



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 16

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

BEEF 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 21

Tomato Broth, Nduja, Grilled Sourdough



SIDES

CARROTS & DIRT 13

Pumpnickel, 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

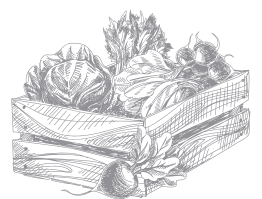
Red Wine Vinaigrette

MUSHROOMS 12

Fine Herbs

HAND CUT FRIES 11

Sea Salt, Garlic Aioli



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.