

CHICAGO, ILL.  
JUN '17

🐦 f 📷 @RiverRoastChi

## BITES & BOARDS

HOGAN'S CHARCUTERIE Chef's Selection	31	SEARED BAY SCALLOPS Roasted Grapes, Frisee, Leek Puree	17
COUNTRY FRIED RABBIT Braised Greens, Honey	12	LAMB PASTRAMI Shaved Brussels Sprouts, Pickled Mustard Seed & Toasted Pumpnickel Dirt	12
SLOW RAVIOLI Spinach Pasta, Snails, Garlic, Herbs, Tomato Confit	14	SMOKED SALMON Cold Smoked, Radish, Scallions, Chilis, Horseradish Vinaigrette	14
SHRIMP & CRAB TOAST Avocado	14	ARTICHOKES BARIGOULE Bacon, Goat Cheese, Herbs & Vegetable Broth	14
PORK MEATBALLS Tomato Sauce, Ricotta Gnocchi	11		

## SNACKS

SCOTCH EGG Pickled Mustard Seed	8
BLISTERED SHISHITO PEPPERS Harrisa Spice, Lemon	8

FRIED OLIVES Chorizo Stuffed Gordals, Cheese Fondue	8
GOLDEN GOBBETS Seasoned Fried Chicken, Honey	9
HOUSE PICKLES Seasonal	4

## OYSTERS

Daily East Coast & West Coast Selections  
3 each

## GREENS

LOCAL BEETS Bellwether Farms Ricotta, Orange, Fennel, Essenza Balsamico	13	BABY ROMAINE Grilled Romaine, Bacon, Grape Tomato, Radish, Blue Cheese Spread	14
RR CHOPPED Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette	13	SHAVED Fennel, Baby Artichokes Radish, Carrot, Mushroom, Parmesan, Lemon Vinaigrette	13

# ROASTS

CARVED TABLESIDE

## ★ ROAST OF THE MONTH ★ HALIBUT T-BONE

Salt Water Brined & Pan Roasted,  
RR Potatoes, Charred Lemon, Citrus Aioli  
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, SHOOT & VEGGIES

CURRIED CAULIFLOWER Charred	9	SUPPER CLUB MUSHROOMS Brioche	9	HOGAN'S PEAS Pearl Onions, Bacon, Bibb	10
RR POTATOES	6	GREEN BEANS Garlic Butter, Pecorino	10	NICHOLS FARM ASPARAGUS Chimichurri	10
CARROTS & DIRT Pumpnickel Crumbs, Goat Cheese, Balsamic	9			TURNIPS AU GRATIN Ricotta, Gruyere	9

Checks can be split up to four ways

UPCOMING ROAST OF THE MONTH  
JULY - LOW COUNTRY ROAST



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