

CHICAGO, IL
DEC

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BITES & BOARDS

HOGANS CHARCUTERIE	18
Chef's Selection Housemade Charcuterie, Pickles	
MUSSELS	18
PEI Mussels Hunter's Gravy, Wit Beer, Herbs, Sourdough	
OYSTERS	18 per half dozen
Daily Selections	
BURRATA	18
Quince, Pomegranate, Pepitas	
SHRIMP & CRAB TOAST	12
Avocado, Shrimp Mousse, Brioche	
WILD MUSHROOM TOAST	10
Herb Aioli, Scallions, Sourdough	
SCOTCH EGG	8
Pickled Mustard Seed	
GOLDEN GOBBETS	10
Seasoned Fried Chicken, Honey	
PORK MEATBALLS	11
Tomato Sauce, Giardiniera	
HOUSE PICKLES	5
Seasonal Jar	
BLISTERED SHISHITO PEPPERS	8
Harrisa Spice, Lemon	

PLATES & BOWLS

HANGOVER SOUP	8	CHICKEN SALAD SANDWICH	15
Pork Shoulder, Dried Chili, Hominy		Curry Spice, Apples, Celery, Cilantro, Almonds, Toasted Sourdough	
SOUP OF THE DAY	7	LAMB PASTRAMI	16
		Grain Mustard, Pickles, Pumpernickel	
SOUP & HOUSE SALAD -OR- SOUP & 1/2 SANDWICH OF THE DAY	14	FRIED CHICKEN SANDWICH	14
		Fried Chicken, Sriracha Pickle, Spicy Remoulade, Butter Lettuce, Brioche Bun	
ARUGULA	14	FRENCH DIP	15
Apples, Red Onions, Marcona Almonds, Shaved Pecorino, Bacon Vinaigrette		Shaved Beef, Caramelized Onions, Swiss Cheese, Natural Jus, Ciabatta	
RR CHOPPED	13	CUBANO	15
Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Red Wine Vinaigrette		Smoked Pork, Ham, Housemade Chorizo, Chihuahua, Pickle, Horseradish Sauce, Ciabatta	
CAESAR	12	FISH SANDWICH	14
Little Gem Lettuce, Cracklins, Croutons		Beer Battered Cod, Tartar Sauce, Bibb Lettuce, Tomato, Brioche Hoagie	
LOCAL BEETS	14	BLUES BURGER	15
Escarole, Pistachio, Orange, Quinoa, Kalamata Olive		Houseground, Caramelized Onions, Hook's Blue Cheese, Smoked Ketchup, Brioche Bun	
ASIAN CHICKEN	14	LOBSTER BURGER	21
Julienne Root Vegetables, Cabbage, Asian Herbs, Peanuts, Vietnamese Vinaigrette		Smashed Avocado, Heirloom Tomato, Brioche Bun	
STEAK & ROCKET	18		
Arugula, Confit Tomato, Hook's Blue Cheese, Mustard Horseradish Dressing			

Add House Cold Smoked Salmon 7,
Add Chicken 5, Add Beef 8

★ THAT'S MY PIE ★

Chef's Rotating Savory Pot Pie
14

ROASTS

CARVED TABLESIDE

BIG FISH

Crispy or Fire Roasted, Mediterranean Chips

44

ROAST BEEF

Local, Slow & Tender Riley Bros. Farm, WI, Potato Croquette

32 / 8oz

(*available in 16oz and 24oz)

WHOLE CHICKEN

Crystal Farms, Apple Wood Smoked RR Potatoes

39

RACK OF PORK

Berkshire Cider Brined & Apple Wood Smoked, Cornbread

22 / 12oz

(*available in 24oz)

BOATLOAD OF VEGGIES

Market Fresh & Roasted

22

ROOTS SHOOTS & VEGGIES

CREAMED SPINACH 10
Garlic, Fennel, Tarragon

RIVER ROAST POTATOES 8
Red Wine Vinaigrette

ROASTED ROOT VEGETABLE 10
Maple Pecan Butter

CARROTS & DIRT 9
Pumpernickel Crumbs, Goat Cheese, Balsamic

SUPPER CLUB MUSHROOMS 9
Brioche

BRUSSELS SPROUTS 10
Thyme, Sherry Vinegar, Crispy Chicken Skins

CAULIFLOWER 9
Charred, Curry

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

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