



BITES, BOARDS & BOWLS

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

BEER STEWED MUSSELS

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

BURRATA

Smoked Tomato Vinaigrette, Prosciutto, Arugula, Grilled Sourdough 21

PORK BELLY BITES

Jalapeño Jelly, Pickled Fresno, Cilantro 15

MARKET SOUP

Chef's Daily Selection 9

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



BRUNCH MAINS

CHICKEN & WAFFLES

Cheddar Chive Waffle, Crispy Chicken, Hot Honey Butter 19

FRENCH TOAST BAKE

Strawberries and Cream, Maple Syrup 16

BAGEL & LOX

Smoked Salmon, Herbed Cream Cheese, Cucumber, Fried Capers, Pickled Red Onion, Dill 18

CHILAQUILES

Fried Eggs, Crispy Tortilla, Salsa Verde, Cheddar Cheese, Smoked Chicken, Pico de Gallo, Cilantro Crema 19

EGGS BENEDICT

Canadian Bacon, Pickled Onion, Poached Eggs, Béarnaise 16

TODAY'S OMELETTE

Seasonally Inspired 16

CHEF'S BREAKFAST

Eggs, Potatoes, Toast, Sausage or Bacon 17

RR SKILLET

Red Bell & Anaheim Peppers, Onion, Mushroom, Sweet Potato, Fried Eggs, Herbed Goat Cheese 17
+ Thick Cut Bacon....4
+ Sausage....4

RR BURGER*

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

FRIED CHICKEN SANDWICH

Sriracha Pickle, Spicy Remoulade, Butter Lettuce 18
+ Avocado....4
+ Smoked Pimento Cheese....4

TOASTS

MUSHROOM TOAST

Roasted Shimeji Mushrooms, Scallions, Herb Aioli 13

SHRIMP & CRAB TOAST

Avocado, Shrimp Mousse, Fried Buttery Brioche 14

AVOCADO TOAST

Scallion Puree, Pickled Peppers, Fried Egg, Grilled Sourdough 14

ROASTS

STEAK & EGGS*

8oz Roast Beef, River roasted Potatoes, 2 eggs, Arugula, & Salsa Verde 38

PORK SHANK

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

VEGAN PEA RISOTTO

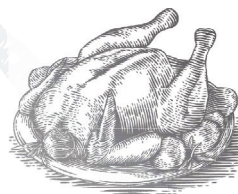
English Pea "Butter", Roasted Sugar Snap Peas 26

WHOLE FISH

Fire Roasted, Salsa Verde, Tomatoes & Herbs 46

ROAST CHICKEN

Apple Wood Smoked, RR Potatoes 27 Half • 48 Whole



MORNING LIBATIONS

RR BLOODY MARY 15

+ Today's Skewer 3
+ High Life Pony 3

MIMOSA 13

BRO-MOSA 12
OJ + Krankshaft Kolsch

MIMOSA KIT 70

Bottle of Prosecco & Assorted Juices

STARRY EYES DARK ROAST COFFEE 4

UNICORN BLOOD ESPRESSO 4

CHOCOLATE CITY DRAFT COLD BREW 8

Dark Matter Coffee, Chicago IL

ASSORTED HOT TEAS 5

Rishi Tea, Milwaukee, WI

SIDE DISHES

FARM EGG 4

BACON

Nueske's Thick Cut 10

SAUSAGE

Housemade Pork Patty 8

CAST IRON PANCAKE

Berries, Maple & Butter 9

ENGLISH MUFFIN OR TOAST

Seasonal Jam 7

GRILLED ASPARAGUS

Tarragon Vinaigrette, Crispy Shallots 13

CARROTS & DIRT

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

BROCCOLINI

Sweet Chili Garlic 12

RR POTATOES

Crispy Fried, Red Wine Vinaigrette 12

RIVER 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.