



# MARKET LUNCH

## BITES & BOARDS

### CHARCUTERIE 25

Chef's Choice of four Cured Meats and Pates served with House Pickles, Mustard Seeds, and Grilled Sourdough Bread

### CHEESE 21

Chef's Choice of three Cheeses, served with Honey Comb, Fruit Compote, and Grilled

### TUNA TARTARE 25

Ahi Tuna, Yuzu Gelée, Togarashi Chili Wonton Crisps, Olive Oil, Chopped Capers, Avocado, Allium Ash

### BURRATA 21

Pomegranate Vinaigrette, Prosciutto di Parma, Apple Butter, Grilled Sourdough

### SHRIMP & CRAB

#### TOAST 17

Avocado, Shrimp Mousse, Brioche

### GRILLED OCTOPUS 23

Piquillo Coulis, Charred Scallions, Cucumber Salad, Basil Oil

### PORK BELLY BITES 15

Jalapeño Jelly, Pickled Fresno, Cilantro

### GOLDEN GOBBETS 13

Seasoned Fried Chicken, Honey

### MEATBALLS 20

Pork, Tomato Sauce, Ricotta Gnocchi, Giardiniera

### SPINACH ARTICHOKE DIP 14

Parmesan Crust, Grilled Sourdough

### SOUP OF THE DAY 10

#### RR CHOPPED SALAD 16

Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olives, Tomato Confit, Fried Capers, Red Wine Vinaigrette

#### PEAR SALAD 16

Mixed Greens, Candied Walnuts, Pears, Blue Cheese Crumbles, Sweet Balsamic Vinaigrette

#### BEET SALAD 18

Mixed Greens, Roasted Gold and Red Beets, Crushed Candied Pistachios, Herbed Goat Cheese, Sweet Citrus Vinaigrette

#### ARUGULA SALAD 16

Roast Butternut Squash, Golden Raisins, Toasted Pepitas, Vanilla Bean Vinaigrette, Ricotta Salata

#### Protein Additions:

Pulled Chicken +7  
Crispy Pork Belly +9  
Grilled Jumbo Shrimp +13  
Steak\* +13

### SANDWICH OF THE DAY 19

#### GRILLED CHICKEN B.L.T.A. 19

Avocado, Heirloom Tomato, Bibb Lettuce, Herb Aioli, Sourdough

#### FRIED CHICKEN SANDWICH 18

Fried Chicken, Sriracha Pickle, Spicy Remoulade, Butter Lettuce, Brioche Bun

#### STEAK SANDWICH 22

NY Strip Steak, Truffle Aioli, Caramelized Onions, Swiss, French Roll

#### RR BURGER\* 19

Double Patties, Caramelized Onion, Bibb Lettuce, Tomato, Pickles, American Cheese, 1000 Island Dressing, Brioche Bun

#### VEGGIE BURGER\* 17

Black Bean & Farro Patty, Bibb Lettuce, Red Onion, Tomato, Chipotle Aioli, Brioche Bun

#### Additions +4 Each

Bacon | Avocado | Egg | Smoked Pimento Cheese

## SHELLFISH

### MUSSELS

Tomato Broth, Nduja, Grilled Sourdough 21



## SIDES

### CARROTS & DIRT 13

Pumpkin, Black Garlic, Goat Cheese, Aged Balsamic

### MAC & CHEESE 15

Cavatappi, Smoked Pimento Cheddar Sauce, Garlic Herbed Crust

### BROCCOLINI 13

Sweet Chili Garlic & Charred Lemon

### BRUSSELS SPROUTS 12

Garlic Confit, Parmesan

### CAULIFLOWER 12

Caper Vinaigrette, Toasted Marcona Almonds

### RR POTATOES 12

Red Wine Vinaigrette

### MUSHROOMS 12

Fine Herbs

### HAND CUT FRIES 11

Sea Salt, Garlic Aioli



## ROASTS

### ROASTED DELICATA SQUASH

Wild Rice, Cranberry, Apple Stuffing, Butternut Squash Purée, Seasonal Vegetables, Sage Vinaigrette 26

### STEAK FRITES\*

8oz Roast Beef, Hand Cut Fries, Garlic Aioli 38

### PORK TENDERLOIN\*

Cider Brined, Apple Wood Smoked, House Sauerkraut, Pickled Apples, Apple Sage 24

### HALF BRANZINO

Salsa Verde, Seasonal Vegetables, Charred Lemon 28

### HALF ROASTED CHICKEN

Apple Wood Smoked, RR Potatoes 28



# RIVER x ROAST

315 N. LASALLE STREET x CHICAGO, ILLINOIS, USA

Executive Chef Jason Qureshi

Located in bustling River North, with dramatic views of one of the greatest feats of modern engineering: the Chicago River, which now runs backwards.

\*These items are served raw, or cooked to order. The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information. There will be a 20% gratuity added for a parties over six guests.