

CHICAGO, IL  
MAR

## KITCHEN SNACKS

<b>HOUSE PICKLES</b>	4
Seasonal Jar	
<b>SCOTCH EGG</b>	8
Pickled Mustard Seed	

<b>PORK RINDS</b>	7
Spicy Green Goddess Dip	
<b>BBQ CHIPS</b>	5
Housemade BBQ Rub	
<b>BLISTERED SHISHITO PEPPERS</b>	8
Harrisa Spice, Lemon	

## BITES & BOARDS

<b>CHARCUTERIE</b>	31	<b>SHRIMP AND CRAB TOAST</b>	12
Chef's Selection Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard		Avocado, Shrimp Mousse, Brioche	
<b>FRIED SMELTS</b>	12	<b>MUSSELS</b>	18
Cornmeal Dusted, Caper Aioli		PEI Mussels, Hunter's Gravy, Wit Beer, Herbs, Sourdough	
<b>BURRATA</b>	18	<b>GOLDEN GOBBETS</b>	10
Citrus, Fennel, Honey, Pistachio		Seasoned Fried Chicken, Honey	
<b>WILD MUSHROOM TOAST</b>	10	<b>PORK MEATBALLS</b>	11
Herb Aioli, Scallions, Sourdough		Tomato Sauce, Giardiniera, Ricotta Gnocchi	
<b>SHRIMP &amp; GRITS</b>	18	<b>DUCK RILLETTE</b>	14
meyer lemon cream sauce, red beans, smoked pork, bottarga		Orange, Thyme, Country Bread	

## OYSTERS

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

## GREENS

<b>ARUGULA</b>	14	<b>RR CHOPPED</b>	13
Apples, Red Onions, Marcona Almonds, Shaved Pecorino, Bacon Vinaigrette		Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette	
<b>LOCAL BEETS</b>	14	<b>SHAVED BRUSSELS</b>	13
Escarole, Pistachio, Orange, Quinoa, Kalamata Olive		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' PORTERHOUSE

80 / 24 oz  
add on

"Oscar Style" bearnaise, king crab, broccolini... 14

### 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

<b>CARROTS &amp; DIRT</b>	10	<b>CREAMED SPINACH</b>	10	<b>BRUSSELS SPROUTS</b>	10
Pumpnickel Crumbs, Goat Cheese, Balsamic		Garlic, Fennel, Tarragon		Thyme, Sherry Vinegar, Crispy Chicken Skins	
<b>RIVER ROAST POTATOES</b>	8	<b>POTATO CROQUETTE</b>	8	<b>CAULIFLOWER</b>	9
Red Wine Vinaigrette		Bacon, Swiss, Chives		Caper Vinaigrette, Golden Raisins, Marcona Almonds	
<b>SUPPER CLUB MUSHROOMS</b>	10	<b>BROCCOLINI</b>	10		
Brioche		Lemon, Parmesan			

## UPCOMING ROAST OF THE MONTH

APRIL  
ROASTED LEG OF LAMB



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