

SANDWICHES

RR BURGER* 16

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

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LOBSTER BURGER* 23

Smashed Avocado, Bibb Lettuce, Tomato

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FRIED CHICKEN 16

Sriracha Pickle, Spicy Remoulade, Butter Lettuce

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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

WILD MUSHROOM TOAST 10

Herb Aioli, Sourdough

HOUSE PICKLES 7

Seasonal Jar

BLISTERED SHISHITO PEPPERS 10

Harissa Spice, Lemon

GOLDEN GOBBETS 12

Seasoned Fried Chicken, Honey

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

WHOLE FISH

Fire Roasted, Salsa Verde,
 Tomatoes & Herbs

44

PORK TENDERLOIN

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

HONEY NUT SQUASH

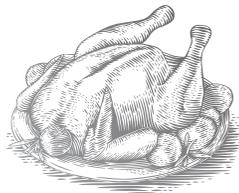
Delicata Squash, Apples,
 Roasted Seasonal Vegetable,
 Pumpkin Seeds, Apple Cider Vinaigrette

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

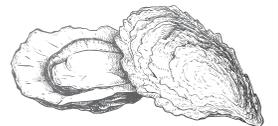
OYSTERS

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
 Pumppernickel Crumbs,
 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.