

BITES & BOARDS

CHARCUTERIE 25

Soppressata, Prosciutto, Chicken Liver Mousse, ‘Nduja, Pickles, Mustard, Toasted Sourdough

CHEESE 21

Smoked Pimento Cheese, Green Dirt Farms Soft Sheep’s Milk Cheese, Cupola Firm Cow’s Milk Cheese, Honey, Fruit Preserves, Toasted Sourdough

BURRATA 19

Raspberry Compote, Crushed Pistachios, Aged Balsamic, EVOO, Grilled Sourdough

SHRIMP & CRAB TOAST 15

Avocado, Shrimp Mousse, Brioche

MUSHROOM TOAST 12

Herb Aioli, Scallions, Sourdough

PORK BELLY BITES 15

Jalapeño Jelly, Pickled Fresno, Cilantro

GOLDEN GOBBETS 13

Seasoned Fried Chicken, Honey

LAMB MEATBALLS 21

Smoked Yogurt, Pickled Peppers, Fried Lentils, Mint

HOUSE PICKLES 7

Seasonal Jar

SPINACH ARTICHOKE DIP 14

Parmesan Crust, Grilled Sourdough



MARKET LUNCH

SOUP OF THE DAY 9

SMOKEHOUSE CHILI

Smoked Strip Loin, Tomato, Black Bean, Kidney Bean Bowl 13 • Pot 19

HOUSE 11

Mixed Greens, Tomato, Cucumber, Red Onion, Red Wine Vinaigrette

RR CHOPPED 15

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

CAESAR 16

Romaine, Brioche Croutons, Parmesan, House Caesar Dressing

LOCAL BEETS 16

Mixed Greens, Roasted Beets, Candied Pistachio, Goat Cheese Fritters, Citrus Champagne Vinaigrette

STEAK & ROCKET 21

Arugula, Confit Tomato, Hook’s Blue Cheese, Mustard Horseradish Dressing

Protein Additions:

Pulled Chicken +5,

Cold Smoked Salmon +7

Crispy Pork Belly +9

Add Steak* +9

GRILLED CHICKEN B.L.T.A. 17

Avocado, Heirloom Tomato, Bibb Lettuce, Herb Aioli, Sourdough

FRIED CHICKEN SANDWICH 17

Fried Chicken, Sriracha Pickle, Spicy Remoulade, Butter Lettuce, Brioche Bun

STEAK SANDWICH 20

NY Strip Steak, Truffle Aioli, Caramelized Onions, Lettuce, Tomato, Swiss, French Roll

FISH SANDWICH 20

Blackened Cod, Tartar Sauce, Bibb Lettuce, Tomato, Brioche Hoagie

CHICKEN POT PIE 21

Smoked Pulled Chicken, Carrots, Peas, Flaky Crust

MUSHROOM POT PIE 20

House Cream of Mushroom, Roasted Cremini, Shimegi, Flaky Crust



ROASTS

VIDALIA ONION

Spiced Potato Stuffing, Sweet Tamarind, Seasonal Vegetables, Mint Chutney 26

STEAK FRITES*

8oz Roast Beef, Hand Cut Fries, Garlic Aioli 35

PORK TENDERLOIN*

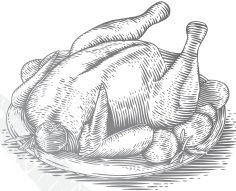
Cider Brined & Apple Wood Smoked, House Sauerkraut, Pickled Apples, Apple Nage 22

BRANZINO

Salsa Verde, Seasonal Vegetables, Charred Lemon 27

HALF ROASTED CHICKEN

Apple Wood Smoked, RR Potatoes 25



BURGERS

RR BURGER* 17

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

LUCY MUSHROOM* 19

Mushroom Duxelles, Swiss, and White Cheddar Stuffed Beef Patty, Bibb Lettuce, A1 Aioli, Pickles, Brioche Bun

VEGGIE BURGER* 17

Black Bean & Farro Patty, Bibb Lettuce, Red Onion, Tomato, Chipotle Aioli, Brioche Bun

Additions +4 Each

Bacon | Egg | Avocado



SIDES

BRUSSELS SPROUTS 12

House Garlic Lemon Pepper

CAULIFLOWER 12

Caper Vinaigrette, Toasted Almonds

MAC & CHEESE 13

Fontina, Cheddar, Garlic Herb Breadcrumbs

CARROTS 15

Toasted Hazelnut Crumb, Brown Butter

BROCCOLINI 13

Garlic, Lemon, Parmesan

RR POTATOES 12

Crispy Fried, Red Wine Vinaigrette

MUSHROOMS 12

Fine Herbs

HAND CUT FRIES 11

Sea Salt, Garlic Aioli



RIVER ROAST

315 N. LASALLE STREET x 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.

Twitter Facebook Instagram @RiverRoastChi

“Welcome to River Roast.”

—CHEF JASON QURESHI

*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.