



# BITES & BOARDS

## BOWLS & POTS

**SOUP OF THE DAY 9**

### CHARRED PEPPER CHILI

Smoked Striploin, Kidney Beans, Diced Tomato, Poblano with Sour Cream, Cheddar, and Chives  
12 / Bowl • 21 / Pot

### CHICKEN POT PIE

Pulled Smoked Chicken, Carrots, Green Peas, Flakey Crust  
21

### MUSHROOM POT PIE

Cream of Mushroom, Roasted Cremini, Shimegi, Onions, Flakey Crust  
20



## MARKET SALADS

### BEET SALAD

Arugula, Candied Pistachios, Herbed Goat Cheese, Citrus Vinaigrette 16

### WEDGE SALAD

Baby Iceberg, Creamy Blue Cheese Dressing, Pickled Onion, Grape Tomatoes, Crumbled Bacon 15

### RR CHOPPED

Romaine, Feta Cheese, Roasted Pepper Onion, Relish, Olive, Tomato, Red Wine Vinaigrette 16

Protein Additions:

Cold Smoked Salmon +7

Pulled Chicken +5

Crispy Pork Belly +9

Steak\* +11

### CHARCUTERIE

Chef's Choice of four Cured Meats and Pates served with Cornichons, Mustard Seeds, and Grilled Sourdough Bread  
25

### CHEESE

Chef's Choice of three Cheeses served with Honey Comb, Fruit Compote, and Grilled Sourdough Bread  
21

### GOLDEN GOBBETS

Seasoned Fried Chicken, Honey 13

### SPINACH ARTICHOKE DIP

Parmesan Crust, Grilled Sourdough 14

### BURRATA

Smoked Tomato Vinaigrette, Prosciutto, Arugula, Grilled Sourdough 21

### PORK BELLY BITES

Jalapeño Jelly, Pickled Fresno, Cilantro 15

### SQUASH TART

Charred Squash, Lemon Ricotta, Mint 13

### BEER STEWED MUSSELS

Lager, Garlic, Shallots, Lemon, Grilled Toast Points 21

### MUSHROOM TOAST

Roasted Shimeji Mushrooms, Scallions, Herb Aioli 13

### SHRIMP & CRAB TOAST

Avocado, Shrimp Mousse, Fried Buttery Brioche 14

### MEATBALLS

Pork, Arrabiata, Giardiniera 18

## SANDWICHES

Served with housemade barbecue chips  
+ French Fries...5  
+ Smoked Pimento Cheese...4

### RR BURGER\*

Double Patties, Caramelized Onion, Bibb Lettuce, Tomato, Pickles, American Cheese, 1000 Island 19  
+ Thick Cut Bacon...4  
+ Farm Egg...4

### FRIED CHICKEN

Sriracha Pickle, Spicy Remoulade, Butter Lettuce 18

### SANDWICH OF THE DAY

Available Before 3pm 18



## SIDE DISHES

### CARROTS & DIRT

Baby Carrots, Pumpnickel, Black Garlic, Goat Cheese and Aged Balsamic 13

### MAC & CHEESE

Fontina, Cheddar, Garlic Herb Breadcrumbs 13

### GRILLED ASPARAGUS

Taragon Vinaigrette, Crispy Shallots 13

### BROCCOLINI

Sweet Chili Garlic 12

### RR POTATOES

Crispy Fried, Red Wine Vinaigrette 12

### MUSHROOMS

Fine Herbs 12

### FRENCH FRIES 11

## ROASTS

*Hand-Carved Tableside*

### 'FEATURED ROAST'

### ROASTED LAMB

Lamb Roulade, Tzatziki, Minted Herb Salad  
58

### ROAST BEEF\*

Roasted Slow & Tender, Red Wine Bordelaise  
35 / 8oz • 70 / 16oz • 100 / 24oz

### PORK SHANK

Cured and Braised Pork Shank, Cider Braised Cabbage  
23/41

### VEGAN PEA RISOTTO

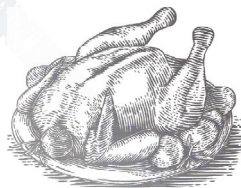
English Pea "Butter", Roasted Sugar Snap Peas  
26

### WHOLE FISH

Branzino, Salsa Verde, Tomatoes & Herbs  
46

### ROAST CHICKEN

Apple Wood Smoked, RR Potatoes  
27 Half • 48 Whole



## RIVER X ROAST

315 N. LASALLE STREET x CHICAGO, ILLINOIS, USA

f @RiverRoastChi

Located in bustling River North, with dramatic views of one of the greatest feats of modern engineering: the Chicago River, which now runs backwards.

\*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.

A 20% gratuity will be applied to parties of 6 or more.