



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

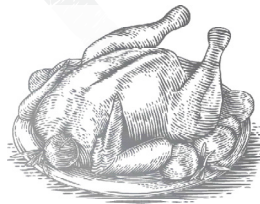
Salsa Verde, Seasonal Vegetables, Charred Lemon

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.