

CHICAGO, ILL.  
JUL 14

## TABLE SNACKS

### BITES & BOARDS

<b>HOGAN'S CHARCUTERIE</b> 24	<b>SMOKED TROUT</b> 14
Chef's Selection	Blini, Celery Root Slaw, Horseradish, Trout Caviar
<b>FOIE &amp; DUCK TERRINE</b> 25	<b>LOBSTER SLIDERS</b> 18
Country Bread, Fruit Compote	Brioche Bun
<b>COUNTRY FRIED RABBIT</b> 15	<b>HEAD TO HOCK PORK CAKE</b> 9
Biscuit, Honey	Frisee Salad, Pickled Ramps
<b>SEAFOOD COCKTAIL</b> 15	<b>ARTICHOKES BARIGOULE</b> 10
Shrimp, Calamari, Octopus, Hearts of Palm, Fresno Chili, Tomatoes	Bacon, Goat Cheese
<b>FIRE ROASTED INDIANA SHRIMP</b> 13	<b>YORKSHIRE PUDDING</b> 9
Local Corn & Chiles	Chicken Liver Mousse
<b>SLOW RAVIOLI</b> 12	<b>CHICAGO SASHIMI</b> 12
Snails, Garlic, Herbs, Cherry Tomato	Seared Waygu
	<b>SHRIMP &amp; CRAB TOAST</b> 14
	Avocado

<b>5</b>	<b>GOLDEN GOBBETS</b>	<b>8</b>
	Seasoned Fried Chicken, Honey	
<b>5</b>	<b>HOUSE PICKLES</b>	<b>4</b>
	Seasonal	

### OYSTERS

Chef's East Coast & West Coast Selections  
MKT

### SALADS

<b>8</b>	<b>CHOPPED</b>	<b>8</b>	<b>SPINACH</b>	<b>8</b>
	Little Gem Lettuce, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette		Baby Spinach, Mushroom, Red Onion, Cracklins, Hazelnut Vinaigrette	
<b>10</b>	<b>CHARRED</b>	<b>8</b>	<b>SHAVED</b>	<b>8</b>
	Treviso, Capers, Egg Anchovy		Artichoke, Fennel, Radish, Mushroom, Celery, Confit Tomato, Parmesan, Lemon & Olive Oil	

## ROASTS

CARVED TABLESIDE, SERVED WITH RR CRISPY POTATOES

### THE BIG FISH

Fire Roasted  
42  
serves two

### WHOLE CHICKEN

Crisp & Juicy  
39  
serves two

### CHICKEN LITTLE

25  
serves one

### THE ROAST BEEF

Slow & Tender  
22  
(per eight ounces)  
serves one

### FIRE ROASTED VEGETABLE 19

### ROOTS SHOOT & VEGGIES

<b>GREEN &amp; YELLOW BEANS</b> 8	<b>SUPPER CLUB MUSHROOMS</b> 9	<b>HOGAN'S PEAS</b> 9
Shallots	Brioche	Pearl Onions, Bacon, Bibb
<b>CURRIED CAULIFLOWER</b> 8	<b>LEEK SAN GIACOMO</b> 9	<b>PARSNIPS</b> 8
Charred	Prosciutto Wrapped, Balsamic Vinegar	Whipped
<b>EGGPLANT FRIES</b> 8	<b>TURNIPS AU GRATIN</b> 9	<b>SUCCOTASH</b> 8
Smoked Ketchup	Housemade Ricotta	Corn, Shell Beans, Peppers

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

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# SOUPS / SALADS / SANDWICHES

## TABLE SNACKS

<b>SCOTCH EGG</b>	5
Pickled Mustard Seeds	
<b>BOURBON CARAMEL CORN</b>	5
Chicken Cracklins	
<b>GOLDEN GOBBETS</b>	8
Seasoned Fried Chicken, Honey	
<b>HOUSE PICKLES</b>	4
Seasonal	
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<b>BITES &amp; BOARDS</b>	
<b>CRISPY ROCK SHRIMP</b>	12
Chili Remoulade	
<b>HOGAN'S CHARCUTERIE</b>	12
Chef's Selection	
<b>HEAD TO HOCK PORK CAKE</b>	9
Frisee Salad, Pickled Ramps	
<b>SEAFOOD COCKTAIL</b>	15
Shrimp, Calamari, Octopus, Hearts of Palm, Fresno Chili, Tomatoes	
<b>YORKSHIRE PUDDING</b>	9
Chicken Liver Mousse	
<b>CHICAGO SASHIMI</b>	12
Seared Wagyu	
<b>SHRIMP &amp; CRAB TOAST</b>	14
Avocado	

