



# BITES & BOARDS

## SANDWICHES

- RR BURGER\* 17**  
Double Patties, Caramelized Onion, Bibb Lettuce, Tomato, Pickles, American Cheese, 1000 Island  
**+ Thick Cut Bacon....3**  
**+ Farm Egg....3**
- LOBSTER BURGER\* 23**  
6oz Lobster Cake, Smashed Avocado, Bibb Lettuce, Tomato

**FRIED CHICKEN 17**  
Sriracha Pickle, Spicy Remoulade, Butter Lettuce

• **MONDAY BURGER SPECIAL •**

**BLACK 'N' BLUE 17**  
Double Blackened Patties, Tomato Jam, Blue cheese, Tobacco Onions, Bib Lettuce  
**Add Goose Island Honkers +5**  
*available mondays only\*\**



## MARKET SOUP & SALADS

- BUTTERNUT SQUASH SOUP 9**  
Honey, Goat Cheese
- BABY KALE CAESAR 16**  
Baby Black Kale, Brioche Garlic Croutons, Shaved Parmesan, House Creamy Caesar Dressing
- SQUASH & ARUGULA 16**  
Roasted Butternut Squash, Crumbled Goat Cheese, Dried Cherries, Toasted Pepitas, Arugula, Vanilla Bean Vinaigrette
- RR CHOPPED 15**  
Romaine, Feta Cheese Roasted Pepper Onion Relish, Olive, Tomato Red Wine Vinaigrette

*Protein Additions:*  
*Cold Smoked Salmon +7*  
*Chicken +5*

## KITCHEN SNACKS

- HOUSE PICKLES 9**  
Seasonal Vegetables, House Pickling Spices
- OLIVES 9**  
Assorted Olives, Citrus, Garlic, & Olive Oil
- SPICED NUTS 6**  
Rotating Spice Mix
- CHARCUTERIE 25**  
Soppressata, Prosciutto, Chicken Liver Mousse, 'Nduja, with Pickles, Mustard, Toasted Sourdough
- MUSHROOM TOAST 11**  
Roasted Shimeji Mushrooms, Scallions, Herb Aioli
- SHRIMP & CRAB TOAST 13**  
Avocado, Shrimp Mousse, Fried Buttery Brioche
- SPINACH ARTICHOKE DIP 12**  
Parmesan Crust, Grilled Sourdough
- CHEESE 21**  
Nordic Smoked Cheddar, Green Dirt Farms Soft Sheep's Milk , Cupola Firm Cow's Milk, Honey, Fruit Preserves, Toasted Sourdough
- BURRATA 19**  
Grilled Pears, Brown Butter, Salted Walnuts, Balsamic & Date Reduction
- BLISTERED SHISHITO PEPPERS 12**  
Citrus Ponzu & Togarashi
- GOLDEN GOBBETS 13**  
Seasoned Fried Chicken, Honey

# ROASTS

*Hand-Carved Tableside*

- 'FEATURED ROAST'**  
**BRAISED LAMB SHANK**  
Farro, Pomegranate, Cured Lemon, & Natural Jus  
**65**

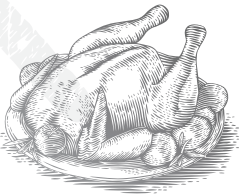
**ROAST BEEF\***  
Roasted Slow & Tender, Red Wine Bordelaise  
**32 / 8oz • 64 / 16oz • 96 / 24oz**

**PORK PORTERHOUSE**  
24 Hour Brine, Grilled Apple Nage, Pickled Apples  
**44**

**DELICATA SQUASH**  
Wild Rice, Cranberry, Apple Stuffing, Butternut Squash Purée, Seasonal Vegetables, Sage Vinaigrette  
**26**

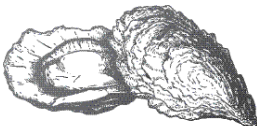
**WHOLE FISH**  
Fire Roasted, Salsa Verde, Tomatoes & Herbs  
**46**

**ROAST CHICKEN**  
Apple Wood Smoked, RR Potatoes  
**25 Half • 40 Whole**



## SHELLFISH

- MUSSELS**  
Arrabiata Stewed Tomatoes, 'Nduja, Grilled Sourdough  
**21**
- OYSTERS ON HALF SHELL\***  
Rotating Selection of East & West Coast, Traditional Accoutrements  
**21 Half Dozen**  
**42 Full Dozen**
- OYSTER SHOOTER**  
House Bloody Mary Mix, Shucked Oyster  
**5 each**



## SIDE DISHES

- BRUSSELS SPROUTS 12**  
Apple Vinaigrette, Crispy Prosciutto, Dried Cherries
- CAULIFLOWER 12**  
Chili Crisp & Roasted Peanuts
- MAC & CHEESE 12**  
Fontina, Cheddar, Garlic Herb Breadcrumbs
- GLAZED CARROTS 12**  
Honey Glaze, Brown Butter Crumbs
- BROCCOLINI 12**  
Parmesan, Lemon
- RR POTATOES 12**  
Crispy Fried, Red Wine Vinaigrette
- MUSHROOMS 12**  
Fine Herbs

# RIVER × ROAST

315 N. LASALLE STREET × CHICAGO, ILLINOIS, USA

*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 20% gratuity will be applied to parties of 6 or more.*