

CHICAGO, IL
AUG

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BITES, BOARDS, & GREENS

HOGAN'S CHARCUTERIE 18\$ / 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
+ 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 GIANT STEPS COFFEE **4**
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

BAKED FRENCH TOAST 14
Blueberries, Lemon Anglaise

CHILAQUILES 15
Pulled Chicken, Farm Eggs,
Fried Tortilla Chips, Salsa

QUICHE 14
Swiss Chard, Gruyère,
Charred Knob Onions

CHEF HASH 16
Slow Roasted Pork, Corn, Poblano,
Potato, Onions, Fried Egg

RABBIT & WAFFLES 14
Maple Syrup

LAMB PASTRAMI 14
House Cured, Shaved Brussels
Sprouts, Pickled Mustard Seed,
Pumpnickel 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, Brioche

CHICKEN SANDWICH 14
Fried Chicken, Siracha Pickle, Spicy
Remoulade, Butter Lettuce, Brioche

HANGOVER SOUP 14
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