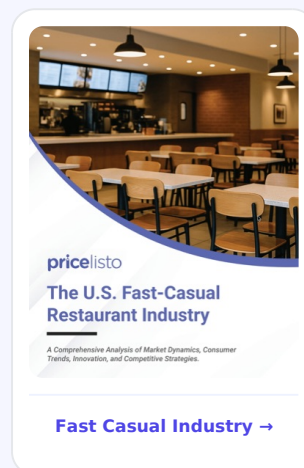




River Roast

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Catering Menu

ITEM	PRICE
Southern Fried Chicken Sandwiches 20 count with pickles and aioli.	\$50.00
Pulled Pork Sliders 20 count with coleslaw.	\$45.00
Drive Thru Burger Sliders 20 count with special sauce, lettuce and tomato.	\$50.00
Golden Gobbets Mini season fried chicken bites and honey.	\$50.00
Chopped Salad Romaine, Feta cheese, roasted pepper, onion, relish, olives, tomatoes, and red wine vinaigrette.	\$40.00
Caesar Salad Crisp romaine, parmesan and garlic croutons with caesar dressing.	\$40.00
Signature Chicken Breast Lightly smoked, oven roasted chicken breast with natural jus.	\$115.00
Pork Loin	\$85.00
Yukon Gold Mashed Potatoes	\$40.00
Crispy Potatoes Red wine vinaigrette.	\$35.00
Seasonal Roasted Vegetables	\$40.00
Three-Cheese Mac & Cheese	\$55.00
Vegetarian Penne Pasta Roasted mushrooms with peppers in vodka sauce.	\$50.00
Housemade BBQ Chips	\$20.00
Croquettes Bacon, swiss and chives.	\$35.00
Carrots & Dirt Pumpernickel crumbs, goat cheese, balsamic.	\$35.00
Corn Bread	\$35.00
Brownies, Cookies & Lemon Bars	\$25.00
Utensils, Plates & Napkins	\$25.00

Popular Items

ITEM	PRICE
River Roast Potatoes Red wine vinaigrette.	\$8.00

Snacks

ITEM	PRICE
Trout Rillette House toast.	\$8.00

ITEM	PRICE
Scotch Egg Pickled mustard seed.	\$8.00
Blistered Shishito Peppers Harissa spice, lemon.	\$8.00
Potato Croquette Smashed & fried.	\$6.00
Fried Olives Chorizo stuffed, cheese fondue.	\$8.00
BBQ Chips Hogan's BBQ rub.	\$5.00
House Pickles Seasonal.	\$4.00

Bites & Boards

ITEM	PRICE
Hogan's Charcuterie Chef's selection housemade & local charcuterie, pickles, fruit preserves, mustard.	\$31.00
Country Fried Rabbit Braised greens, honey.	\$12.00
Pork Meatballs Tomato sauce, ricotta gnocchi.	\$11.00
Golden Gobbets Seasoned fried chicken, honey.	\$10.00
Toast Shrimp and crab.	\$12.00
Sausage Snail, pork & mushroom, pickled cabbage.	\$16.00
Burrata Citrus, fennel, honey, pistachio.	\$18.00
Lamb Pastrami Shaved brussels sprouts, pickled mustard seed & toasted pumpernickel dirt.	\$12.00
Cold Smoked Salmon House cure, radish, scallions, chilis, horseradish vinaigrette.	\$14.00

Greens

ITEM	PRICE
Arugula Marcona almonds, red onions, apples, parmesan, bacon shallot vinaigrette.	\$14.00
Local Beets Bellwether Farms ricotta, orange, fennel, essenza balsamico.	\$13.00
RR Chopped Romaine, feta cheese, roasted pepper onion relish, olive, tomato, red wine vinaigrette.	\$13.00
Wedge Iceberg, bacon, pickled red onion, blue cheese, 1000 island dressing.	\$14.00

