

BITES & BOARDS

CHARCUTERIE

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

18 - 3 selections
31 - 5 selections

OYSTERS*

East & West Coast, Traditional Accompaniments

18 half dozen
36 full dozen

MUSSELS 18

Beer Braised, Herbs, Shallots, Sourdough

SHRIMP CEVICHE 14

Cold Smoked Shrimp, Avocado, Corn, Chilis, Homemade Chips

BURRATA 18

Roasted Peach, Basil, Balsamic

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

SHISHITO PEPPERS 8

Harrisa Spice, Lemon



PLATES & BOWLS

HANGOVER SOUP 8

Pork Shoulder, Dried Chili, Hominy

SOUP OF THE DAY 7

ARUGULA 14

Watermelon, Red Onion, Mint, Pecorino, Sherry Vinaigrette

WEDGE 14

Baby Iceberg, Bacon, Cherry Tomato, Red Onion, Blue Cheese Dressing

RR CHOPPED 13

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

CAESAR 12

Little Gem Lettuce, Cracklins, Croutons

TOMATO & ARTICHOKE 14

Marinated Baby Artichokes, Heirloom Tomato, Ricotta Salata, Basil

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,
Add Scotch Egg +7

SANDWICH OF THE DAY 14

Chef's Rotating Offering

SOUP & HOUSE SALAD -OR- SOUP & 1/2 SANDWICH OF THE DAY 14

CHICKEN SALAD SANDWICH 15

Greek Yogurt, Cucumber, Walnut, Grapes, Feta Cheese

SMOKE TURKEY BLT 15

Avocado, Heirloom Tomato, Bibb Lettuce, Herb Aioli, Sourdough

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, Griddled Ciabatta

FISH SANDWICH 14

Beer Battered Cod, Tartar Sauce, Bibb Lettuce, Tomato, Brioche Hoagie

BURGERS

RR BURGER*

Double Patties, Caramelized Onion, Bibb Lettuce, Tomato, Pickles, American Cheese, 1000 Island Dressing, Brioche Bun

16

Additions +3 Each
Bacon | Egg | Avocado

LOBSTER BURGER*

Smashed Avocado, Heirloom Tomato, Brioche Bun
23



SIDES

STREET CORN 10

Lime, Chili, Cheese, Crema

RATATOUILLE 10

Grilled Eggplant, Patty Pan Squash, Cherry Tomato

GREEN BEANS 10

Guanciale, Bacon Vinaigrette, Preserved Lemons

RIVER ROAST POTATOES 8

Red Wine Vinaigrette

BROCCOLINI 10

Lemon, Parmesan

CARROTS & DIRT 9

Pumpkin Crumbs, Goat Cheese, Balsamic

SUPPER CLUB MUSHROOMS 9

Brioche

CAULIFLOWER 9

Caper Vinaigrette, Golden Raisins, Marcona Almonds

ROASTS

CARVED TABLESIDE

ROAST CHICKEN

Apple Wood Smoked
RR Potatoes
24 Half • 39 Whole

ROAST BEEF*

Local, Slow & Tender
Potato Croquette
32 / 8oz • 64 / 16oz • 96 / 24oz

RACK OF PORK*

Cider Brined & Apple Wood Smoked,
Jalapeno Cornbread
22 / 12oz • 43 / 24oz

WHOLE FISH

Crispy or Fire Roasted, Salsa Verde,
Mediterranean Chips
44

STUFFED POBLANO

Black Beans, Corn, Cilantro,
Roasted Red Pepper Sauce
22



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

