

**JUNE
CHICAGO, IL.**

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BITES, BOARDS, & GREENS

HOGAN'S CHARCUTERIE 18\$ / 31L
Housemade & Local Charcuterie,
Pickles, Fruit Preserves, Mustard

BURRATA 18
Cherries, Basil, Lemon Confit,
Balsamic Essenza

NEW YORK BAGEL AND LOX 16
House Cured, Everything Bagel,
Cream Cheese, Pickled Onions,
Capers

SCOTCH EGG 8
Pickled Mustard Seed

SHRIMP AND CRAB TOAST 12
Avocado Mouse, Brioche

WILD MUSHROOM TOAST 10
Herb Aioli, Ramps, Sour Dough

GOLDEN GOBBETS 10
Seasoned Fried Chicken, Honey

LOCAL BEETS SALAD 14
Strawberry, Goat Cheese, Pistachio,
Red Wine Vinaigrette

ARUGULA 14
Marcona Almond, Red Onion, Apple,
Parmesan, Bacon Shallot Vinaigrette

EARLY LIBATIONS

ROAST BLOODY MARY 12
+ Today's Skewer
+ Miller High Life Pony 'Beer Back'
SEASONS SODA COMPANY, CHICAGO IL
BITTER LEMON TONIC 6
HONEY MINT DEMI-SEC 6
MAPLE DEMI-SEC 6

DARK MATTER COFFEE, CHICAGO IL 4
GIANT STEPS COFFEE 4
UNICORN BLOOD ESPRESSO 5
ESPRESSO DRINKS 5
CHOCOLATE CITY COLD BREW 5
RARE TEA CELLARS, CHICAGO IL 5
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
Asparagus, Spring Onion, Gruyere

CHEF HASH 16
Corn, Poblano, Potato, Onions, Fried Egg

RABBIT & WAFFLES 14
Farm Maple Syrup

LAMB PASTRAMI 12
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, Spring Wheat Hoagie

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	SPRING POTATOES	10
SAUSAGE GRAVY	4	CREAMED SPINACH	10
THICK SLICED BACON	5	MUSHROOMS	9
HOUSEMADE SAUSAGE	5	RR POTATOES	8
TOAST & JAM	3	ASPARAGUS	10
BISCUITS & HONEY	4		

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 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