

CHICAGO, ILL.
MAY '17

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BITES & BOARDS

HOGAN'S CHARCUTERIE Chef's Selection	31	SEARED BAY SCALLOPS	17
COUNTRY FRIED RABBIT Braised Greens, Honey	12	LAMB PASTRAMI	12
SLOW RAVIOLI Spinach Pasta, Snails, Garlic, Herbs, Tomato Confit	14	SHAVED BRUSSELS SPROUTS, PICKLED MUSTARD SEED & TOASTED PUMPERNICKEL DIRT	
SHRIMP & CRAB TOAST Avocado	14	SMOKED SALMON	14
PORK MEATBALLS Tomato Sauce, Ricotta Gnocchi	11	ARTICHOKES BARIGOULE	14
		Bacon, Goat Cheese, Herbs & Vegetable Broth	

SNACKS

SCOTCH EGG Pickled Mustard Seed	8	FRIED OLIVES	8
BLISTERED SHISHITO PEPPERS Harrisa Spice, Lemon	8	GOLDEN GOBBETS Seasoned Fried Chicken, Honey	9
TRIO OF TOAST Avocado, Rabbit, Chicken Liver Mousse	8	HOUSE PICKLES Seasonal	4

OYSTERS

Daily East Coast & West Coast Selections
3 each

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	SHAVED	13
Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette		Fennel, Baby Artichokes Radish, Carrot, Mushroom, Parmesan, Lemon Vinaigrette	

ROASTS

CARVED TABLESIDE

★ ROAST OF THE MONTH ★ LAMB SHOULDER

Braised and Slow Roasted,
Nichols Farm Spring Vegetables
46

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

CURRIED CAULIFLOWER Charred	9	SUPPER CLUB MUSHROOMS	9	HOGAN'S PEAS	10
RR POTATOES	6	Brioche		Pearl Onions, Bacon, Bibb	
CARROTS & DIRT Pumpernickel Crumbs, Goat Cheese, Balsamic	9	BRUSSELS SPROUTS	10	NICHOLS FARM ASPARAGUS	10
		Pickled Fresno Chili & Honey		Chimichurri	
				TURNIPS AU GRATIN	9
				Ricotta, Gruyere	

Checks can be split up to four ways

UPCOMING ROAST OF THE MONTH JUNE - HALIBUT T-BONE



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