

CHICAGO, ILL.  
SEP '17

🐦 f 📷 @RiverRoastChi

## BITES & BOARDS

<b>HOGAN'S CHARCUTERIE</b> 31	<b>BURRATA</b> 18
Chef's Selection Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard	Heirloom Tomato, Shaved Fennel Basil, Balsamic
<b>COUNTRY FRIED RABBIT</b> 12	<b>LAMB PASTRAMI</b> 12
Braised Greens, Honey	Shaved Brussels Sprouts, Pickled Mustard Seed & Toasted Pumpernickel Dirt
<b>PORK MEATBALLS</b> 11	<b>SMOKED SALMON</b> 14
Tomato Sauce, Ricotta Gnocchi	Cold Smoked, Radish, Scallions, Chilis, Horseradish Vinaigrette
<b>SEARED BAY SCALLOPS</b> 17	<b>TOASTS</b> 10 EACH
Roasted Grapes, Frisee, Leek Puree	Shrimp and Crab
<b>GOLDEN GOBBETS</b> 10	House Smoked Salmon
Seasoned Fried Chicken, Honey	N'Duja

## SNACKS

<b>SCOTCH EGG</b> 8
Pickled Mustard Seed
<b>BLISTERED SHISHITO PEPPERS</b> 8
Harrisa Spice, Lemon

<b>FRIED OLIVES</b> 8
Chorizo Stuffed Gordals, Cheese Fondue
<b>BBQ CHIPS</b> 5
Hogan's BBQ Rub
<b>HOUSE PICKLES</b> 4
Seasonal

## OYSTERS

Daily East Coast & West Coast Selections  
18 per half dozen

## GREENS

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

# ROASTS

CARVED TABLESIDE

★ **ROAST OF THE MONTH** ★  
**WHOLE FRIED CHICKEN**  
Buttermilk Marinated, RR Potatoes, Corn Muffin  
40  
(make it a Chicken Fight: **Whole Roast vs 1 Whole Fried**)  
75

**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, SHOOTS & VEGGIES

**RIVER ROAST POTATOES** 6  
Red Wine Vinaigrette

**CARROTS & DIRT** 9  
Pumpernickel Crumbs, Goat Cheese, Balsamic

**CORN ON THE COB** 10  
Charred, Chili, Cheese, Lime

**SUPPER CLUB MUSHROOMS** 9  
Brioche

**GREEN BEANS** 10  
Garlic Butter, Parmesan

**HOGAN'S PEAS** 10  
Pearl Onions, Bacon, Bibb

**PAN ROASTED ASPARAGUS** 10  
Chimichurri

**CURRIED CAULIFLOWER** 9  
Charred

Checks can be split up to four ways

## UPCOMING ROAST OF THE MONTH

OCTOBER - PORK SHOULDER, SAUERKRAUT & ROOT VEGETABLES  
NOVEMBER - VENISON LOIN, HUCKLEBERRY JUS



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