

CHICAGO, IL
OCT

BITES & BOARDS

HOGAN'S CHARCUTERIE 31

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

BURRATA 18

Black Mission Figs, Prosciutto, Balsamic Essenza

SHRIMP AND CRAB TOAST 12

Avocado, Shrimp Mousse, Brioche

COLD SMOKED SALMON 14

House Cured, Radish, Scallions, Chilis, Horseradish Vinaigrette

PORK MEATBALLS 11

Tomato Sauce, Ricotta Gnocchi

KITCHEN SNACKS

HOUSE PICKLES 4

Seasonal Jar

SCOTCH EGG 8

Pickled Mustard Seed

BLISTERED SHISHITO PEPPERS 8

Harrisa Spice, Lemon

PORK RINDS 7

Spicy Green Goddess Dip

POTATO CROQUETTE 6

Bacon, Swiss, Chives

BBQ CHIPS 5

Hogan's BBQ Rub

ROSE & OYSTERS 50

A Dozen East Or West Coast Oysters And A Bottle Of Rose.

SAVORY BEIGNETS 8

Nduja Butter, Pecorino

COUNTRY FRIED RABBIT 12

Braised Greens, Honey

WILD MUSHROOM TOAST 10

Herb Aioli, Scallions, Sour Dough

GOLDEN GOBBETS 10

Seasoned Fried Chicken, Honey

LAMB PASTRAMI 12

Shaved Brussels Sprouts, Pickled Mustard Seed, Pumpernickel Dirt

OYSTERS

Daily East Coast & West Coast Selections
Traditional Accoutrements

18 half dozen / 36 dozen

GREENS

ARUGULA 14

Apples, Red Onions, Marcona Almonds, Shaved Pecorino, Bacon Vinaigrette

LOCAL BEETS 14

Shaved Fennel, Goat Cheese, Pistachio, Red Wine Vinaigrette

RR CHOPPED 13

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

BABY ROMAINE 14

Blue Cheese Spread, Red Onion, Bacon, Lemon Vinaigrette

ROASTS

THE PRIME RIB

Slow Roasted, Au Jus, Horseradish Cream

48 / 16oz 65 / 24oz

AVAILABLE SATURDAYS & SUNDAYS AFTER 5*

'ROAST OF THE MONTH' VENISON

Celery Root Puree, Herb Spaetzle, Huckleberry Jus, Black Sea Salt

55

WILD GAME DINNER SERIES

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

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

CARROTS & DIRT 10

Pumpernickel Crumbs, Goat Cheese, Balsamic

RIVER ROAST POTATOES 8

Red Wine Vinaigrette

SUPPER CLUB MUSHROOMS 9

Brioche

CREAMED SPINACH 10

Garlic, Fennel, Tarragon

WHIPPED SWEET POTATO 10

Vanilla, Chipotle

BRUSSELS SPROUTS 10

Honey, Pickled Fresno

ROASTED ROOT VEGETABLE 10

Maple Pecan Butter

CAULIFLOWER 9

Charred, Curry

Checks can be split up to four ways

UPCOMING ROAST OF THE MONTH

NOVEMBER
WILD BOAR

WILD GAME DINNER SERIES



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

Proceeds benefit the Lynn Sage Foundation