



# MARKET LUNCH

## BITES & BOARDS

### CHARCUTERIE 25

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

### CHEESE 21

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

### TUNA TARTARE 25

Ahi Tuna, Yuzu Gelée, Togarashi Chili Wonton Crisps, Olive Oil, Chopped Capers, Avocado, Allium Ashh

### BURRATA 22

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

### SHRIMP & CRAB TOAST 17

Avocado, Shrimp Mousse, Brioche

### GRILLED OCTOPUS 23

Piquillo Coulis, Charred Scallions, Cucumber Salad, Basil Oil

### PORK BELLY BITES 15

Jalapeño Jelly, Pickled Fresno, Cilantro

### GOLDEN GOBBETS 13

Seasoned Fried Chicken, Honey

### LAMB MEATBALLS 20

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, Fried Capers, Red Wine Vinaigrette

#### CBR SALAD 17

Cheddar, Bacon, Ranch, Corn, Tomatoes, Radish, Copped Romaine

#### 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, Bib 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

### BROCCOLINI 13

Sweet Chili Garlic & Charred Lemon

### STREET CORN 13

Lime Crema, Tajin, Cilantro

### RR POTATOES 12

Red Wine Vinaigrette

### MUSHROOMS 12

Fine Herbs

### HAND CUT FRIES 11

Sea Salt, Garlic Aioli

## ROASTS

### STUFFED POBALNO

Black Bean & Corn Stuffed, Roasted Seasonal Vegetables, Spicy Avocado Puree

26

### STEAK FRITES\*

8oz Roast Beef, Hand Cut Fries, Garlic Aioli

38

### PORK TENDERLOIN\*

Chile Morita Marinade, Roasted Pineapple, Salsa Macha

25

### HALF BRANZINO

Salsa Verde, Seasonal Vegetables, Charred Lemon

28

### HALF ROASTED CHICKEN

Apple Wood Smoked, RR Potatoes

28



# RIVER x ROAST

315 N. LASALLE STREET x 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.