

CHICAGO, ILL.  
JUL '17

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# BITES & BOARDS

- HOGANS CHARCUTERIE** 18  
Chef's Selection Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard
- OYSTERS** 18 per half dozen  
East or West, Lemon, Tabasco
- BURRATA** 18  
Heirloom Tomato, Shaved Fennel Basil, Balsamic
- TOAST** 10 each  
Shrimp and Crab  
House Smoked Salmon  
N'Duja
- 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

# SOUPS / GREENS / SANDWICHES

- HANGOVER SOUP** 8  
Pork Shoulder, Dried Chili, Hominy
- SOUP OF THE DAY** 7
- CURLEY ENDIVE** 13  
Marcona Almonds, Radish, Shaved Fennel, Orange, 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  
Avocado, Tomato, Brioche Bun

SOUP & HOUSE SALAD OR  
SOUP & 1/2 SANDWICH OF THE DAY 14

# 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 SHOOT & VEGGIES

- CARROTS & DIRT** 9  
Pumpernickel Crumbs, Goat Cheese, Balsamic
- HOGAN'S PEAS** 10  
Pearl Onions, Bacon, Bibb

- CORN ON THE COB** 10  
Charred, Chili, Cheese, Lime
- PAN ROASTED ASPARAGUS** 10  
Chimichurri
- SUPPER CLUB MUSHROOM** 9  
Brioche

- GREEN BEANS** 10  
Garlic Butter, Parmesan
- RIVER ROAST POTATOES** 6  
Red Wine Vinaigrette

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