

CHICAGO, ILL.
SEP '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, Cocktail Sauce	
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	CHICKEN SANDWICH	14
Pork Shoulder, Dried Chili, Hominy		Fried Chicken, Sriracha Pickle, Spicy Remoulade, Butter Lettuce, Brioche Bun	
SOUP OF THE DAY	7	LAMB PASTRAMI	16
		Grain Mustard, Pickles, Pumpernickel	
CURLEY ENDIVE	13	ROAST BEEF	15
Marcona Almonds, Radish, Shaved Fennel, Anjou Pear, Lemon Chili Vinaigrette		Giardiniera, Roasted Pepper Relish, Roasted Garlic Aioli, Ciabatta	
RR CHOPPED	13	CUBANO	15
Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Red Wine Vinaigrette		Smoked Pork, Ham, Housemade Chorizo, Chihuahua, Pickle, Horseradish Sauce, Ciabatta	
CAESAR	12	FISH SANDWICH	14
Little Gem Lettuce, Cracklins, Croutons <i>Add House Cold Smoked Salmon 5, Add Chicken 5, Add Beef 8</i>		Beer Battered Cod, Tartar Sauce, Bibb Lettuce, Tomato, Spring Hoagie	
LOCAL BEETS	13	HAMBURGER HOP	18
Bellwether Farms Ricotta, Orange, Fennel, Essenza Balsamico		2017 Chicago Gourmet Hamburger Hop Winner, Sliced Wagyu, Pickled Daikon and Carrots, Shiso, Shiitake Mushroom Mayo	
ROASTED CHICKEN SALAD	14	BLUES BURGER	15
Julienne Root Vegetables, Cabbage, Asian Herbs, Peanuts, Vietnamese Vinaigrette		Houseground Prime Chuck & Brisket, Caramelized Onions, Hook's Blue Cheese, Smoked Ketchup, Brioche Bun	
STEAK & ROCKET	18	LOBSTER BURGER	21
Arugula, Confit Tomato, Hook's Blue Cheese, Mustard Horseradish Dressing		Smashed Avocado, Heirloom Tomato, Brioche Bun	

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

RIVER ROAST POTATOES	6
Red Wine Vinaigrette	
CARROTS & DIRT	9
Pumpernickel Crumbs, Goat Cheese, Balsamic	

CORN ON THE COB	10
Charred, Chili, Cheese, Lime	
SUPPER CLUB MUSHROOMS	9
Brioche	
GREEN BEANS	10
Garlic Butter, Parmesan	

HOGAN'S PEAS	10
Pearl Onions, Bacon, Bibb	
PAN ROASTED ASPARAGUS	10
Chimichurri	
CURRIED CAULIFLOWER	9
Charred	

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