



# MARKET LUNCH

## BITES & BOARDS

### CHARCUTERIE 25

Chef's Choice of four Cured Meats and Pates served with Cornichons, Mustard Seeds, and Grilled Sourdough Bread

### CHEESE 21

Chef's Choice of three Cheeses, served with Honey Comb, Fruit Compote, and Grilled Sourdough Bread

### CRUDO 25

Ahi Tuna, Kumquats, Togarashi Chili, Charred Lemon, Olive Oil, Allium Ash

### BURRATA 22

Crafted in Chicago, Smoked Tomato Vinaigrette, Prosciutto, Grilled Sourdough

### SHRIMP & CRAB

#### TOAST 17

Avocado, Shrimp Mousse, Brioche

### GRILLED OCTOPUS 23

Piquillo Coulis, Charred Scallions, Basil Oil

### PORK BELLY BITES 15

Jalapeño Jelly, Pickled Fresno, Cilantro

### GOLDEN GOBBETS 13

Seasoned Fried Chicken, Honey

### LAMB MEATBALLS 23

Mint Chutney, Pickled Shallots, Cilantro, Radish

### SPINACH ARTICHOKE

#### DIP 14

Parmesan Crust, Grilled Sourdough

### SQUASH TART 14

Charred Squash, Lemon Ricotta, Mint

### SOUP OF THE DAY 10

#### RR CHOPPED SALAD 16

Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olives, Tomato Confit, Red Wine Vinaigrette

#### WEDGE SALAD 17

Baby Iceberg, Creamy Blue Dressing, Pancetta Chips, Gorgonzola Dolce, Cherry Tomatoes

#### BEET SALAD 18

Mixed Greens, Roasted Gold and Red Beets, Crushed Candied Pistachios, Herbed Goat Cheese, Sweet Citrus Vinaigrette

#### COUSCOUS SALAD 15

Mixed Greens, Golden Raisins, Pine Nuts, Lemon Vinaigrette

#### BABY GEMS 17

Peppered Walnuts, Ricotta Salata, Mixed Herbs, Walnut Vinaigrette

#### Protein Additions:

Pulled Chicken +7  
Crispy Pork Belly +9  
Grilled Jumbo Shrimp +13  
Steak\* +13

### SANDWICH OF THE DAY 19

#### GRILLED CHICKEN B.L.T.A. 19

Avocado, Heirloom Tomato, Bibb Lettuce, Herb Aioli, Sourdough

#### FRIED CHICKEN SANDWICH 18

Fried Chicken, Sriracha Pickle, Spicy Remoulade, Butter Lettuce, Brioche Bun

#### STEAK SANDWICH 22

NY Strip Steak, Truffle Aioli, Caramelized Onions, Swiss, French Roll

#### RR BURGER\* 19

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

#### VEGGIE BURGER\* 17

Black Bean & Farro Patty, Bibb Lettuce, Red Onion, Tomato, Chipotle Aioli, Brioche Bun

#### Additions +4 Each

Bacon | Avocado | Egg | Smoked Pimento Cheese

## SHELLFISH

### EAST COAST OYSTERS ON THE HALF SHELL\*

Cucumber Mignonette, Horseradish, Tabasco and Lemon

26 half dozen

48 full dozen

### BEER STEWED MUSSELS

Lager, Garlic, Shallots, Grilled Sherry Toast Points

21



## SIDES

### GRILLED ASPARAGUS 14

Tarragon Vinaigrette, Crispy Shallots

### MAC & CHEESE 15

Cavatappi, Smoked Pimento Cheddar Sauce, Garlic Herbed Crust

### BROCOLINI 13

Sweet Chili Garlic & Charred Lemon

### CARROTS & DIRT 13

Baby Carrots, Pumpernickel, Black Garlic, Goat Cheese and Aged Balsamic

### RR POTATOES 12

Red Wine Vinaigrette

### MUSHROOMS 12

Fine Herbs

### HAND CUT FRIES 11

Sea Salt, Garlic Aioli

## ROASTS

### VEGAN PEA RISSOTO

English Pea "Butter"  
Roasted Sugar Snap Peas

26

### STEAK FRITES\*

8oz Roast Beef, Hand Cut Fries, Garlic Aioli

38

### PORK TENDERLOIN\*

Chile Morita Marinade, Roasted Pineapple, Salsa Macha

25

### BRANZINO

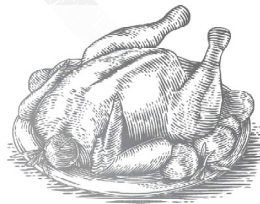
Salsa Verde, Seasonal Vegetables, Charred Lemon

28

### HALF ROASTED CHICKEN

Apple Wood Smoked, RR Potatoes

28 Half • 49 Whole



# RIVER × ROAST

315 N. LASALLE STREET × CHICAGO, ILLINOIS, USA

Executive Chef Jason Qureshi

Located in bustling River North, with dramatic views of one of the greatest feats of modern engineering: the Chicago River, which now runs backwards.

\*These items are served raw, or cooked to order. The Chicago 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. There will be a 20% gratuity added for a parties over six guests.