

CHICAGO, IL.
NOV '17

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BITES & BOARDS

HOGAN'S CHARCUTERIE	31	FIELD & STREAM	28
Chef's Selection Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard		Roasted Bone Marrow, Rainbow Trout Rilletto, Pork & Snail Sausage, Pickled Cabbage, Toast	
BAR HARBOR MUSSELS	20	BURRATA	18
Rotating Feature		Olive Tapenade, Figs, Crispy Prosciutto, Balsamic, Bread	
COUNTRY FRIED RABBIT	12	LAMB PASTRAMI	12
Braised Greens, Honey		Shaved Brussels Sprouts, Pickled Mustard Seed & Toasted Pumpernickel Dirt	
PORK MEATBALLS	11	COLD SMOKED SALMON	14
Tomato Sauce, Ricotta Gnocchi		House Cure, Radish, Scallions, Chilis, Horseradish Vinaigrette	
GOLDEN GOBBETS	10		
Seasoned Fried Chicken, Honey			
TOAST	12		
Shrimp and Crab			

SNACKS

ROTATING JAR	8
Rainbow Trout Rilletto, House Toast	
SCOTCH EGG	8
Pickled Mustard Seed	
BLISTERED SHISHITO PEPPERS	8
Harrisa Spice, Lemon	

POTATO CROQUETTE	6
Smashed & Fried	
FRIED OLIVES	8
Chorizo Stuffed, Cheese Fondue	
BBQ CHIPS	5
Hogan's BBQ Rub	
HOUSE PICKLES	4
Seasonal	

OYSTERS

Daily East Coast & West Coast Selections
Traditional Accoutrements
18 half dozen / 36 dozen

GREENS

CURLEY ENDIVE	14	RR CHOPPED	13
Marcona Almonds, Radish, Shaved Fennel, Apples, Lemon Chili Vinaigrette		Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette	
LOCAL BEETS	13	BABY ROMAINE	14
Bellwether Farms Ricotta, Orange, Fennel, Essenza Balsamico		Grilled Romaine, Bacon, Grape Tomato, Radish, Blue Cheese Spread	

ROASTS

CARVED TABLESIDE

★ ROAST OF THE MONTH ★
VENISON LOIN
Huckleberry Jus, Sauteed Kale
55

BIG FISH

Crispy or Fire Roasted, Mediterranean Chips

42

ROAST BEEF

Local, Slow & Tender
Riley Bros. Farm.
Potato Croquette

64 / 16oz

(*available in 8oz and 24oz)

WHOLE CHICKEN

Wood Smoked & Juicy,
RR Potatoes

39

RACK OF PORK

Berkshire
Cider Brined
& Apple Smoked,
Cornbread

43 / 24oz

(*available in 12oz)

BOATLOAD OF VEGGIES

Market Fresh & Roasted

22

ROOTS, SHOOT & VEGGIES

CREAMED SPINACH	10
Garlic, Fennel, Tarragon	
RIVER ROAST POTATOES	8
Red Wine Vinaigrette	
CARROTS & DIRT	9
Pumpernickel Crumbs, Goat Cheese, Balsamic	

BRUSSELS SPROUTS	10
Roasted, Honey, Pickled Fresno	
SUPPER CLUB MUSHROOMS	9
Brioche	

HOGAN'S PEAS	10
Pearl Onions, Bacon, Bibb	
ROASTED SWEET POTATO	10
Maple Butter, Candied Pecan	
CAULIFLOWER	9
Charred, Curry	

Checks can be split up to four ways

UPCOMING ROAST OF THE MONTH

DECEMBER - THE WHOLE DUCK, 2 WAYS

JANUARY - BEEF OSSO BUCCO



ROASTING IS ONE OF THE OLDEST COOKING TECHNIQUES KNOWN TO MAN. WE'RE NOT REINVENTING THE WHEEL, WE'RE JUST POLISHING IT UP AND MAKING THE INGREDIENTS SING. SIMPLE FOOD, DONE WELL. THIS IS RIVER ROAST. CHEERS!

— CHEF JOHN HOGAN