'
SEASONS SODA COMPANY, CHICAGO IL

BITTER LEMON TONIC

HONEY MINT DEMI-SEC

MAPLE DEMI-SEC

12 DARK MATTER COFFEE, CHICAGO IL

3 A LOVE SUPREME COFFEE 3

3 UNICORN BLOOD ESPRESSO 4

ESPRESSO DRINKS 5

6 CHOCOLATE CITY COLD BREW 5

6 RARE TEA CELLARS, CHICAGO IL

6 ASSORTED HOT TEAS 5

PLATES

OPEN-FACE EGG SANDWICH 14

Bacon, Avocado, Sunny-Side Egg, Butter Lettuce, Tomato, Sourdough

RABBIT & WAFFLES 14

Farm Maple Syrup

LAMB PASTRAMI 12

House Cured, Shaved Brussels Sprouts, Pickled Mustard Seed, Pumpernickel Dirt, Fried Egg

BISCUITS & GRAVY 12

Housemade Pork Sausage, Buttermilk Biscuits, Sunny Side Up Egg

TODAY'S OMELETTE 12

Seasonally Inspired

BLUES BURGER 15

Houseground, Caramelized Onion, Hook's Blue Cheese, Smoked Ketchup, Fried Egg

LOW COUNTRY CROQUE MADAME 12

Sourdough, Dijon, Ham, Swiss, Gravy, Egg

SHRIMP & BACON PO-BOY 15

Bacon Wrapped Shrimp, Spicy Remoulade, Lettuce, Tomato, Spring Wheat Hoagie

CHICKEN SANDWICH 14

Fried Chicken, Siracha Pickle, Spicy Remoulade, Butter Lettuce, Buttermilk Biscuit

HANGOVER SOUP 14

Pork Shoulder, Dried Chili, Hominy

ON THE SIDE

SUNNY SIDE EGG 3

SAUSAGE GRAVY 4

THICK SLICED BACON 5

HOUSEMADE SAUSAGE 5

TOAST & JAM 3

BISCUITS & HONEY 4

BRUSSELS SPROUTS 10

CREAMED SPINACH 10

MUSHROOMS 9

RIVER ROAST POTATOES 8

ASPARAGUS 10

CAST IRONS

BAKED FRENCH TOAST

Blueberries,
Lemon Anglaise
21

CHILAQUILES

Pulled Chicken, Farm Eggs,
Fried Tortillas, Salsa
28

QUICHE

Smoked Ham, Rainbow Swiss
Chard, Gruyere, Chives
26

ROASTS

CARVED TABLESIDE

BIG FISH

Crispy or Fire Roasted,
Mediterranean Chips

42

ROAST BEEF

Local, Slow & Tender
Riley Bros. Farm, WI,
Potato Croquette

32 / 8oz

(*available in 16oz and 24oz)

WHOLE CHICKEN

Crystal Farms,
Apple Wood Smoked
RR Potatoes

39

RACK OF PORK

Berkshire
Cider Brined
& Apple Wood Smoked,
Cornbread

22 / 12oz

(*available in 24oz)

BOATLOAD OF VEGGIES

Market Fresh & Roasted

22

'JOIN US FOR SUNDAY SUPPER'

THE PRIME RIB

Slow Roasted, Au Jus, Horseradish Cream

48 / 16oz

65 / 24oz

Available Sundays after 5p*

ROASTING IS ONE OF THE OLDEST COOKING TECHNIQUES KNOWN TO MAN. WE'RE NOT REINVENTING THE WHEEL, WE'RE JUST POLISHING IT UP AND MAKING THE INGREDIENTS SING. SIMPLE FOOD, DONE WELL. THIS IS RIVER ROAST. CHEERS!

— CHEF JOHN HOGAN