Roasts

ITEM	PRICE
Beef Short Rib Chili braised, white corn grits, ancho bordelaise.	\$58.00
Big Fish Crispy or fire roasted, salsa verde, Mediterranean chips.	\$42.00
Roast Beef (16 oz.) Local, slow & tender Riley Bros. Farm. Potato croquette.	\$64.00
Whole Chicken Crystal farms, applewood smoked RR potatoes.	\$39.00
Rack of Pork (24 oz.) Berkshire cider brined & apple wood smoked, cornbread.	\$43.00
Boatload of Veggies Market fresh & roasted.	\$22.00
'Sunday Supper' The Prime Rib Slow roasted, au jus, horseradish cream.	\$48.00
'Roast of The Month' - Herb Roasted Pork House sausage, pork gravy, Yukon potato.	\$45.00

Roots, Shoots & Veggies

ITEM	PRICE
Creamed Spinach Garlic, fennel, tarragon.	\$10.00
River Roast Potatoes (Roots, Shoots & Veggies) Red wine vinaigrette.	\$8.00
Carrots & Dirt Pumpnickel crumbs, goat cheese, balsamic.	\$10.00
Brussels Sprouts Roasted, honey, pickled fresno.	\$10.00
Supper Club Mushrooms Brioche.	\$9.00
Hogan's Peas Pearl onions, bacon, bibb.	\$10.00
Roasted Sweet Potato Maple butter, candied pecan.	\$10.00
Cauliflower Charred, curry.	\$9.00

Desserts to Go

ITEM	PRICE
The Seasonal Cobbler Serves 2. Seasonal fruit, oatmeal biscuit, vanilla ice cream, fresh herbs.	\$16.00

Cakes & Pies

ITEM	PRICE
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A Really Big Swiss Roll	\$14.00
Gingerbread Swiss roll, dulce de leche icing, zephyr caramel glaze, candied ginger.	
Chocolate Cheesecake	\$12.00
Graham and pretzel crust, chocolate cheesecake, root beer sauce, crushed chocolate covered pretzels, maldon sea salt.	
Key Lime Pie	\$11.00
Key lime juice, classic graham cracker crust, torched meringue.	
Carrot Cake	\$12.00
Carrot and parsnip cake, cream cheese icing, fried carrot shavings, cinnamon & sugar.	

Salads

ITEM	PRICE
Arugula	\$14.00
Marcona almond, red onion, pear, pecorino, bacon, vinaigrette	
RR Chopped	\$13.00
Romaine, Feta cheese, roasted pepper onion relish, olive, tomato, red wine vinaigrette.	
Tomato & Artichoke	\$14.00
Marinated baby artichokes, heirloom tomato, Ricotta Salata, basil	
RR Chopped (Salads)	\$13.00
Romaine, Feta cheese, roasted pepper onion, relish, olive, tomato, red wine vinaigrette.	
Wedge	\$14.00
Baby iceberg, cherry tomato, red onion, bacon, blue cheese dressing.	

Bites & Boards

ITEM	PRICE
Charcuterie	\$18.00
Chef's selection housemade & local charcuterie, pickles, fruit preserves, mustard.	
Burrata	\$18.00
Black mission fig, balsamic	
Shrimp and Crab Toast	\$12.00
Avocado, shrimp mousse, brioche	
Wild Mushroom Toast	\$10.00
Herb aioli, scallions, sourdough	
Scotch Egg	\$8.00
Pickled mustard seed.	
House Pickles	\$5.00
Seasonal jar.	
Mussels	\$18.00
Nduja, white wine	
Golden Gobbets	\$10.00
Seasoned fried chicken, honey	
Blistered Shishito Peppers	\$8.00
Harrisa spice, lemon	
Pork Meatballs	\$11.00
Tomato sauce, giardiniera, Ricotta Gnocchi	

Burgers

ITEM	PRICE
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RR Burger	\$16.00
Double Patties, caramelized onion, bibb lettuce, tomato, pickles, American cheese, 1000 island dressing, brioche bun.	

Lobster Burger	\$23.00
Smashed avocado, heirloom tomato, brioche bun.	

