



BITES, BOARDS & BOWLS

CHARCUTERIE

Chef's Choice of four Cured Meats and Pates served with Cornichons, Mustard Seeds, and Grilled Sourdough Bread
25

CHEESE

Chef's Choice of three Cheeses served with Honey Comb, Fruit Compote, and Grilled Sourdough Bread
21

GOLDEN GOBBETS

Seasoned Fried Chicken,
Honey 13

BEER STEWED MUSSELS

Lager, Garlic, Shallots, Lemon,
Grilled Toast Points 21

BURRATA

Smoked Tomato Vinaigrette,
Prosciutto, Arugula, Grilled
Sourdough 21

PORK BELLY BITES

Jalapeño Jelly, Pickled Fresno,
Cilantro 15

MARKET SOUP

Chef's Daily Selection 9

BEET SALAD

Arugula, Candied Pistachios,
Herbed Goat Cheese, Citrus
Vinaigrette 16

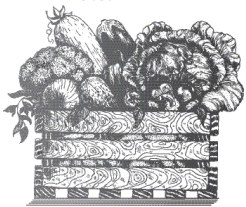
WEDGE SALAD

Baby Iceberg, Creamy Blue
Cheese Dressing, Pickled Onion,
Grape Tomatoes, Crumbled
Bacon 15

RR CHOPPED

Romaine, Feta Cheese
Roasted Pepper Onion Relish,
Olive, Tomato,
Red Wine Vinaigrette 16

Protein Additions:
Cold Smoked Salmon +7
Pulled Chicken +5
Crispy Pork Belly +9
Steak* +11



BRUNCH MAINS

CHICKEN & WAFFLES

Cheddar Chive Waffle,
Crispy Chicken, Hot Honey Butter 19

FRENCH TOAST BAKE

Strawberries and Cream, Maple Syrup
16

BAGEL & LOX

Smoked Salmon, Herbed Cream Cheese,
Cucumber, Fried Capers,
Pickled Red Onion, Dill 18

CHILAQUILES

Fried Eggs, Crispy Tortilla, Salsa Verde,
Cheddar Cheese, Smoked Chicken, Pico de
Gallo, Cilantro Crema 19

EGGS BENEDICT

Canadian Bacon, Pickled Onion, Poached
Eggs, Béarnaise 16

TODAY'S OMELETTE

Seasonally Inspired 16

CHEF'S BREAKFAST

Eggs, Potatoes, Toast,
Sausage or Bacon 17

RR SKILLET

Red Bell & Anaheim Peppers,
Onion, Mushroom, Sweet Potato,
Fried Eggs, Herbed Goat Cheese 17
+ Thick Cut Bacon....4
+ Sausage....4

RR BURGER*

Double Patties, Caramelized Onion,
Bibb Lettuce, Tomato, Pickles,
American Cheese, 1000 Island 19
+ Thick Cut Bacon....4
+ Farm Egg....4
+ Avocado....4

FRIED CHICKEN SANDWICH

Sriracha Pickle, Spicy Remoulade,
Butter Lettuce 18
+ Avocado....4
+ Smoked Pimento Cheese....4

TOASTS

MUSHROOM TOAST

Roasted Shimeji Mushrooms,
Scallions, Herb Aioli 13

SHRIMP & CRAB TOAST

Avocado, Shrimp Mousse,
Fried Buttery Brioche 14

AVOCADO TOAST

Scallion Puree, Pickled Peppers,
Fried Egg, Grilled Sourdough 14

ROASTS

STEAK & EGGS*

8oz Roast Beef, River roasted Potatoes,
2 eggs, Arugula, & Salsa Verde
38

PORK SHANK

Cured and Braised Pork Shank, Cider
Braised Cabbage
23/41

VEGAN PEA RISOTTO

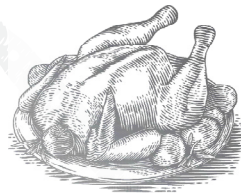
English Pea "Butter", Roasted Sugar
Snap Peas
26

WHOLE FISH

Fire Roasted, Salsa Verde,
Tomatoes & Herbs
46

ROAST CHICKEN

Apple Wood Smoked,
RR Potatoes
27 Half • 48 Whole



MORNING SIPS

RR BLOODY MARY 15

+ Today's Skewer 3
+ High Life Pony 3

MIMOSA 13

BRO-MOSA 12
OJ + Blue Moon
MIMOSA KIT 70
Bottle of Prosecco
&
Assorted Juices

BIG SHOULDERS COLUMBIAN ROAST 4

BIG SHOULDERS BOLD SLUGGER ESPRESSO 4

HOUSE MADE COLD BREW 8

ASSORTED HOT TEAS 5

Rishi Tea, Milwaukee, WI

SIDE DISHES

FARM EGG 4

BACON

Nueske's Thick Cut 10

SAUSAGE

Housemade Pork Patty 8

CAST IRON PANCAKE

Berries, Maple & Butter 9

ENGLISH MUFFIN OR TOAST

Seasonal Jam 7

GRILLED ASPARAGUS

Tarragon Vinaigrette, Crispy
Shallots 13

CARROTS & DIRT

Baby Carrots, Pumppernickel,
Black Garlic, Goat Cheese, and
Aged Balsamic 13

BROCCOLINI

Sweet Chili Garlic 12

RR POTATOES

Crispy Fried,
Red Wine Vinaigrette 12

RIVER ROAST

315 N. LASALLE STREET x CHICAGO, ILLINOIS, USA

f @RiverRoastChi

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.