

RR BURGER* 16 Double Patties, Caramelized Onion, Bibb Lettuce, Tomato, Pickles, American Cheese, 1000 Island Dressing + Thick Cut Bacon....3 + Farm Egg....3

LOBSTER BURGER* 23 Smashed Avocado, Bibb Lettuce, Tomato

FRIED CHICKEN 16 Sriracha Pickle, Spicy Remoulade, Butter Lettuce



SALADS

BLT 16 Baby Iceberg, Bacon, Confit Tomato, Pickled Red Onion, Blue Cheese

KALE 14 Pear, Dried Cherry, Candied Pecan, Red Onion, Blue Cheese, Smoked Pear Vinaigrette

RR CHOPPED 14 Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette

Protein Additions: Cold Smoked Salmon +7, Chicken +5, Beef +8

DESSERT

Seasonal Cobbler 16 Fruit, Oatmeal Biscuit, Vanilla Ice Cream Carrot Cake 12 Carrot & Parsnip, Cream Cheese Icing Chocolate Cake 12 Fudge Icing, Shaved White Chocolate

Pumpkin Pie 12 Graham Cracker, Spiced Meringue



SHRIMP AND CRAB TOAST 12

Avocado, Shrimp Mousse, Brioche

HOUSE PICKLES 7

Seasonal Jar

GOLDEN GOBBETS 12

Seasoned Fried Chicken, Honey

ROAST BEEF*

Local, Slow & Tender,

Potato Croquette

32 / 8oz • 64 / 16oz • 96 / 24oz

PORK SHANK

Cured and Confit Local Pork,

Apple Cider Braised Cabbage, Crispy Bacon

24 / 1ea • 45 / 2ea

FRIED CHICKEN

Buttermilk Brined, House Pickles

[Available Fridays Only]

25 Half • 40 Whole

BITES & BOARDS

CHARCUTERIE Pickles, Fruit Preserves, Mustard Choice of: iver Mousse • Finocchiona • Calabrese • Speci

Chicken Liver Mousse • Finocchiona • Calabrese • Speck • 'Nduja 18 / 3 selections • 30 / 5 selections

> CHEESE Honey, Fruit Preserves, Nuts

Choice of: Red Rock, Cheddar • Evalon, Firm Goat • Idyll Gris, Soft Goat • Trillium, Triple Cream • Sneak, Aged Gouda 18 / 3 selections • 30 / 5 selections

BURRATA Black Mission Figs, Prosciutto, Balsamic, Arugula 18

> WILD MUSHROOM TOAST 10 Herb Aioli, Sourdough

BLISTERED SHISHITO PEPPERS 10 Harissa Spice, Lemon

PORK MEATBALLS 12 Tomato Sauce, Giardiniera, Ricotta Gnocchi

ROASTS Hand-Carved Tableside

'ROAST OF THE MONTH'

Smoked and Braised, Pickled Pepper Relish, White Corn Grits, Red Eye BBQ Sauce

60

WHOLE FISH

Fire Roasted, Salsa Verde, Tomatoes & Herbs 44

HONEY NUT SQUASH

Delicata Squash, Apples, Roasted Seasonal Vegetable, Pumpkin Seeds, Apple Cider Vinaigrette **26**

> ROAST CHICKEN Apple Wood Smoked,

RR Potatoes
25 Half • 40 Whole



PATIO WARMERS

HANGOVER SOUP Pork Shoulder, Dried Chili, Herbs, Hominy, Lime 8 Bowl 19 Pot

RED BEEF CHILI Beef, Tomato, Onions, Peppers, Beans, Cheese 8 Bowl 19 Pot

ROTATING POT PIE 16 Chef's Daily Pot Pie, Flaky Crust

.



SIDES

MAC & CHEESE 11 Fontina, Cheddar, Garlic Herb Breadcrumb

CARROTS & DIRT 10 Pumpernickel Crumbs, Goat Cheese, Balsamic

BRUSSELS SPROUTS 10 Salt & Pickled Vinaigrette

RIVER ROAST POTATOES 10 Red Wine Vinaigrette

ROASTED SWEET POTATO 10 Bourbon-Maple Glaze

SUPPER CLUB MUSHROOMS 10 Brioche, Herbs

CAULIFLOWER 10 Caper Vinaigrette, Golden Raisins, Marcona Almonds



315 N. LASALLE STREET × CHICAGO, IL

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

*Consuming raw or undercooked foods such as beef or egg may lead to potential health risks. — The Chicago Department of Public Health

#FIGHTFORILLINOISRESTAURANTS



Dine Locally

