

THE BURGER

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

•
16
Additions
Bacon, Egg, Avocado
•
+3 Each



BITES & BOARDS

CHARCUTERIE

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

BURRATA 18

Black Mission Figs, Proscuitto, Balsamic, Arugula

FRIED SMELTS 12

Cornmeal Dusted, Caper Aioli

WILD MUSHROOM TOAST 10

Herb Aioli, Scallions, Sourdough

SHRIMP & GRITS 15

Meyer Lemon Cream Sauce, Pickled Fresno

SHRIMP AND CRAB TOAST 12

Avocado, Shrimp Mousse, Brioche

PORK RINDS 7

Spicy Green Goddess Dip

MUSSELS 18

PEI Mussels, Hunter's Gravy, Wit Beer, Herbs, Sourdough

GOLDEN GOBBETS 10

Seasoned Fried Chicken, Honey

PORK MEATBALLS 11

Tomato Sauce, Giardiniera, Ricotta Gnocchi

SCOTCH EGG 8

Pickled Mustard Seed

BLISTERED SHISHITO PEPPERS 8

Harrisa Spice, Lemon

OYSTERS

DAILY EAST COAST & WEST COAST SELECTIONS

•
Traditional Accoutrements
•
18 half dozen / 36 dozen



SALADS

ARUGULA 14

Asparagus, Radish, Pecorino, Almonds, Green Goddess

LOCAL BEETS 14

Escarole, Pistachio, Orange, Quinoa, Kalamata Olive

RR CHOPPED 13

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

BABY GEM 14

Spring Onions, Shaved Carrot, Mint, Hazelnuts, Parmesan, Lemon Vinaigrette



ROASTS

'ROAST OF THE MONTH' HALIBUT T-BONE

58 / 20oz

Spring Pea Puree, Pea Tendrils, Preserved Lemon

THE PRIME RIB

Slow Roasted, Au Jus, Horseradish Cream

48 / 16oz • 65 / 24oz

Available Saturdays & Sundays After 5*

BIG FISH

Crispy or Fire Roasted, Salsa Verde, Mediterranean Chips

44

ROAST BEEF

Local, Slow & Tender Riley Bros. Farm. Potato Croquette

64 / 16oz

(*available in 8oz and 24oz)

WHOLE CHICKEN

Gerber Farms, Apple Wood Smoked RR Potatoes

39

RACK OF PORK

Berkshire Cider Brined & Apple Wood Smoked, Cornbread

43 / 24oz

(*available in 12oz)

BOATLOAD OF VEGGIES

Market Fresh & Roasted

22

SIDES

CARROTS & DIRT 10
Pumpnickel Crumbs, Goat Cheese, Balsamic

RIVER ROAST POTATOES 8
Red Wine Vinaigrette

SUPPER CLUB MUSHROOMS 10
Brioche

CREAMED SPINACH 10
Garlic, Fennel, Tarragon

POTATO CROQUETTE 8
Bacon, Swiss, Chives

BROCCOLINI 10
Lemon, Parmesan

ASPARAGUS 10
Tarragon Vinaigrette, Crispy Shallot

CAULIFLOWER 9
Caper Vinaigrette, Golden Raisins, Marcona Almonds

UPCOMING 'ROAST OF THE MONTH' JUNE: ST. LOUIS STYLE RIBS

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.

🐦 f 📷 @RiverRoastChi

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