

MAY
CHICAGO, IL.

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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

KITCHEN SNACKS

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

BURRATA 18
Shaved Radish, Asparagus, Watercress, Sherry Vinaigrette

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 Mouse, Brioche

WILD MUSHROOM TOAST 10
Herb Aioli, Ramps, 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
Marcona Almond, Red Onion, Apple, Parmesan, Bacon Shallot Vinaigrette

RR CHOPPED 13
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

ROASTS

THE PRIME RIB

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

AVAILABLE SATURDAYS & SUNDAYS ONLY*

'ROAST OF THE MONTH' STUFFED QUAIL

Roast Spring Onion, Wild Mushrooms, Fava Beans, Pistachios, Chicken Demi

56

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

SPRING POTATOES 10
Dill, Crème Fraiche

CARROTS & DIRT 10
Pumpernickel Crumbs, Goat Cheese, Balsamic

ASPARAGUS 10
Tarragon Vinaigrette, Almond, Garlic

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

JUNE

AL PASTOR PORK 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

