

CHICAGO, IL  
SEP

🐦 f 📷 @RiverRoastChi

# BITES, BOARDS, & GREENS

## HOGAN'S CHARCUTERIE 18\$ / 31L

Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard

## BURRATA 18

Heirloom Tomatoes, Basil, Balsamico

## 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

## GOLDEN GOBBETS 10

Seasoned Fried Chicken, Honey

## RABBIT & WAFFLES 14

Maple Syrup

## LOCAL BEETS SALAD 14

Goat Cheese, Pistachio, Red Wine Vinaigrette

## ARUGULA 14

Blistered Grapes, Spiced Pecans, Manchego, Honey Mustard Vinaigrette

# 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

## LAMB PASTRAMI 14

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

## TODAY'S OMELETTE 12

Seasonally Inspired

## STEAK & EGGS 22

4oz Beef, Fried Eggs, RR Potatoes

## BISCUITS & GRAVY 12

Housemade Pork Sausage, Buttermilk Biscuits, Sunny Side Up Egg

## BLUES BRUNCH BURGER 16

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

## LOW COUNTRY CROQUE MADAME 12

Sourdough, Dijon, Ham, Swiss Cheese, Gravy, Sunny Side Up 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
BAGEL & CREAM CHEESE	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