



SANDWICHES

BENEDICT* 16
Smoked Salmon, Pickled Onion,
Capers, Spicy Hollandaise

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 SALADS

BABY KALE CAESAR 16
Baby Black Kale, Brioche
Garlic Croutons, Shaved
Parmesan & House Caesar

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,
Beef +8*



MIMOSA KITS
served with fresh berries and assorted juice
CARLETTO Prosecco Brut • 70
VENDAVAL Blanc de Blancs • 74
VEUVE CLICQUOT Champagne Brut • 121

BITES & BOARDS

CHARCUTERIE
Pickles, Fruit Preserves, Mustard, Toasted Sourdough
Choice of: Chicken Liver Mousse • Finocchiona • Soppressata • Prosciutto • 'Nduja
18 / 3 selections • 30 / 5 selections

CHEESE
Honey, Fruit Preserves, Toasted Sourdough
Choice of: Nordic, Smoked Cheddar • Grumpy Goat, Semi-Hard Goat
Evalon, Firm Goat • Cupola, Semi-Hard Alpine Style • Marcoat, Aged Gouda
18 / 3 selections • 30 / 5 selections

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

SPINACH ARTICHOKE DIP 12
Parmesan Crust & Grilled Sourdough

GOLDEN GOBBETS 13
Seasoned Fried Chicken, Honey

BURRATA 19
Apple Butter, Prosciutto di Parma,
Pomegranate Vinaigrette,
Grilled Sourdough

SHRIMP AND CRAB TOAST 13
Avocado, Shrimp Mousse,
Fried Brioche

BLISTERED SHISHITO PEPPERS 12
Harissa, Lemon Yogurt

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 39
2 Eggs, 8oz Beef, Potatoes

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

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

TODAY'S OMELETTE 15
Seasonally Inspired



SIDE DISHES

YOGURT PARFAIT 12
Fresh Berries, Honey

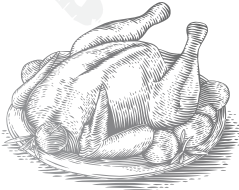
BREAKFAST MEAT 10
Thick Slab Bacon or Sausage

**ENGLISH MUFFIN
OR TOAST** 8
Seasonal Jam

MAC & CHEESE 12
Fontina, Cheddar,
Garlic Herb Breadcrumbs

GLAZED CARROTS 12
Honey Glaze,
Brown Butter Crumbs

RR POTATOES 12
Crispy Fried,
Red Wine Vinaigrette



ROASTS

Hand-Carved Tableside

'FEATURED ROAST'
ROASTED PORK ROULADE
Berkshire Pork Loin Rolled with
Apple & Cranberry Stuffing and a Butternut Veloute
37

ROAST BEEF*
Local, Slow & Tender
32 / 8oz • 64 / 16oz • 96 / 24oz

BERKSHIRE PORK CHOP
Cider Brined & Apple Wood Smoked,
Apple Cider Nage
22 / 12oz • 43 / 24oz

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

WHOLE FISH
Fire Roasted, Salsa Verde,
Tomatoes & Herbs
46
ROASTED POBLANO
Black Bean Corn Stuffing, Avocado Puree,
Salsa Verde, Seasonal Vegetables
26

RIVER X 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.

**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 3:30PM SATURDAY & SUNDAY