

CHICAGO, IL
SEP

BITES & BOARDS

HOGAN'S CHARCUTERIE 31	PLOUGHMAN'S 19
Chef's Selection Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard	Scotch Egg, Local Cheese, Toast, Fruit Preserves, Pickles
BURRATA 18	SHRIMP COCKTAIL 16
Heirloom Tomatoes, Basil, Balsamico	Avocado, Tomato, Cucumber, Chili, Cilantro
WATERMELON PROSCIUTTO 16	GOLDEN GOBBETS 10
Watermelon, La Quercia Prosciutto, Balsamic, Cotija	Seasoned Fried Chicken, Honey
SHRIMP AND CRAB TOAST 12	COUNTRY FRIED RABBIT 12
Avocado, Shrimp Mousse, Brioche	Braised Greens, Honey
COLD SMOKED SALMON 14	WILD MUSHROOM TOAST 10
House Cured, Radish, Scallions, Chilis, Horseradish Vinaigrette	Herb Aioli, Scallions, Sour Dough
PORK MEATBALLS 11	LAMB PASTRAMI 12
Tomato Sauce, Ricotta Gnocchi	Shaved Brussels Sprouts, Mustard Seed, Pumpnickel Dirt

KITCHEN SNACKS

PORK RINDS 9
Spicy Green Goddess Dip
POTATO CROQUETTE 6
Bacon, Swiss, Chives
BEIGNETS 8
Nduja Butter
BBQ CHIPS 5
Hogan's BBQ Rub

OYSTERS

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

GREENS

ARUGULA 14	RR CHOPPED 13
Blistered Grapes, Spiced Pecans, Manchego, Honey Mustard Vinaigrette	Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette
LOCAL BEETS 14	WEDGE 14
Gooseberry, Goat Cheese, Pistachio, Red Wine Vinaigrette	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 AFTER 5*

'ROAST OF THE MONTH' PORK BLADE STEAK

Moroccan Saffron Couscous, Roasted Squash, Harissa
49

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	CREAMED SPINACH 10	LOCAL SWEET CORN 10
Pumpnickel Crumbs, Goat Cheese, Balsamic	Garlic, Fennel, Tarragon	Chili, Cheese, Lime, Crema
RIVER ROAST POTATOES 8	WHIP SWEET POTATO 10	FRIED GREEN TOMATOES 10
Red Wine Vinaigrette	Vanilla, Chipolte	Cornmeal Dusted, Spicy Rémoulade
SUPPER CLUB MUSHROOMS 9	GREEN BEANS 10	CAULIFLOWER 9
Brioche	Almond, Bacon Vinaigrette	Charred, Curry

Checks can be split up to four ways

UPCOMING ROAST OF THE MONTH

OCTOBER
VENISON



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