

CHICAGO, IL.
NOV '17

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BITES, BOARDS, & GREENS

- HOGAN'S CHARCUTERIE** 31
Chef's Selection Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard
- BURRATA** 18
Olive Tapenade, Figs, Crispy Prosciutto, Balsamic
- FIELD & STREAM** 28
Roasted Bone Marrow, Rainbow Trout Rilletto, Snail Sausage, Pickled Cabbage, Toast
- SCOTCH EGG** 8
Pickled Mustard Seed
- TOASTS** 12
Shrimp and Crab
- GOLDEN GOBBETS** 10
Seasoned Fried Chicken, Honey
- LOCAL BEETS SALAD** 13
Bellwether Farms Ricotta, Orange, Fennel, Essenza Balsamico
- CURLEY ENDIVE** 14
Marcona Almonds, Radish, Fennel, Apples, Lemon Chili Vinaigrette

EARLY LIBATIONS

- ROAST BLOODY MARY** 12
+ Today's Skewer
+ Miller High Life Pony
Seasons Soda Company, Chicago IL
- BITTER LEMON TONIC** 6
- HONEY MINT DEMI-SEC** 6
Rare Tea Cellars, Chicago IL
- MAPLE DEMI-SEC** 6
- Dark Matter Coffee, Chicago IL* 3
- A LOVE SUPREME COFFEE** 3
- UNICORN BLOOD ESPRESSO** 4
- ESPRESSO DRINKS** 5
- CHOCOLATE CITY COLD BREW** 5
- ASSORTED HOT TEAS** 5

PLATES

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

ON THE SIDE

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| SUNNY SIDE EGG 3 | BRUSSELS SPROUTS 10 |
| SAUSAGE GRAVY 4 | CREAMED SPINACH 10 |
| NUESKE BACON 5 | MUSHROOMS 9 |
| HOUSEMADE SAUSAGE 5 | BEAN RAGOUT 10 |
| TOAST & JAM 3 | RIVER ROAST POTATOES 8 |
| BISCUITS & HONEY 4 | SWEET POTATOES 10 |

CAST IRONS

BAKED FRENCH TOAST

Local Blueberries,
Lemon Anglaise
21

CHILAQUILES

Pulled Chicken, Farm Eggs,
Fried Tortillas, Salsa
28

QUICHE

Smoked Ham, Rainbow Swiss
Chard, Gruyere, Chives
26

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

