

GOLDEN GOBBETS 13

Seasoned Fried Chicken, Honey

SPINACH ARTICHOKE DIP 14

Parmesan Crust, Grilled Sourdough

BURRATA 21 Apricot Ginger Vinaigrette, Blackberry,

Crispy Prosciutto, Aged Balsamic,

Grilled Sourdough

PORK BELLY BITES 15

Jalapeño Jelly, Pickled Fresno,

Cilantro

BITES & BOARDS

CHARCUTERIE

Pickles, Fruit Preserves, Mustard, Toasted Sourdough Chicken Liver Mousse • Soppressata • Prosciutto • 'Nduja 25

CHEESE

Honey, Fruit Preserves, Toasted Sourdough Green Dirt Farms, Soft Sheep's Milk Cheese Smoked Pimento Cheese • Cupola, Semi-Hard Alpine Style Cheese 21

HOUSE PICKLES 7 Seasonal Jar

MUSHROOM TOAST 13 Roasted Shimeji Mushrooms, Scallions, Herb Aioli

SHRIMP & CRAB TOAST 14 Avocado, Shrimp Mousse, Fried Buttery Brioche

LAMB MEATBALLS 21 Smoked Yogurt, Pickled Peppers, Fried Lentils, Mint

ROASTS

Hand-Carved Tableside

'FEATURED ROAST'

BUTTERMILK FRIED CHICKEN House Made Hot Sauce & Pickles 27 Half • 48 Whole

> WHOLE FISH Branzino, Salsa Verde, Tomatoes & Herbs 46

ROAST CHICKEN Apple Wood Smoked,

27 Half • 48 Whole



SANDWICHES

Served with housemade barbecue chips

RR BURGER* 19

Double Patties, Caramelized Onion. Bibb Lettuce. Tomato. Pickles, American Cheese, 1000 Island + Thick Cut Bacon....4

+ Farm Egg....4

FRIED CHICKEN 18 Sriracha Pickle, Spicy Remoulade, Butter Lettuce



SIDE DISHES

STREET CORN 13 Lime Crema, Tajin, Cilantro

> **CAULIFLOWER** 12 Caper Vinaigrette, Toasted Almonds

MAC & CHEESE 13 Fontina, Cheddar, Garlic Herb Breadcrumb

CARROTS 13 Roasted Garlic Hummus, Smoked Paprika

ASPARAGUS 13 Tarragon Vinaigrette, Crispy Shallots

RR POTATOES 12 Crispy Fried, Red Wine Vinaigrette

MUSHROOMS 12 Fine Herbs

SHELLFISH

EAST COAST OYSTERS ON THE HALF SHELL*

Cucumber Mignonette, Lemon, Tabasco. Horseradish

> 22 half dozen 41 full dozen

PEI MUSSELS 24

White Wine, Garlic, Butter, Grilled Sourdough



MARKET SOUPS & **SALADS**

SOUP OF THE DAY 9

CBR SALAD 16 Cheddar, Bacon, Ranch, Corn, Tomatoes, Radish, **Chopped Romaine**

BEET SALAD 17 Mixed Greens, Roasted Beets, Candied Pistachios, Goat Cheese Fritters, Citrus Champagne Vinaigrette

RR CHOPPED 16 Romaine, Feta Cheese Roasted Pepper Onion Relish, Olive, Tomato Red Wine Vinaigrette

Protein Additions: Cold Smoked Salmon +7 Pulled Chicken +5 Crispy Pork Belly +9 Steak* +11

ROAST BEEF Roasted Slow & Tender, Red Wine Bordelaise 35 / 8oz • 67 / 16oz • 108 / 24oz

PORK PORTERHOUSE Cider Brined & Apple Wood Smoked, House Sauerkraut, Pickled Apples,

Apple Nage 44

STUFFED POBLANO Black Bean & Corn Stuffed, Roasted Seasonal Vegetables, Spicy Avocado Puree 24



Located in bustling River North, with dramatic views of one of the greatest feats of modern engineering: the Chicago River, which now runs backwards. *Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information. A 20% gratuity will be applied to parties of 6 or more.





