

CHICAGO, IL
JUL

BITES & BOARDS

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

COUNTRY FRIED RABBIT 12
Braised Greens, Honey

PORK MEATBALLS 11
Tomato Sauce, Ricotta Gnocchi

GOLDEN GOBBETS 10
Seasoned Fried Chicken, Honey

SHRIMP COCKTAIL 18
Avocado, Tomato, Cucumber, Cilantro

KITCHEN SNACKS

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

BURRATA 18
Cherries, Basil, Lemon Confit, Balsamic Essenza

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

COLD SMOKED SALMON 14
House Cured, Radish, Scallions, Chilis, Horseradish Vinaigrette

SHRIMP AND CRAB TOAST 12
Avocado Mousse, Brioche

WILD MUSHROOM TOAST 10
Herb Aioli, Green Garlic, Sour Dough

POTATO CROQUETTE 6
Smashed & Fried
FRIED OLIVES 8
Chorizo Stuffed, Cheese Fondue
BBQ CHIPS 5
Hogan's BBQ Rub

OYSTERS

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

GREENS

ARUGULA 14 Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette

LOCAL BEETS 14 Strawberry, Goat Cheese, Pistachio, Red Wine Vinaigrette

WEDGE 14 Iceberg, Bacon, Pickled Red Onion, Blue Cheese, Mom's 1000 Island Dressing

RR CHOPPED 13

ROASTS

THE PRIME RIB

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

AVAILABLE SATURDAYS & SUNDAYS ONLY*

'ROAST OF THE MONTH' WHOLE FRIED CHICKEN

Buttermilk Marinated, RR Potatoes, Corn Muffin
40

BIG FISH

Crispy or Fire Roasted, Salsa Verde, Mediterranean Chips
42

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

CREAMED SPINACH 10
Garlic, Fennel, Tarragon

RIVER ROAST POTATOES 8
Red Wine Vinaigrette

SUPPER CLUB MUSHROOMS 9
Brioche

GREEN BEANS 10
Almond, Bacon Vinaigrette

CARROTS & DIRT 10
Pumpernickel Crumbs, Goat Cheese, Balsamic

CORN ON THE COB 10
Charred, Chili, Cheese, Lime

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

AUGUST
WHOLE TURBOT

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

