

CHICAGO, ILL.
JUL '17

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BITES & BOARDS

HOGAN'S CHARCUTERIE 31	BURRATA 18
Chef's Selection Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard	Heirloom Tomato, Shaved Fennel Basil, Balsamic
COUNTRY FRIED RABBIT 12	LAMB PASTRAMI 12
Braised Greens, Honey	Shaved Brussels Sprouts, Pickled Mustard Seed & Toasted Pumpernickel Dirt
PORK MEATBALLS 11	SMOKED SALMON 14
Tomato Sauce, Ricotta Gnocchi	Cold Smoked, Radish, Scallions, Chilis, Horseradish Vinaigrette
SEARED BAY SCALLOPS 17	TOASTS 10 EACH
Roasted Grapes, Frisee, Leek Puree	Shrimp and Crab
GOLDEN GOBBETS 9	House Smoked Salmon
Seasoned Fried Chicken, Honey	N'Duja

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

OYSTERS

Daily East Coast & West Coast Selections
18 per half dozen

GREENS

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

ROASTS

CARVED TABLESIDE

★ ROAST OF THE MONTH ★ LOW COUNTRY BOIL

Head-On Shrimp, Mussels, Fish, Sausage Potatoes, Corn, Old Bay, Charred Lemon
48

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	CORN ON THE COB 10	HOGAN'S PEAS 10
Red Wine Vinaigrette	Charred, Chili, Cheese, Lime	Pearl Onions, Bacon, Bibb
CARROTS & DIRT 9	SUPPER CLUB MUSHROOMS 9	PAN ROASTED ASPARAGUS 10
Pumpernickel Crumbs, Goat Cheese, Balsamic	Brioche	Chimichurri
	GREEN BEANS 10	CURRIED CAULIFLOWER 9
	Garlic Butter, Parmesan	Charred

Checks can be split up to four ways

UPCOMING ROAST OF THE MONTH AUGUST - BBQ PLATTER



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