

BITES & BOARDS

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

COUNTRY FRIED RABBIT 12
 Braised Greens, Honey

PORK MEATBALLS 11
 Tomato Sauce, Ricotta Gnocchi

GOLDEN GOBBETS 10
 Seasoned Fried Chicken, Honey

KITCHEN SNACKS

HOUSE PICKLES 4
 Seasonal
SCOTCH EGG 8
 Pickled Mustard Seed
BLISTERED SHISHITO PEPPERS 8
 HARRISA SPICE, LEMON

POTATO CROQUETTE 6
 Smashed & Fried
FRIED OLIVES 8
 Chorizo Stuffed, Cheese Fondue
BBQ CHIPS 5
 HOGAN'S BBQ RUB

BURRATA 18
 Shaved Radish, Asparagus, Watercress, Sherry Vinaigrette

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

COLD SMOKED SALMON 14
 House Cured, Radish, Scallions, Chilis, Horseradish Vinaigrette

TOAST 12
 Shrimp and Crab

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 14
 Strawberry, Goat Cheese, Pistachio, Red Wine Vinaigrette

WEDGE 14
 Iceberg, Bacon, Pickled Red Onion, Blue Cheese, Mom's 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' HALIBUT T-BONE

Ravigote, Spring Onion
60

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

SUPPER CLUB MUSHROOMS 9
 Brioche

BRUSSELS SPROUTS 10
 Roasted, Honey, Pickled Fresno

CARROTS & DIRT 10
 Pumpernickel Crumbs, Goat Cheese, Balsamic

HOGAN'S PEAS 10
 Pearl Onions, Bacon, Bibb

ASPARAGUS 10
 Tarragon Vinaigrette, Almond, Garlic

CAULIFLOWER 9
 Charred, Curry

Checks can be split up to four ways

UPCOMING ROAST OF THE MONTH

MAY
STUFFED QUAIL

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

