

CHICAGO, IL.  
JUL '17

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## BITES, BOARDS, & GREENS

<b>HOGAN'S CHARCUTERIE</b>	31
Chef's Selection Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard	
<b>BURRATA</b>	18
Heirloom Tomato, Shaved Fennel Basil, Balsamic	
<b>SCOTCH EGG</b>	8
Pickled Mustard Seed	
<b>TOASTS</b>	10 EACH
Shrimp and Crab House Smoked Salmon N'Duja	
<b>GOLDEN GOBBETS</b>	9
Seasoned Fried Chicken, Honey	
<b>LOCAL BEETS SALAD</b>	13
Bellwether Farms Ricotta, Orange, Fennel, Essenza Balsamico	
<b>CURLEY ENDIVE</b>	14
Marcona Almonds, Radish, Shaved Fennel, Orange, Lemon Chili Vinaigrette	

## EARLY LIBATIONS

**ROAST BLOODY MARY**  
+ Today's Skewer  
+ Miller High Life Pony

*Seasons Soda Company, Chicago IL*

**BITTER LEMON TONIC**  
**HONEY MINT DEMI-SEC**

12	<i>Dark Matter Coffee, Chicago IL</i>	
3	<b>A LOVE SUPREME COFFEE</b>	3
3	<b>UNICORN BLOOD ESPRESSO</b>	4
	<b>ESPRESSO DRINKS</b>	5
	<b>CHOCOLATE CITY COLD BREW</b>	5
6	<i>Rare Tea Cellars, Chicago IL</i>	
6	<b>ASSORTED HOT TEAS</b>	5

## PLATES

<b>EGG SANDWICH</b>	14	<b>LOW COUNTRY CROQUE MADAME</b>	12
Nueske Bacon, Avocado, Fried Egg, Mixed Greens, Tomato, Toasted Sourdough		Sourdough, Dijon, Ham, Swiss, Gravy, Egg	
<b>RABBIT &amp; WAFFLES</b>	14	<b>BLUES BURGER</b>	15
Burton's Maplewood Farm Syrup		Houseground, Caramelized Onions, Hook's Blue Cheese, Smoked Ketchup, Fried Egg	
<b>LAMB PASTRAMI</b>	12	<b>SHRIMP &amp; BACON PO-BOY</b>	15
House Cured, Shaved Brussels Sprouts, Pickled Mustard Seed, Pumpnickel Dirt, Fried Egg		Bacon wrapped shrimp, Spicy Remoulade, Lettuce, Tomato, Spring Wheat Hoagie	
<b>BISCUITS &amp; GRAVY</b>	10	<b>CHICKEN SANDWICH</b>	14
Housemade Pork Sausage, Buttermilk Biscuits, Sunny Side Up Egg		Fried Chicken, Siracha Pickle, Spicy Remoulade, Butter Lettuce, Brioche Bun	
<b>TODAY'S OMELETTE</b>	12	<b>HANGOVER SOUP</b>	14
Seasonally Inspired		Pork Shoulder, Dried Chili, Hominy	

## ON THE SIDE

<b>Sunny Side Egg</b>	3	<b>Biscuits &amp; Honey</b>	4
<b>Extra Sausage Gravy</b>	4	<b>Chimichurri Asparagus</b>	10
<b>Nueske Bacon</b>	5	<b>Supper Club Mushrooms</b>	9
<b>Housemade Sausage</b>	5	<b>Elote Corn</b>	10
<b>Toast &amp; Homemade Jam</b>	3	<b>River Roast Potatoes</b>	6

## CAST IRONS

### BAKED FRENCH TOAST

Local Blueberries,  
Lemon Anglaise  
21

### CHILAQUILES

Pulled Chicken, Farm Eggs,  
Fried Tortillas, Salsa  
28

### CHEF'S HASH

BBQ Pork, Corn, Poblano,  
Potatoes, Farm Eggs  
28

## ROASTS

CARVED TABLESIDE

### BIG FISH

Crispy or Fire Roasted,  
Mediterranean Chips  
42

### ROAST BEEF

Local, Slow & Tender  
Riley Bros. Farm, WI,  
Potato Croquette  
32 / 8oz

(\*available in 16oz and 24oz)

### WHOLE CHICKEN

Wood Smoked & Juicy,  
RR Potatoes  
39

### RACK OF PORK

Berkshire  
Cider Brined  
& Apple Smoked,  
Cornbread  
22 / 12oz

(\*available in 24oz)

### BOATLOAD OF VEGGIES

Market Fresh & Roasted  
22

GROWING UP IN WISCONSIN, MY EARLIEST MEMORIES WERE CREATED AROUND THE TABLE, MEALS WITH FAMILY AND FRIENDS, OLD & NEW. GREAT CONVERSATION, DELICIOUS FOOD AND DRINKS, SERVED WITH CARE.

WELCOME TO RIVER ROAST.  
—CHEF TONY MANTUANO

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