## CHICAGO, IL. MAR.

## 18S/ 31L

Chef's Selection Housemade & Local Charcuturie, Pickles, Fruit Perserves, Mustard

### **BURRATA**

Roasted Butternut Squash, Pomegranate, Crispy Sage

#### **SCOTCH EGG**

Pickled Mustard Seed

#### **TOASTS**

Shrimp and Crab

#### **GOLDEN GOBBETS**

Seasoned Fried Chicken, Honey

#### LOCAL BEETS SALAD

Bellwether Farms Ricotta, Orange, Fennel, Essenza Balsamico

#### ARUGULA

Marcona Almonds, Red Onions, Apples, Parmesan, Bacon Shallot Vinaigrette

## **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 A LOVE SUPREME COFFEE 3 3 **UNICORN BLOOD ESPRESSO** 4 **ESPRESSO DRINKS** 5 6 **CHOCOLATE CITY COLD BREW** 5

6 RARE TEA CELLARS, CHICAGO IL

#### **ASSORTED HOT TEAS** .....

14

12

#### **OPEN-FACE EGG SANDWICH**

Bacon, Avocado, Sunny-Side Egg, Butter Lettuce, Tomato, Sourdough

## **RABBIT & WAFFLES**

18

8

12

10

13

14

Farm Maple Syrup

#### **LAMB PASTRAMI**

House Cured, Shaved Brussels Sprouts, Pickled Mustard Seed, Pumpernickel Dirt, Fried Egg

### **BISCUITS & GRAVY**

Housemade Pork Sausage, Buttermilk Biscuits, Sunny Side Up Egg

## **TODAY'S OMELETTE**

Seasonally Inspired

#### **BLUES BURGER**

Houseground, Caramelized Onions, Hook's Blue Cheese, Smoked Ketchup, Fried Egg

## LOW COUNTRY CROQUE MADAME

Sourdough, Dijon, Ham, Swiss, Gravy, Egg

### **SHRIMP & BACON PO-BOY**

Bacon Wrapped Shrimp, Spicy Remoulade, Lettuce, Tomato, Spring Wheat Hoagie

## **CHICKEN SANDWICH**

Fried Chicken, Siracha Pickle, Spicy Remoulade, Butter Lettuce, Brioche Bun

#### **HANGOVER SOUP**

Pork Shoulder, Dried Chili, Hominy

## **SAUSAGE GRAVY** 4 NUESKE BACON 5 **HOUSEMADE SAUSAGE 5 TOAST & JAM BISCUITS & HONEY**

**SUNNY SIDE EGG** 

#### **BRUSSELS SPROUTS** 10 **CREAMED SPINACH** 10 **MUSHROOMS** 9 **RIVER ROAST POTATOES 8 SWEET POTATOES** 10

# **BAKED FRENCH TOAST**

Blueberries. Lemon Anglaise 21

## CHILAQUILES

Pulled Chicken, Farm Eggs, Fried Tortillas, Salsa

Smoked Ham, Rainbow Swiss Chard, Gruyere, Chives

# ROASTS

CARVED TABLESIDE

Crispy or Fire Roasted, Mediterranean Chips

Local, Slow & Tender Riley Bros. Farm, WI, Potato Croquette

32 / 8oz (\*available in 16oz and 24oz)

Crystal Farms, Apple Wood Smoked RR Potatoes

Berkshire Cider Brined & Apple Wood Smoked, Cornbread 22 /12oz (\*available in 24oz)

# Market Fresh & Roasted

Slow Roasted, Au Jus, Horseradish Cream 48 / 16oz 65 / 24oz Available 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 ROASTA CHEERS!

-CHEF JOHN HOGAN