

CHICAGO, ILL.
OCT '15

BITES & BOARDS

- COUNTRY FRIED RABBIT** 12
Biscuit, Honey
- SLOW RAVIOLI** 14
Spinach Pasta, Snails, Garlic, Herbs, Tomato Confit
- SHRIMP & CRAB TOAST** 14
Avocado
- HOGAN'S CHARCUTERIE** 29
Chef's Selection
- FOIE & DUCK TERRINE** 25
Country Bread, Fruit Compote
- ARTICHOKES BARIGOULE** 13
Bacon, Goat Cheese, Herb & Vegetable Broth

TABLE SNACKS

- SCOTCH EGG** 6
Pickled Mustard Seed
- BLISTERED SHISHITO PEPPERS** 8
Harrisa Spice, Lemon
- TRIO OF TOAST** 8
Avocado, Rabbit, Bacon Foie Gras

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- FRIED OLIVES** 8
Chorizo Stuffed Gordals, Cheese Fondue
- GOLDEN GOBBETS** 8
Seasoned Fried Chicken, Honey
- HOUSE PICKLES** 4
Seasonal

OYSTERS

Chef's East Coast & West Coast Selections
MKT

SALADS

- RR CHOPPED** 12
Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette
- LOCAL BEETS** 12
Bellwether Farms Ricotta, Orange, Fennel, Essenza Balsamico
- BABY ROMAINE** 12
Grilled Romaine, Bacon, Grape Tomato, Radish, Blue Cheese Spread
- SHAVED** 12
Fennel, Radish, Carrot, Mushroom, Baby Artichoke, Parmesan, Lemon Vinaigrette

ROASTS

CARVED TABLESIDE

THE BIG FISH

Crispy or Fire Roasted, Mediterranean Chips
42
serves two

THE ROAST BEEF

Local, Slow & Tender
Riley Bros. Farm, Wisconsin,
Popover
32
(per eight ounces)
serves one

WHOLE CHICKEN

Wood Smoked & Juicy,
RR Potatoes
39
serves two

RACK OF PORK

Berkshire
Cider Brined
& Apple Smoked,
Cornbread
43
serves two

BOATLOAD OF VEGGIES

Market Fresh & Roasted
22

CURRIED CAULIFLOWER 9
Charred

RR POTATOES 6

CARROTS AND DIRT 9
Pumpnickel Crumbs, Goat Cheese, Balsamic

SUPPER CLUB MUSHROOMS 9
Brioche

NICHOLS FARM BEANS 10
Green/Yellow Beans, Shallots, Fine Herbs

HOGAN'S PEAS 10
Pearl Onions, Bacon, Bibb

MEXICAN STREET CORN 10
Creme Fraiche, Mayonnaise, Chile, Parmesan, Lime

TURNIPS AU GRATIN 9
Ricotta, Gruyere

{ Bread is available upon request }

ROOTS SHOOTS & VEGGIES

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