



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

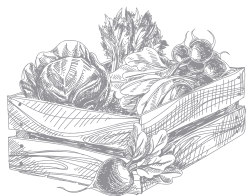
Protein Additions:

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

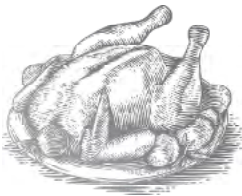
Ahi Tuna, Yuzu Gelée, Togarashi Chili Wonton Crisps, Chopped Capers, Avocado, Allium Ash

BURRATA 21

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

GRILLED OCTOPUS 23

Piquillo Coulis, Charred Scallions, Cucumber Salad, Basil Oil



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

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

RIVER × ROAST

315 N. LASALLE STREET × 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.