

CHICAGO, IL  
AUG

## BITES & BOARDS

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

## KITCHEN SNACKS

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

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

## OYSTERS

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

## GREENS

<b>ARUGULA</b> 14 Green Peas, Radish, Tarragon, Mint, Green Pea Vinaigrette, Parmesan	<b>RR CHOPPED</b> 13 Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette
<b>LOCAL BEETS</b> 14 Gooseberry, Goat Cheese, Pistachio, Red Wine Vinaigrette	<b>WEDGE</b> 14 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

<b>CARROTS &amp; DIRT</b> 10 Pumpernickel Crumbs, Goat Cheese, Balsamic	<b>CREAMED SPINACH</b> 10 Garlic, Fennel, Tarragon
<b>RIVER ROAST POTATOES</b> 8 Red Wine Vinaigrette	<b>MARBLE POTATOES</b> 10 Chives, Dill Cream
<b>SUPPER CLUB MUSHROOMS</b> 9 Brioche	<b>GREEN BEANS</b> 10 Almond, Bacon Vinaigrette

<b>LOCAL SWEET CORN</b> 10 Chili, Cheese, Lime, Crema	<b>HOGAN'S PEAS</b> 10 Pearl Onion, Bacon, Bibb
<b>CAULIFLOWER</b> 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

