

**JUNE**  
CHICAGO, ILL.

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## BITES & BOARDS

- HOGANS CHARCUTERIE** 18  
Chef's Selection Housemade Charcuterie, Pickles
- OYSTERS** 18 per half dozen  
Daily Selections
- BURRATA** 18  
Cherries, Basil, Lemon Confit, Balsamic Essenza
- SHRIMP & CRAB TOAST** 12  
Avocado Mousse, Brioche
- WILD MUSHROOM TOAST** 10  
Herb Aioli, Ramps, Sour Dough
- SCOTCH EGG** 8  
Pickled Mustard Seed
- SHISHITO PEPPERS** 10  
Blistered, Harrisa Spice, Lemon
- GOLDEN GOBBETS** 10  
Seasoned Fried Chicken, Honey
- HOUSE PICKLES** 5  
Seasonal
- PORK MEATBALLS** 11  
Tomato Sauce, Giardiniera

## PLATES & BOWLS

- HANGOVER SOUP** 8  
Pork Shoulder, Dried Chili, Hominy
- SOUP OF THE DAY** 7
- SOUP & HOUSE SALAD -OR- SOUP & 1/2 SANDWICH OF THE DAY** 14
- ARUGULA** 14  
Marcona Almonds, Red Onions, Apples, Parmesan, Bacon Shallot Vinaigrette
- RR CHOPPED** 13  
Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Red Wine Vinaigrette
- CAESAR** 12  
Little Gem Lettuce, Cracklins, Croutons  
*Add House Cold Smoked Salmon 5, Add Chicken 5, Add Beef 8*
- WEDGE** 14  
Iceberg, Bacon, Pickled Red Onion, Blue Cheese, Mom's 1000 Island Dressing
- LOCAL BEETS** 14  
Strawberry, Goat Cheese, Pistachio, Red Wine Vinaigrette
- ASIAN CHICKEN** 14  
Julienne Root Vegetables, Cabbage, Asian Herbs, Peanuts, Vietnamese Vinaigrette
- STEAK & ROCKET** 18  
Arugula, Confit Tomato, Hook's Blue Cheese, Mustard Horseradish Dressing
- CHICKEN SALAD SANDWICH** 15  
Curry Spice, Apples, Celery, Cilantro, Almonds, Toasted Sour Dough
- LAMB PASTRAMI** 16  
Grain Mustard, Pickles, Pumppernickel
- FRIED CHICKEN SANDWICH** 14  
Fried Chicken, Sriracha Pickle, Spicy Remoulade, Butter Lettuce, Brioche Bun
- SHAVED ROAST BEEF** 15  
Giardiniera, Roasted Pepper Relish, Roasted Garlic Aioli, Ciabatta
- CUBANO** 15  
Smoked Pork, Ham, Housemade Chorizo, Chihuahua, Pickle, Horseradish Sauce, Ciabatta
- FISH SANDWICH** 14  
Beer Battered Cod, Tartar Sauce, Bibb Lettuce, Tomato, Brioche Hoagie
- BLUES BURGER** 15  
Houseground Prime Chuck & Brisket, Caramelized Onions, Hook's Blue Cheese, Smoked Ketchup, Brioche Bun
- LOBSTER BURGER** 21  
Smashed Avocado, Heirloom Tomato, Brioche Bun

## ROASTS

### CARVED TABLESIDE

**BIG FISH**  
Crispy or Fire Roasted, Mediterranean Chips  
42

**ROAST BEEF**  
Local, Slow & Tender  
Riley Bros. Farm, Wisconsin,  
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 SHOOT & 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** 9  
Pumppernickel Crumbs, Goat Cheese, Balsamic
- ASPARAGUS** 10  
Tarragon Vinaigrette, Almond, Garlic
- HOGAN'S PEAS** 10  
Pearl Onions, Bacon, Bibb
- 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