

## BURGERS

### RR BURGER\* 16

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

### LOBSTER BURGER\* 23

Smashed Avocado, Heirloom Tomato Brioche Bun



## BITES & BOARDS

### CHARCUTERIE

Chef's Selection Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard  
18 / 3 selections • 31 / 5 selections

### BURRATA 18

Roasted Peach, Basil, Balsamic

### FARMERS MARKET CRUDITÉ 16

Daily Veggies, Roasted Garlic Hummus

### SHRIMP AND CRAB TOAST 12

Avocado, Shrimp Mousse, Brioche

### WILD MUSHROOM TOAST 10

Herb Aioli, Scallions, Sourdough

### PORK MEATBALLS 11

Tomato Sauce, Giardiniera, Ricotta Gnocchi

### MUSSELS 18

Beer Braised, Herbs, Shallots, Sourdough

### GOLDEN GOBBETS 10

Seasoned Fried Chicken, Honey

### SCOTCH EGG 8

Pickled Mustard Seed

### BLISTERED SHISHITO PEPPERS 8

Harrisa Spice, Lemon

### HOUSE PICKLES 5

Seasonal Jar

## RAW

### OYSTERS ON HALF SHELL\*

East & West Coast, Traditional Accoutrements

18 half dozen

36 full dozen

### SHRIMP CEVICHE 14

Cold Smoked Shrimp, Tomato, Avocado, Corn, Chili, Citrus, Homemade Chips



## SALADS

### ARUGULA 14

Watermelon, Mint, Red Onion, Pecorino, Sherry Vinaigrette

### TOMATO & ARTICHOKE 14

Marinated Baby Artichokes, Heirloom Tomato, Ricotta Salata, Basil

### RR CHOPPED 13

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

### WEDGE 14

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



## ROASTS

### 'ROAST OF THE MONTH'

### PORK SHANK

Beer Braised, Cherry, Guajillo Jus  
46

### CARVED TABLESIDE

### WHOLE FISH

Crispy or Fire Roasted, Salsa Verde, Mediterranean Chips  
44

### STUFFED POBLANO

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

### PRIME RIB\*

Au Jus, Horseradish Cream  
48 / 16oz • 65 / 24oz  
Available Saturdays & Sundays  
after 5pm\*

### 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

## SIDES

### STREET CORN 10

Lime, Chili, Cheese, Crema

### CARROTS & DIRT 10

Pumpkinseed Crumbs,

### RATATOUILLE 10

Grilled Eggplant, Patty Pan Squash, Cherry Tomato

### RIVER ROAST POTATOES 8

Red Wine Vinaigrette

### GREEN BEANS 10

Guanciale, Bacon Vinaigrette, Preserved Lemons

### BROCCOLINI 10

Lemon, Parmesan

### SUPPER CLUB MUSHROOMS 10

Brioche

### POTATO CROQUETTE 8

Bacon, Swiss, Chives

### CAULIFLOWER 9

Caper Vinaigrette, Golden Raisins, Marcona Almonds

### UPCOMING 'ROAST OF THE MONTH'

### SEPTEMBER: WHOLE ROASTED TROUT

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



315 N. LASALLE STREET × CHICAGO, IL

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

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