

CHICAGO, IL
JAN

BITES & BOARDS

CHARCUTERIE

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

FRIED SMELTS

Cornmeal Dusted, Caper Aioli

BURRATA

Quince, Pomegranate, Pepitas

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

31 MUSSELS 18

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

WILD MUSHROOM TOAST 10

Herb Aioli, Scallions, Sourdough

GOLDEN GOBBETS 10

Seasoned Fried Chicken, Honey

LAMB PASTRAMI 12

Shaved Brussels Sprouts, Pickled Mustard Seed, Pumpernickel Dirt

SAVORY BEIGNETS 8

N'duja Butter, Pecorino

PORK MEATBALLS 11

Tomato Sauce, Giardiniera, Ricotta Gnocchi

PORK RINDS 7

Spicy Green Goddess Dip

BBQ CHIPS 5

Housemade BBQ Rub

BLISTERED SHISHITO PEPPERS 8

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

14 RR CHOPPED

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

14 SHAVED BRUSSEL SPROUT SALAD

Lemon Vinaigrette, Pickled Red Onion,

ROASTS

THE PRIME RIB

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

AVAILABLE SATURDAYS & SUNDAYS AFTER 5*

'ROAST OF THE MONTH' LAMB SHANK POT PIE

Roasted Vegetables, Puff Pastry

49

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 10

Pumpernickel Crumbs, Goat Cheese, Balsamic

RIVER ROAST POTATOES 8

Red Wine Vinaigrette

SUPPER CLUB MUSHROOMS 10

Brioche

CREAMED SPINACH 10

Garlic, Fennel, Tarragon

PARSNIP & APPLE MASH 9

Crispy Parsnips

POTATO CROQUETTE 6

Bacon, Swiss, Chives

BRUSSELS SPROUTS 10

Thyme, Sherry Vinegar, Crispy Chicken Skins

BROCCOLINI 10

Lemon, Parmesan

CAULIFLOWER 9

Caper Vinaigrette, Golden Raisins, Marcona Almonds

UPCOMING ROAST OF THE MONTH

FEBRUARY
BRACIOLE



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