



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 7^{oz} 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

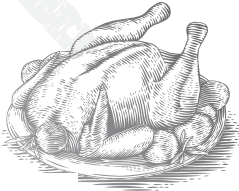
ROAST BEEF*
Roasted Slow & Tender,
Red Wine Bordelaise
32 / 8oz • 64 / 16oz • 96 / 24oz

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



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.

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 Breadcrumb

CARROTS 15
Toasted Hazelnut Crumb,
Brown Butter

BRUSSELS SPROUTS 12
House Garlic Lemon Pepper

RR POTATOES 12
Crispy Fried,
Red Wine Vinaigrette