

CHICAGO, ILL.
NOV '17

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BITES & BOARDS

- HOGANS CHARCUTERIE** 18
Chef's Selection Housemade Charcuterie, Pickles, Fruit Preserves, Mustard
- OYSTERS** 18 per half dozen
East or West Coast, Traditional Accoutrements
- BURRATA** 18
Olive Tapenade, Figs, Crispy Prosciutto, Balsamic, Bread
- TOAST** 12
Shrimp and Crab
- SCOTCH EGG** 8
Pickled Mustard Seed
- SHISHITO PEPPERS** 10
Blistered, Harrisa Spice, Lemon
- GOLDEN GOBBETS** 10
Seasoned Fried Chicken, Honey
- HOUSE PICKLES** 5
Seasonal
- PORK MEATBALLS** 11
Tomato Sauce, Giardiniera

PLATES & BOWLS

- HANGOVER SOUP** 8
Pork Shoulder, Dried Chili, Hominy
- SOUP OF THE DAY** 7
- SOUP & HOUSE SALAD OR SOUP & 1/2 SANDWICH OF THE DAY** 14
- CURLEY ENDIVE** 13
Marcona Almonds, Radish, Shaved Fennel, Apples, Lemon Chili Vinaigrette
- RR CHOPPED** 13
Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Red Wine Vinaigrette
- CAESAR** 12
Little Gem Lettuce, Cracklins, Croutons
Add House Cold Smoked Salmon 5, Add Chicken 5, Add Beef 8
- LOCAL BEETS** 13
Bellwether Farms Ricotta, Orange, Fennel, Essenza Balsamico
- ROASTED CHICKEN SALAD** 14
Julienne Root Vegetables, Cabbage, Asian Herbs, Peanuts, Vietnamese Vinaigrette
- STEAK & ROCKET** 18
Arugula, Confit Tomato, Hook's Blue Cheese, Mustard Horseradish Dressing
- CHICKEN SANDWICH** 14
Fried Chicken, Sriracha Pickle, Spicy Remoulade, Butter Lettuce, Brioche Bun
- LAMB PASTRAMI** 16
Grain Mustard, Pickles, Pumpernickel
- ROAST BEEF** 15
Giardiniera, Roasted Pepper Relish, Roasted Garlic Aioli, Ciabatta
- CUBANO** 15
Smoked Pork, Ham, Housemade Chorizo, Chihuahua, Pickle, Horseradish Sauce, Ciabatta
- FISH SANDWICH** 14
Beer Battered Cod, Tartar Sauce, Bibb Lettuce, Tomato, Spring Hoagie
- BLUES BURGER** 15
Houseground Prime Chuck & Brisket, Caramelized Onions, Hook's Blue Cheese, Smoked Ketchup, Brioche Bun
- LOBSTER BURGER** 21
Smashed Avocado, Heirloom Tomato, Brioche Bun

★
THAT'S MY PIE
Chef's Rotating Savory Pot Pie
14
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ROASTS *CARVED TABLESIDE*

BIG FISH
Crispy or Fire Roasted, Mediterranean Chips
42

ROAST BEEF
Local, Slow & Tender
Riley Bros. Farm, Wisconsin,
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

ROOTS SHOOTS & VEGGIES

- CREAMED SPINACH** 10
Garlic, Fennel, Tarragon
- RIVER ROAST POTATOES** 8
Red Wine Vinaigrette
- CARROTS & DIRT** 9
Pumpernickel Crumbs, Goat
- BRUSSELS SPROUTS** 10
Roasted, Honey, Pickled Fresno
- SUPPER CLUB MUSHROOMS** 9
Brioche
- ROASTED SWEET POTATO** 10
Maple Butter, Candied Pecan
- HOGAN'S PEAS** 10
Pearl Onions, Bacon, Bibb
- CAULIFLOWER** 9
Charred, Curry

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