

CHICAGO, IL
DEC

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BITES, BOARDS, & GREENS

HOGAN'S CHARCUTERIE	18\$ / 31L
Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard	
CINNAMON ROLLS	10
3 Oven Baked, Cream Cheese Glaze, Cinnamon Oat Streusel	
BURRATA	18
Quince, Pomegranate, Pepitas, Greens	
NEW YORK BAGEL AND LOX	16
House Cured Salmon, 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, Scallions, Sour Dough {top with a fried egg +3}	
GOLDEN GOBBETS	10
Seasoned Fried Chicken, Honey	
LOCAL BEETS SALAD	14
Escarole, Pistachio, Orange, Quinoa, Kalamata Olive	
ARUGULA	14
Apples, Red Onions, Marcona Almonds, Pecorino, Bacon Vinaigrette	

EARLY LIBATIONS

ROAST BLOODY MARY	12	DARK MATTER COFFEE, CHICAGO IL	4
+ Today's Skewer	3	GIANT STEPS COFFEE	4
+ Miller High Life Pony 'Beer Back'	3	UNICORN BLOOD ESPRESSO	5
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	STEAK & EGGS	22
Bacon, Avocado, Sunny-Side Egg, Butter Lettuce, Tomato, Sourdough		4oz Beef, Fried Eggs, Salsa Verde, RR Potatoes	
BAKED FRENCH TOAST	14	BISCUITS & GRAVY	12
Blueberries, Lemon Anglaise		Housemade Pork Sausage, Buttermilk Biscuits, Sunny Side Up Eggs	
CHILAQUILES	15	BLUES BRUNCH BURGER	16
Pulled Chicken, Farm Eggs, Fried Tortilla Chips, Salsa		Houseground, Caramelized Onion, Hook's Blue Cheese, Smoked Ketchup, Fried Egg	
EGGS DIABLO	14	LOW COUNTRY CROQUE MADAME	12
Baked Eggs, N'duja, Tomato Sauce, Polenta, Country Bread		Sourdough, Dijon, Ham, Swiss Cheese, Gravy, Sunny Side Up Egg	
CHEF HASH	16	FRIED SHRIMP PO-BOY	15
Roasted Pork, Butternut Squash, Black Beans, Brussels Sprouts, Poblano, Bell Pepper		Cornmeal Fried Shrimp, Spicy Remoulade, Lettuce, Tomato, Hoagie Roll	
LAMB PASTRAMI	14	CHICKEN SANDWICH	14
House Cured, Shaved Brussels Sprouts, Pickled Mustard Seed, Pumpnickel Dirt, Fried Egg		Fried Chicken, Sriracha Pickle, Spicy Remoulade, Butter Lettuce, Brioche	
TODAY'S OMELETTE	12	RABBIT & WAFFLES	14
Seasonally Inspired		Maple Syrup	

ON THE SIDE

AN EGG	3	RR POTATOES	8
THICK SLICED BACON	5	MUSHROOMS	9
HOUSEMADE SAUSAGE	5	BRUSSELS SPROUTS	10
TOAST & JAM	3	CREAMED SPINACH	10
BISCUITS & HONEY	4	HANGOVER SOUP	14

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