

CHICAGO, IL  
FEB

## BITES & BOARDS

### CHARCUTERIE

Chef's Selection Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard

### FRIED SMELTS

Cornmeal Dusted, Capers Aioli

### BURRATA

Citrus, Fennel, Honey, Pistachio

### SHRIMP AND CRAB TOAST

Avocado, Shrimp Mousse, Brioche

### COLD SMOKED SALMON

House Cured, Fennel, Lemon, Fresno, Creme Fraiche, Chives, Parmesan

## KITCHEN SNACKS

### HOUSE PICKLES

Seasonal Jar

### SCOTCH EGG

Pickled Mustard Seed

### MUSSELS

PEI Mussels, Hunter's Gravy, Wit Beer, Herbs, Sourdough

### WILD MUSHROOM TOAST

Herb Aioli, Scallions, Sourdough

### GOLDEN GOBBETS

Seasoned Fried Chicken, Honey

### SAVORY BEIGNETS

N'duja Butter, Pecorino

### PORK MEATBALLS

Tomato Sauce, Giardiniera, Ricotta Gnocchi

### DUCK RILLETTE

Orange, Thyme, Country Bread

### PORK RINDS

Spicy Green Goddess Dip

### BBQ CHIPS

Housemade BBQ Rub

### BLISTERED SHISHITO PEPPERS

Harrisa Spice, Lemon

## OYSTERS

Daily East Coast & West Coast Selections  
Traditional Accoutrements

18 half dozen / 36 dozen

## GREENS

### ARUGULA

Apples, Red Onions, Marcona Almonds, Shaved Pecorino, Bacon Vinaigrette

### LOCAL BEETS

Escarole, Pistachio, Orange, Quinoa, Kalamata Olive

### RR CHOPPED

Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette

### SHAVED BRUSSELS

Lemon Vinaigrette, Pickled Red Onion, Watercress, Parmesan

## ROASTS

### THE PRIME RIB

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

AVAILABLE SATURDAYS & SUNDAYS AFTER 5\*

### 'ROAST OF THE MONTH' HERB ROASTED PORK

House sausage, Pork Gravy, Yukon Potato

45

### 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

Gerber 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

Pumpnickel Crumbs, Goat Cheese, Balsamic

10

### RIVER ROAST POTATOES

Red Wine Vinaigrette

8

### SUPPER CLUB MUSHROOMS

Brioche

10

### CREAMED SPINACH

Garlic, Fennel, Tarragon

10

### POTATO CROQUETTE

Bacon, Swiss, Chives

8

### BROCCOLINI

Lemon, Parmesan

10

### BRUSSELS SPROUTS

Thyme, Sherry Vinegar, Crispy Chicken Skins

10

### CAULIFLOWER

Caper Vinaigrette, Golden Raisins, Marcona Almonds

9

## UPCOMING ROAST OF THE MONTH

MARCH  
PORTERHOUSE



GROWING UP IN WISCONSIN, MY EARLIEST MEMORIES WERE CREATED AROUND THE TABLE, MEALS WITH FAMILY AND FRIENDS, OLD & NEW. GREAT CONVERSATION, DELICIOUS FOOD AND DRINKS, SERVED WITH CARE.

WELCOME TO RIVER ROAST  
—CHEF TONY MANTUANO