



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....3
+ Farm Egg....3

LOBSTER BURGER* 23
6oz Lobster Cake, Smashed
Avocado, Bibb Lettuce, Tomato

FRIED CHICKEN 17
Sriracha Pickle, Spicy
Remoulade, Butter Lettuce



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

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

WAKE UP CALL 15
Bourbon, Dark Matter Cold Brew,
Maplewood Coffee Liqueur, Bitters

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

MUSHROOM TOAST 11
Roasted Shimeji Mushrooms,
Scallions, Herb Aioli
+ Farm Egg....3

SHRIMP & CRAB TOAST 13
Avocado, Shrimp Mousse,
Fried Buttery Brioche

GOLDEN GOBBETS 13
Seasoned Fried Chicken, Honey

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

SPINACH ARTICHOKE DIP 12
Parmesan Crusted, Grilled Sourdough

BLISTERED SHISHITO PEPPERS 12
Citrus Ponzu & Togarashi

BRUNCH

CHICKEN & WAFFLES 17
Powdered Sugar, Maple Syrup

FRENCH TOAST 16
Caramelized Apples,
Spiced Whipped Cream

BELGIAN WAFFLES 14
Fresh Berries, Powdered Sugar

STEAK & EGGS 36
2 Fried Eggs, 8oz Beef,
Salsa Verde, RR Potatoes

CHEF'S BREAKFAST 16
Eggs, Potatoes, Toast,
Sausage or Bacon

MARKET SCRAMBLE* 16
Egg Whites, Spinach, Mushroom,
Red & Green Peppers

TODAY'S OMELETTE 15
Seasonally Inspired



SIDE DISHES

BREAKFAST MEAT 10
Thick Slab Bacon or Sausage

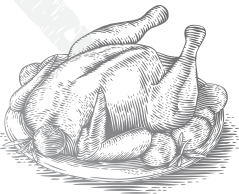
**ENGLISH MUFFIN
OR TOAST 8**
Seasonal Jam

MAC & CHEESE 12
Fontina, Cheddar,
Garlic Herb Breadcrumbs

GLAZED CARROTS 12
Honey Glaze,
Brown Butter Crumbs

BRUSSELS SPROUTS 12
Apple Vinaigrette, Crispy
Prosciutto, Dried Cherries

RR POTATOES 12
Crispy Fried,
Red Wine Vinaigrette



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

RIVER × ROAST

315 N. LASALLE STREET × CHICAGO, ILLINIOS, 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*

BRUNCH SERVED TILL 3:00PM SATURDAY & SUNDAY