



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, Arrabbiata, 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 Breadcrumb 13

GRILLED ASPARAGUS

Taragon Vinaigrette, Crispy Shallots 13

BROCOLINI

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

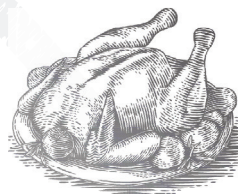
English Pea "Butter", Roasted Sugar Snap Peas
26

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.