



## SANDWICHES

Served with housemade  
barbecue chips

### 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



## MARKET SALADS

### CAESAR 16

Romaine, 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

## BITES & BOARDS

### KITCHEN SNACKS

#### HOUSE PICKLES 7

Seasonal Vegetables, House Pickling Spices

#### OLIVES 9

Assorted Olives, Citrus, Garlic, & Olive Oil

#### 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

Raspberry Compote, Crushed Pistachios,  
Aged Balsamic, EVOO, Grilled Sourdough

#### 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

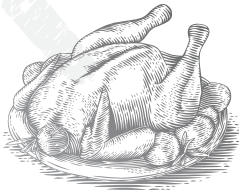
Spiced Potato Stuffing, Sweet Tamarind,  
Seasonal Vegetables, Mint Chutney  
26

#### WHOLE FISH

Fire Roasted, Salsa Verde,  
Tomatoes & Herbs  
46

#### ROAST CHICKEN

Apple Wood Smoked,  
RR Potatoes  
25 Half • 40 Whole



## BOWLS & POTS

#### MARKET SOUP

Chef's Daily Selection  
9

#### SMOKEHOUSE CHILI

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

#### CHICKEN POT PIE

Smoked Pulled Chicken,  
Carrots, Peas, Flaky Crust  
21

#### MUSHROOM POT PIE

House Cream of Mushroom,  
Roasted Cremini, Shimegi,  
Flaky Crust  
19



## SIDE DISHERS

#### BRUSSELS SPROUTS 12

House Garlic Lemon Pepper

#### CAULIFLOWER 12

Caper Vinaigrette,  
Toasted Almonds

#### MAC & CHEESE 13

Fontina, Cheddar,  
Garlic Herb Breadcrumbs

#### CARROTS 15

Toasted Hazelnut Crumb,  
Brown Butter

#### BROCCOLINI 13

Garlic, Lemon, Parmesan

#### 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.

\*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.