

**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

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

## PLATES

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

## ON THE SIDE

<b>AN EGG</b>	<b>3</b>	<b>SPRING POTATOES</b>	<b>10</b>
<b>SAUSAGE GRAVY</b>	<b>4</b>	<b>CREAMED SPINACH</b>	<b>10</b>
<b>THICK SLICED BACON</b>	<b>5</b>	<b>MUSHROOMS</b>	<b>9</b>
<b>HOUSEMADE SAUSAGE</b>	<b>5</b>	<b>RR POTATOES</b>	<b>8</b>
<b>TOAST &amp; JAM</b>	<b>3</b>	<b>ASPARAGUS</b>	<b>10</b>
<b>BISCUITS &amp; HONEY</b>	<b>4</b>		

## 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

