

CHICAGO, IL
NOV

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BITES & BOARDS

- HOGANS CHARCUTERIE** 18
Chef's Selection Housemade Charcuterie, Pickles
- 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, Sour Dough
- 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
Pork Shoulder, Dried Chili, Hominy
- SOUP OF THE DAY** 7
- SOUP & HOUSE SALAD -OR- SOUP & 1/2 SANDWICH OF THE DAY** 14
- ARUGULA** 14
Apples, Red Onions, Marcona Almonds, Shaved Pecorino, Bacon Vinaigrette
- RR CHOPPED** 13
Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Red Wine Vinaigrette
- CAESAR** 12
Little Gem Lettuce, Cracklins, Croutons
- LOCAL BEETS** 14
Escarole, Pistachio, Orange, Quinoa, Kalamata Olive
- 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
Add House Cold Smoked Salmon 7, Add Chicken 5, Add Beef 8
- CHICKEN SALAD SANDWICH** 15
Curry Spice, Apples, Celery, Cilantro, Almonds, Toasted Sour Dough
- LAMB PASTRAMI** 16
Grain Mustard, Pickles, Pumpernickel
- FRIED CHICKEN SANDWICH** 14
Fried Chicken, Sriracha Pickle, Spicy Remoulade, Butter Lettuce, Brioche Bun
- FRENCH DIP** 15
Shaved Beef, Caramelized Onions, Swiss Cheese, Natural Jus, 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, Caramelized Onions, Hook's Blue Cheese, Smoked Ketchup, Brioche Bun
- LOBSTER BURGER** 21
Smashed Avocado, Heirloom Tomato, Brioche Bun

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