

MAY  
CHICAGO, IL.

🐦 f 📷 @RiverRoastChi

## 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

