

CHICAGO, IL  
DEC

## BITES & BOARDS

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

**CRAB CAKE** 22  
Lump Crab, Lemon, Remoulade

**BURRATA** 18  
Quince, Pomegranate, Pepitas

**SHRIMP AND CRAB TOAST** 12  
Avocado, Shrimp Mousse, Brioche

**COLD SMOKED SALMON** 14  
House Cured, Fennel, Lemon, Fresno, Creme Fraiche, Chives, Parmesan

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

## KITCHEN SNACKS

**HOUSE PICKLES** 4  
Seasonal Jar

**SCOTCH EGG** 8  
Pickled Mustard Seed

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

**PORK RINDS** 7  
Spicy Green Goddess Dip

**POTATO CROQUETTE** 6  
Bacon, Swiss, Chives

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

**MUSSELS** 18  
PEI Mussels Hunter's Gravy, Wit Beer, Herbs, Sourdough

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

**WILD MUSHROOM TOAST** 10  
Herb Aioli, Scallions, Sour Dough

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

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

**SAVORY BEIGNETS** 8  
Nduja Butter, Pecorino

## OYSTERS

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

## GREENS

**ARUGULA** 14  
Apples, Red Onions, Marcona Almonds, Shaved Pecorino, Bacon Vinaigrette

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

**LOCAL BEETS** 14  
Escarole, Pistachio, Orange, Quinoa, Kalamata Olive

**BABY ROMAINE** 14  
Blue Cheese Spread, Red Onion, Bacon, Lemon Vinaigrette

## ROASTS

### THE PRIME RIB

Slow Roasted, Au Jus, Horseradish Cream  
48 / 16oz 65 / 24oz  
AVAILABLE SATURDAYS & SUNDAYS AFTER 5\*

### 'ROAST OF THE MONTH' WHOLE DUCK

Dry Aged, Braised Lentils, Orange Sauce  
59

"It's a beautiful duck. It really is..." Mr. Parker  
A Christmas Story, 1983

### 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

**PARSNIP & APPLE MASH** 10  
Crispy Parsnips

**BRUSSELS SPROUTS** 10  
Thyme, Sherry Vinegar, Crispy Chicken Skins

**ROASTED ROOT VEGETABLE** 10  
Maple Pecan Butter

**CAULIFLOWER** 9  
Charred, Curry

## UPCOMING ROAST OF THE MONTH

JANUARY  
BRAISED LAMB SHANK

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