

SANDWICHES

RR BURGER* 16
Double Patties, Caramelized
Onion, Bibb Lettuce, Tomato,
Pickles, American Cheese,
1000 Island Dressing
+ **Thick Cut Bacon....**3
+ **Farm Egg....**3

LOBSTER BURGER* 23
Smashed Avocado, Bibb
Lettuce, Tomato

FRIED CHICKEN 16
Sriracha Pickle, Spicy
Remoulade, Butter Lettuce

NASHVILLE HOT 17
Fried Chicken, House Hot
Sauce, Sriracha Pickle,
Glazed Doughnut Bun



SALADS

CRISPY CHICKEN 16
Romaine, Cheddar,
Tomato, Radish, Red
Onion, Corn, House Ranch

KALE 14
Pear, Dried Cherry,
Candied Pecan, Red
Onion, Blue Cheese,
Smoked Pear Vinaigrette

RR CHOPPED 14
Romaine, Feta Cheese,
Roasted Pepper Onion
Relish, Olive, Tomato,
Red Wine Vinaigrette

Protein Additions:
Cold Smoked Salmon +7,
Chicken +5,
Beef +8



BITES & BOARDS

CHARCUTERIE

Pickles, Fruit Preserves, Mustard
Choice of:
Chicken Liver Mousse • Finocchiona • Calabrese • Speck • 'Nduja
18 / 3 selections • 30 / 5 selections

CHEESE

Honey, Fruit Preserves, Nuts
Choice of:
Red Rock, Cheddar • Evalon, Firm Goat • Idyll Gris, Soft Goat •
Trillium, Triple Cream • Sneak, Aged Gouda
18 / 3 selections • 30 / 5 selections

BURRATA

Black Mission Figs, Prosciutto, Balsamic, Arugula
18

SHRIMP AND CRAB TOAST 12
Avocado, Shrimp Mousse, Brioche

HOUSE PICKLES 7
Seasonal Jar

GOLDEN GOBBETS 12
Seasoned Fried Chicken, Honey

WILD MUSHROOM TOAST 10
Herb Aioli, Sourdough

BLISTERED SHISHITO PEPPERS 10
Harissa Spice, Lemon

PORK MEATBALLS 12
Tomato Sauce, Giardiniera, Ricotta Gnocchi

ROASTS

Hand-Carved Tableside

'ROAST OF THE MONTH'
PORK SHANK

Cured and Confit Local Pork,
Apple Cider Braised Green Cabbage, Crispy Bacon
44

ROAST BEEF*

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

PORK TENDERLOIN

Brined & Roasted
Apple Mostarda
22 / 1ea • 38 / 2ea

WHOLE FISH

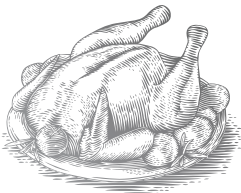
Fire Roasted, Salsa Verde,
Tomatoes & Herbs
44

HONEY NUT SQUASH

Delicata Squash, Apples,
Roasted Seasonal Vegetable,
Pumpkin Seeds, Apple Cider Vinaigrette
26

ROAST CHICKEN

Apple Wood Smoked,
RR Potatoes
25 Half • 40 Whole



DESSERT

Seasonal Cobbler 16
Fruit, Oatmeal Biscuit, Ice Cream
Carrot Cake 12
Carrot & Parsnip, Cream Cheese Icing
Chocolate Cake 12
Fudge Icing, Shaved White Chocolate
Key Lime Pie 12
Graham Cracker, Torched Meringue
Daily Soft Serve 6
Waffle Cone or Cup



315 N. LASALLE STREET x CHICAGO, IL

BRUNCH

CHICKEN & WAFFLES 15
Powdered Sugar, Maple Syrup

FRENCH TOAST 15
Blueberry, Lemon Anglaise

CHEF HASH* 16
Potatoes, Corned Beef,
Sauerkraut, Braised Fennel,
Pecorino, Pumppernickel Dirt,
Fried Egg

STEAK & EGGS* 22
Fried Eggs, Salsa Verde, Potatoes

BLT* 16
Bacon, Avocado, Butter Lettuce,
Heirloom Tomato, Garlic Aioli


TODAY'S OMELETTE 14
Seasonally Inspired

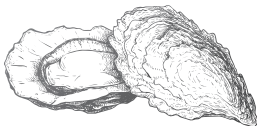
OYSTERS

OYSTERS ON HALF SHELL*
East & West Coast,
Traditional Accoutrements

18 Half Dozen
36 Full Dozen

OYSTER SHOOTER
House Bloody Mary Mix,
Shucked Oyster
5 each

 **MUSSELS** 18
Tomato, Bacon, Calabrian Chili,
Grilled Sourdough Bread



SIDES

BREAKFAST MEAT 10
Thick Bacon or Sausage

TOAST & JAM 10
Seasonal Jam

MAC & CHEESE 11
Fontina, Cheddar,
Garlic Herb Breadcrumbs

CARROTS & DIRT 10
Pumpkin Seeds, Goat Cheese, Balsamic


**RIVER ROAST
POTATOES** 10
Red Wine Vinaigrette

BRUSSELS SPROUTS 10
Salt & Pickled Vinaigrette

HANGOVER SOUP 8
Pork Shoulder, Dried Chili,
Hominy

Located in bustling River North, with dramatic views of one of the greatest feats of modern engineering: the Chicago River, which now runs backwards.

*Consuming raw or undercooked foods such as beef or egg may lead to potential health risks. —The Chicago Department of Public Health

 *A percentage of sales will be donated to the
Lynn Sage Cancer Research Foundation during the month of October.