<b>HANGOVER SOUP</b>	8
Pork Shoulder, Dried Chili, Hominy	
<b>CHEF HOGAN'S SOUP OF THE DAY</b>	6
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<b>SHAVED</b>	12
Artichoke, Fennel, Radish, Mushroom, Celery, Confit Tomato, Parmesan, Lemon & Olive Oil	
<b>CHOPPED</b>	12
Little Gem Lettuce, Feta Cheese, Roasted Pepper Onion Relish, Olive, Red Wine Vinaigrette	
<b>CEASAR</b>	12
Little Gem Lettuce, Cracklins, Croutons	
<i>Add Chicken 3, Add Crispy Fish 5, Add Beef 7</i>	
<b>LYONNAISE</b>	12
Frisee, Radicchio, Smoked Bacon, Soft Boiled Egg, Croutons	
<b>SMOKED TROUT &amp; WATERCRESS</b>	12
House Smoked Trout, Celery Root, Hon Shimeji Mushroom, Apple, Soft Boiled Egg	
<b>STEAK &amp; ROCKET</b>	18
Arugula, Confit Tomato, Dunbarton Blue Cheddar, Mustard Horseradish Dressing	

<b>LOBSTER BURGER</b>	18
Avocado, Tomato, Brioche Bun	
<b>BLUES BURGER</b>	14
Prime Chuck & Brisket, Carmelized Onions, Dunbarton Blue Cheddar, Brioche Bun	
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<b>CHICKEN IN A BISCUIT</b>	10
Fried Chicken, Sriracha Pickles, Mayonnaise, Butter Lettuce, Horseradish Sauce	
<b>CUBANO</b>	10
Smoked Pork, Ham, Housemade Chorizo, Chihuahua, Pickle	
<b>FISH SANDWICH</b>	14
Imperial Stout Beer Battered Hake, Tartar Sauce, Bibb Lettuce, Tomato, Brioche Bun	
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<b>FEATURED HOUSE ROASTED SANDWICH</b>	12
Changes weekly	
<b>SOUP &amp; HALF SALAD OR SOUP &amp; HALF FEATURED SANDWICH</b>	14

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### THE BIG FISH

Fire Roasted  
42  
serves two

### WHOLE CHICKEN

Crisp & Juicy  
39  
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### CHICKEN LITTLE

25  
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### THE ROAST BEEF

Slow & Tender  
22  
(per eight ounces)  
serves one

## FIRE ROASTED VEGETABLE 19

## ROOTS SHOOT & VEGGIES

<b>GREEN &amp; YELLOW BEANS</b>	8
Shallots	
<b>EGGPLANT FRIES</b>	8
Smoked Ketchup	

<b>SUPPER CLUB MUSHROOMS</b>	9
Brioche	
<b>TURNIPS AU GRATIN</b>	9
Housemade Ricotta	

<b>HOGAN'S PEAS</b>	9
Pearl Onions, Bacon, Bibb	
<b>SUCCOTASH</b>	8
Corn, Shell Beans, Peppers	

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## COCKTAILS

<b>ROAST BLOODY</b> House Mix, Cracklin Garnish <i>Add Today's Skewer 4</i>	9	<b>BEERMOSA</b> Fresh OJ, White Ale	9
<b>MIMOSA</b> Fresh OJ, Bubbles	9	<b>BELLINI</b> Daily Nectar, Bubbles	9

## BITES & BOARDS

<b>HOGAN'S CHARCUTERIE</b> Chef's Selection	24
<b>HEAD TO HOCK PORK CAKE</b> Frisee Salad, Pickled Ramps	9
<b>FOIE &amp; DUCK TERRINE</b> Country Bread	25
<b>SHRIMP &amp; CRAB TOAST</b> Avocado	14
<b>LOBSTER SLIDERS</b> Brioche Bun	18

## BRUNCH

<b>SMOKED TROUT SOFT SCRAMBLE</b> Trout Roe, Chives, Dark Rye	14	<b>SAVORY TART</b> Swiss Chard, Ham, Sheeps Milk Cheese	12
<b>RABBIT &amp; WAFFLES</b> Burton Maple Syrup	12	<b>RED WINE POACHED EGG &amp; HOGAN'S PEAS</b> Smoked Bacon, Pearl Onions, Butter Lettuce, Leek Cream, Brioche	12
<b>SHRIMP &amp; GRITS</b> Corn Chili Scallions, Anson Mills Grits	16	<b>HANGOVER SOUP</b> Pork Shoulder, Dried Chili, Hominy	14
<b>PLOUGHMAN'S PLATTER</b> Chef's Selection Charcuterie, Soft Boiled Eggs, Greens, Sourdough	16	<b>TODAY'S OMELETTE</b> Your Server Should Know	12
<b>BISCUITS &amp; GRAVY</b> Housemade Pork Sausage, Buttermilk Biscuits, Fried Eggs	10	<b>MASCARPONE FRENCH TOAST</b> Seasonal Fruit Compote	10
<b>STEAK &amp; EGGS</b> Brioche	19	<b>YOGURT PARFAIT</b> Seasonal Fruit, Granola, Honey	9

## OYSTERS

Chef's East Coast & West Coast Selections  
MKT

## ON THE SIDE

RR Crispy Potatoes	4	Toast & Jam	3
Nueske Bacon	5	Biscuits & Honey	4
Housemade Sausage	5	Scotch Egg	5

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<b>EGGPLANT FRIES</b> 8 Smoked Ketchup	<b>TURNIPS AU GRATIN</b> 9 Housemade Ricotta	<b>SUCCOTASH</b> 8 Corn, Shell Beans, Peppers

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