



SANDWICHES

BENEDICT* 18

Lump Crab, Avocado, Pickled Onion, Fresno Pepper, Hollandaise, Toasted English Muffin

RR BURGER* 17

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

+ Thick Cut Bacon....4
+ Farm Egg....4

FRIED CHICKEN 17

Sriracha Pickle, Spicy Remoulade, Butter Lettuce



SOUP & SALADS

MARKET SOUP

Chef's Daily Selection
9

SMOKEHOUSE CHILI

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

BABY KALE CAESAR 16

Baby Black Kale, Brioche Garlic Croutons, Shaved Parmesan, House Creamy Caesar Dressing

BEET SALAD 16

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

RR CHOPPED 15

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* +9

MORNING LIBATIONS

MIMOSA 14 Glass / 70 Kit

Prosecco, Rotating Juices

BLOODY MARY 15

Vodka, House Mix, Standard Garnish
Add Chef Garnish +3 / Add 7oz High Life +3

VITAMIN C SPRITZ 15

Aperol, Bitter Orange, Orange Syrup, Orange Juice, Prosecco

MIDWEST SPRITZ 15

Michigan Apple Cider, Aperol, Prosecco, Soda

CHI'RISH COFFEE 14

Locally Brewed Dark Matter Coffee, Irish Whiskey, Sweet Cream

BITES & BOARDS

CHARCUTERIE 25

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

GOLDEN GOBBETS 13

Seasoned Fried Chicken, Honey

SPINACH ARTICHOKE DIP 14

Parmesan Crust, Grilled Sourdough

BURRATA 19

Grilled Pears, Brown Butter, Salted Walnuts, Balsamic & Date Reduction

PORK BELLY BITES 15

Jalapeño Jelly, Pickled Fresno, Cilantro

CHEESE 21

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

MUSHROOM TOAST 12

Roasted Shimeji Mushrooms, Scallions, Herb Aioli

SHRIMP & CRAB TOAST 14

Avocado, Shrimp Mousse, Fried Buttery Brioche

LAMB MEATBALLS 21

Smoked Yogurt, Pickled Peppers, Fried

ROASTS

Hand-Carved Tableside

'FEATURED ROAST'

ROASTED LAMB RACK

Australian Lamb, Charred Leeks, Citrus Gremolata
95

ROAST BEEF*

Roasted Slow & Tender, Red Wine Bordelaise

32 / 8oz • 64 / 16oz • 96 / 24oz

PORK PORTERHOUSE

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

42

VIDALIA ONION

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

26

WHOLE FISH

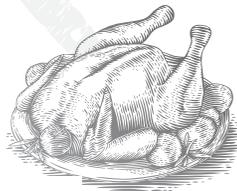
Fire Roasted, Salsa Verde, Tomatoes & Herbs

46

ROAST CHICKEN

Apple Wood Smoked, RR Potatoes

25 Half • 40 Whole



BRUNCH

CHICKEN & WAFFLES 19

Cheddar Chive Waffle, Crispy Chicken, Hot Honey Butter

FRENCH TOAST 16

Macerated Berries, Whipped Cream

STEAK & EGGS 36

2 Fried Eggs, 8oz Beef, Salsa Verde, RR Potatoes

CHEF'S BREAKFAST 16

Eggs, Potatoes, Toast, Sausage or Bacon

RR SKILLET 17

Red Bell & Anaheim Peppers, Onion, Mushroom, Sweet Potato, Fried Eggs, Herbed Goat Cheese

+ Thick Cut Bacon....4

+ Sausage....4

TODAY'S OMELETTE 15

Seasonally Inspired

SIDE DISHES

BREAKFAST MEAT 10

Thick Slab Bacon or Sausage

ENGLISH MUFFIN OR TOAST 8

Seasonal Jam

MAC & CHEESE 13

Fontina, Cheddar, Garlic Herb Breadcrumbs

CARROTS 15

Toasted Hazelnut Crumb, Brown Butter

BRUSSELS SPROUTS 12

House Garlic Lemon Pepper

RR POTATOES 12

Crispy Fried, Red Wine Vinaigrette

RIVER X ROAST

315 N. LASALLE STREET X 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.

*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.