

CHICAGO, IL
AUG

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BITES, BOARDS, & GREENS

HOGAN'S CHARCUTERIE	18S / 31L
Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard	
BURRATA	18
Hierloom Tomatoes, Basil, Balsamic Essenza	
NEW YORK BAGEL AND LOX	16
House Cured, Bagels, Cream Cheese, Pickled Onions, Capers	
SCOTCH EGG	8
Pickled Mustard Seed	
SHRIMP AND CRAB TOAST	12
Avocado, Shrimp Mousse, Brioche	
WILD MUSHROOM TOAST	10
Herb Aioli, Knob Onions, Sour Dough	
GOLDEN GOBBETS	10
Seasoned Fried Chicken, Honey	
LOCAL BEETS SALAD	14
Gooseberry, Goat Cheese, Pistachio, Red Wine Vinaigrette	
ARUGULA	14
Green Peas, Radish, Tarragon, Mint, Green Pea Vinaigrette, Parmesan	

EARLY LIBATIONS

ROAST BLOODY MARY	12	DARK MATTER COFFEE, CHICAGO IL	
+ Today's Skewer	3	GIANT STEPS COFFEE	4
+ Miller High Life Pony 'Beer Back'	3	UNICORN BLOOD ESPRESSO	4
SEASONS SODA COMPANY, CHICAGO IL		ESPRESSO DRINKS	5
BITTER LEMON TONIC	6	CHOCOLATE CITY COLD BREW	5
HONEY MINT DEMI-SEC	6	RARE TEA CELLARS, CHICAGO IL	
MAPLE DEMI-SEC	6	ASSORTED HOT TEAS	5

PLATES

OPEN-FACE EGG SANDWICH	14	BISCUITS & GRAVY	12
Bacon, Avocado, Sunny-Side Egg, Butter Lettuce, Tomato, Sourdough		Housemade Pork Sausage, Buttermilk Biscuits, Sunny Side Up Egg	
BAKED FRENCH TOAST	14	TODAY'S OMELETTE	12
Blueberries, Lemon Anglaise		Seasonally Inspired	
CHILAQUILES	15	BLUES BURGER	15
Pulled Chicken, Farm Eggs, Fried Tortilla Chips, Salsa		Houseground, Caramelized Onion, Hook's Blue Cheese, Smoked Ketchup, Fried Egg	
QUICHE	14	LOW COUNTRY CROQUE MADAME	12
Swiss Chard, Gruyère, Charred Knob Onions		Sourdough, Dijon, Ham, Swiss, Gravy, Egg	
CHEF HASH	16	SHRIMP & BACON PO-BOY	15
Slow Roasted Pork, Corn, Poblano, Potato, Onions, Fried Egg		Bacon Wrapped Shrimp, Spicy Remoulade, Lettuce, Tomato, Brioche	
RABBIT & WAFFLES	14	CHICKEN SANDWICH	14
Maple Syrup		Fried Chicken, Siracha Pickle, Spicy Remoulade, Butter Lettuce, Brioche	
LAMB PASTRAMI	14	HANGOVER SOUP	14
House Cured, Shaved Brussels Sprouts, Pickled Mustard Seed, Pumpnickel Dirt, Fried Egg		Pork Shoulder, Dried Chili, Hominy	

ON THE SIDE

AN EGG	3	DAILY PASTRY	4
SAUSAGE GRAVY	4	GREEN BEANS	10
THICK SLICED BACON	5	CREAMED SPINACH	10
HOUSEMADE SAUSAGE	5	MUSHROOMS	9
TOAST & JAM	3	RR POTATOES	8
BISCUITS & HONEY	4	LOCAL SWEET CORN	10

ROASTS

CARVED TABLESIDE

BIG FISH

Crispy or Fire Roasted, Mediterranean Chips
44

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 SUPPER' THE PRIME RIB

Slow Roasted, Au Jus, Horseradish Cream

48 / 16oz

65 / 24oz

Available Saturdays 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