

CHICAGO, IL.  
MAR.

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## BITES & BOARDS

**HOGAN'S CHARCUTERIE** 31  
Chef's Selection Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard

**BAR HARBOR MUSSELS** 20  
Salami, Piquillo Pepper, Herbs

**COUNTRY FRIED RABBIT** 12  
Braised Greens, Honey

**PORK MEATBALLS** 11  
Tomato Sauce, Ricotta Gnocchi

**GOLDEN GOBBETS** 10  
Seasoned Fried Chicken, Honey

**TOAST** 12  
Shrimp and Crab

## KITCHEN SNACKS

**DUCK RILLETTE** 8  
House Toast

**SCOTCH EGG** 8  
Pickled Mustard Seed

**BLISTERED SHISHITO PEPPERS** 8  
Harrisa Spice, Lemon

**SAUSAGE** 14  
Snail, Pork & Mushroom, Pickled Cabbage

**BURRATA** 18  
Roasted Butternut Squash, Pomegranate, Crispy Sage

**LAMB PASTRAMI** 12  
Shaved Brussels Sprouts, Pickled Mustard Seed & Toasted Pumpernickel Dirt

**COLD SMOKED SALMON** 14  
House Cure, Radish, Scallions, Chilis, Horseradish Vinaigrette

**POTATO CROQUETTE** 6  
Smashed & Fried

**FRIED OLIVES** 8  
Chorizo Stuffed, Cheese Fondue

**BBQ CHIPS** 5  
Hogan's BBQ Rub

**HOUSE PICKLES** 4  
Seasonal

## OYSTERS

Daily East Coast & West Coast Selections  
Traditional Accoutrements  
**18 half dozen / 36 dozen**

## GREENS

**ARUGULA** 14  
Marcona Almonds, Red Onions, Apples, Parmesan, Bacon Shallot Vinaigrette

**RR CHOPPED** 13  
Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette

**LOCAL BEETS** 13  
Bellwether Farms Ricotta, Orange, Fennel, Essenza Balsamico

**WEDGE** 14  
Iceberg, Bacon, Pickled Red Onion, Blue Cheese, 1000 Island Dressing

## ROASTS

### 'SUNDAY SUPPER' THE PRIME RIB

Slow Roasted, Au Jus, Horseradish Cream  
48 / 16oz  
65 / 24oz

AVAILABLE SUNDAYS ONLY\*

### 'ROAST OF THE MONTH' PASTRAMI LAMB SHANK

Cured and Braised, Farro, Fresh Peas, Natural Lamb Jus  
58

### BIG FISH

Crispy or Fire Roasted, Salsa Verde, Mediterranean Chips  
42

### ROAST BEEF

Local, Slow & Tender Riley Bros. Farm. Potato Croquette  
64 / 16oz  
(\*available in 8oz and 24oz)

### WHOLE CHICKEN

Crystal Farms, Apple Wood Smoked RR Potatoes  
39

### RACK OF PORK

Berkshire Cider Brined & Apple Wood Smoked, Cornbread  
43 / 24oz  
(\*available in 12oz)

### BOATLOAD OF VEGGIES

Market Fresh & Roasted  
22

## ROOTS, SHOOTS & VEGGIES

**CREAMED SPINACH** 10  
Garlic, Fennel, Tarragon

**RIVER ROAST POTATOES** 8  
Red Wine Vinaigrette

**CARROTS & DIRT** 10  
Pumpernickel Crumbs, Goat Cheese, Balsamic

**BRUSSELS SPROUTS** 10  
Roasted, Honey, Pickled Fresno

**SUPPER CLUB MUSHROOMS** 9  
Brioche

**HOGAN'S PEAS** 10  
Pearl Onions, Bacon, Bibb

**ROASTED SWEET POTATO** 10  
Maple Butter, Candied Pecan

**CAULIFLOWER** 9  
Charred, Curry

Checks can be split up to four ways

## UPCOMING ROAST OF THE MONTH

APRIL  
HALIBUT T-BONE

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

