



# BITES & BOARDS

## SHELLFISH

### MUSSELS

Tomato Broth, Nduja, Grilled Sourdough  
21



## MARKET SALADS

### PEAR 16

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

### BEET 18

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

### RR CHOPPED 16

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

### ARUGULA 16

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

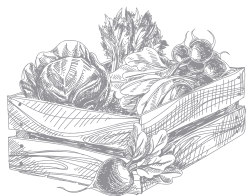
### Protein Additions:

Pulled Chicken +7

Crispy Pork Belly +9

Grilled Jumbo Shrimp +13

Steak\* +13



### CHARCUTERIE 25

Chef's Choice of four Cured Meats & 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 Sourdough Bread

### SOUP OF THE DAY 10

#### TUNA TARTARE 25

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

#### BURRATA 21

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

#### GRILLED OCTOPUS 23

Piquillo Coulis, Charred Scallions, Cucumber Salad, Basil Oil



### GOLDEN GOBBETS 13

Seasoned Fried Chicken, Honey

### PORK BELLY BITES 15

Jalapeño Jelly, Pickled Fresno, Cilantro

### MEATBALLS 20

Pork, Tomato Sauce, Ricotta Gnocchi, Giardiniera

### SPINACH ARTICHOKE DIP 14

Parmesan Crust, Grilled Sourdough

### SHRIMP & CRAB TOAST 17

Avocado, Shrimp Mousse, Brioche

## ROASTS

*Hand-Carved Tableside*

### 'FEATURED ROAST'

## PORK SCHNITZEL

24 Hour Brined Pork Loin, Grilled Cucumber Salad, Apple Butter  
42

### ROAST BEEF\*

Roasted Slow & Tender, Red Wine Bordelaise

38 / 8oz • 72 / 16oz • 105 / 24oz

### GRILLED PORK PORTERHOUSE\*

24 Hour Brined, House Sauerkraut, Apple Nage

44

### ROASTED DELICATA SQUASH

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

26

### WHOLE FISH

Branzino, Salsa Verde & Charred Lemon

49

### BAMBOO SALMON\*

Honey Mustard Glaze & Lemon Caper Cream

47

### ROAST CHICKEN

Apple Wood Smoked, RR Potatoes

28 Half • 49 Whole

## SANDWICHES

Served with house-made barbecue chips

### RR BURGER\* 19

Double Patties, Caramelized Onion, Bibb Lettuce, Tomato, Pickle, American Cheese, 1000 Island

### FRIED CHICKEN 18

Sriracha Pickle, Spicy Remoulade, Butter Lettuce

### Additions +4 Each

Bacon | Avocado | Egg | Smoked Pimento Cheese



## SIDES

### CARROTS & DIRT 13

Pumpernickel, Black Garlic, Goat Cheese, Aged Balsamic

### MAC & CHEESE 15

Cavatappi, Smoked Pimento Cheddar Sauce, Garlic Herbed Crust

### 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

# 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.