

CHICAGO, IL
AUG

BITES & BOARDS

HOGAN'S CHARCUTERIE 31	MEXICAN SHRIMP COCKTAIL 16
Chef's Selection Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard	Avocado, Tomato, Chili, Cucumber, Cilantro
BURRATA 18	WATERMELON PROSCIUTTO 16
Hierloom Tomatoes, Basil, Balsamic Essenza	Watermelon, La Quercia Prosciutto, Balsamic, Charred Cotija
COUNTRY FRIED RABBIT 12	LAMB PASTRAMI 12
Braised Greens, Honey	Shaved Brussels Sprouts, Pickled Mustard Seed, Toasted Pumpernickel Dirt
PORK MEATBALLS 11	SHRIMP AND CRAB TOAST 12
Tomato Sauce, Ricotta Gnocchi	Avocado, Shrimp Mousse, Brioche
GOLDEN GOBBETS 10	WILD MUSHROOM TOAST 10
Seasoned Fried Chicken, Honey	Herb Aioli, Knob Onions, Sour Dough
COLD SMOKED SALMON 14	
House Cured, Radish, Scallions, Chilis, Horseradish Vinaigrette	

KITCHEN SNACKS

HOUSE PICKLES 4
Seasonal
SCOTCH EGG 8
Pickled Mustard Seed
BLISTERED SHISHITO PEPPERS 8
Harrisa Spice, Lemon

CHICHARRÓN 10
Green Goddess
POTATO CROQUETTE 6
Bacon, Swiss, Chives
SQUASH BLOSSOMS 12
Fontina Cheese, Tomato Coulis
BBQ CHIPS 5
Hogan's BBQ Rub

OYSTERS

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

GREENS

ARUGULA 14	RR CHOPPED 13
Green Peas, Radish, Tarragon, Mint, Green Pea Vinaigrette, Parmesan	Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette
LOCAL BEETS 14	WEDGE 14
Gooseberry, Goat Cheese, Pistachio, Red Wine Vinaigrette	Iceberg, Bacon, Pickled Red Onion, Blue Cheese, Mom's 1000 Island Dressing

ROASTS

THE PRIME RIB

Slow Roasted, Au Jus, Horseradish Cream
48 / 16oz
65 / 24oz
AVAILABLE SATURDAYS & SUNDAYS ONLY*

'ROAST OF THE MONTH' CRISPY BLACK BASS

Mojo de Ajo
48

BIG FISH

Crispy or Fire Roasted, Salsa Verde, Mediterranean Chips
44

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

CARROTS & DIRT 10
Pumpernickel Crumbs, Goat Cheese, Balsamic
RIVER ROAST POTATOES 8
Red Wine Vinaigrette
SUPPER CLUB MUSHROOMS 9
Brioche

CREAMED SPINACH 10
Garlic, Fennel, Tarragon
MARBLE POTATOES 10
Chives, Dill Cream
GREEN BEANS 10
Almond, Bacon Vinaigrette

LOCAL SWEET CORN 10
Chili, Cheese, Lime, Crema
HOGAN'S PEAS 10
Pearl Onion, Bacon, Bibb
CAULIFLOWER 9
Charred, Curry

Checks can be split up to four ways

UPCOMING ROAST OF THE MONTH

SEPTEMBER
MOROCCAN PORK BLADE STEAK

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