Raw

ITEM	PRICE
Oysters On Half Shell	\$18.00
Half Dozen or Full Dozen. East & West Coast, traditional accouterments.	
Shrimp Ceviche	\$14.00
Cold smoked shrimp, tomato, avocado, corn, chili, citrus, homemade chips.	

Roasts

ITEM	PRICE
"Roast of the Month" Pork Schnitzel	\$42.00
Black pepper-herb Spatzle	
Whole Fish	\$44.00
Fire roasted, salsa verde, tomatoes & herbs	
Roasted Acorn Squash	\$22.00
Farro, cranberry, apple parsnip puree, roasted seasonal veggies.	
Prime Rib	\$48.00
16oz or 24oz. Au Jus, horseradish cream	
Roasted Chicken	\$24.00
Half or Whole. Applewood smoked, RR potatoes.	
Roast Beef	\$32.00
8oz, 16oz, or 24oz. Local Slow & Tender potato croquette	
Rack of Pork	\$22.00
Cider brined & applewood smoked, jalapeno cornbread.	

Sides

ITEM	PRICE
Mac & Cheese	\$11.00
White cheddar, parmesan, panko crust	
Carrots & Dirt	\$10.00
Pumpernickel crumbs, goat cheese, balsamic	
Crispy Brussels Sprouts	\$10.00
Smoked garlic Aioli	
River Roast Potatoes	\$8.00
Red Wine Vinaigrette	
Broccolini	\$10.00
Lemon, parmesan	
Super Club Mushrooms	\$10.00
Brioche	
Potato Croquette	\$8.00
Bacon, swiss, chives	
Cauliflower	\$9.00
Caper vinaigrette, golden raisins, marcona almonds.	

ITEM	PRICE
Sweet Potato Mash Chipotle, vanilla	\$9.00
Bites & Boards	
ITEM	PRICE
Charcuterie Chef’s selection housemade charcuterie, pickles.	\$18.00
Oysters Per half dozen. Daily selections.	\$18.00
Mussels Nduja, white wine.	\$18.00
Shrimp Ceviche Cold smoked shrimp, avocado, corn, chilis, homemade chips.	\$14.00
Burrata Black mission fig, balsamic	\$18.00
Shrimp & Crab Toast Avocado, shrimp mousse, brioche.	\$12.00
Wild Mushroom Toast Herb aioli, scallions, sourdough.	\$10.00
Scotch Egg Pickled mustard seed.	\$8.00
Golden Gobbets Seasoned fried chicken, honey.	\$10.00
Pork Meatballs Tomato sauce, giardiniera.	\$11.00
House Pickles Seasonal jar.	\$5.00
Shishito Peppers Harrisa spice, lemon.	\$8.00
Plates & Bowls	
ITEM	PRICE
Hangover Soup Pork shoulder, dried chili, hominy.	\$8.00
Soup of the Day	\$7.00
Soup & House Salad	\$14.00
Soup & 1/2 Sandwich of the Day	\$14.00
Wedge Baby iceberg, bacon, cherry tomato, red onion, blue cheese dressing.	\$14.00
Arugula Marcona almond, red onion, pear, pecorino, bacon vinaigrette.	\$14.00
RR Chopped Romaine, Feta cheese, roasted pepper onion relish, olive with red wine vinaigrette.	\$13.00
Caesar Little gem lettuce, cracklins, croutons.	\$12.00

ITEM	PRICE
Tomato & Artichoke Marinated baby artichokes, heirloom tomato, ricotta salata, basil	\$14.00
Asian Chicken Julienne root vegetables, cabbage, Asian herbs, peanuts, and Vietnamese vinaigrette.	\$14.00
Tomato & Artichoke (Plates & Bowls) Marinated baby artichokes, heirloom tomato, Ricotta Salata, basil	\$14.00
Steak & Rocket Arugula, confit tomato, Hook’s Bleu cheese, mustard horseradish dressing.	\$18.00
Chicken Salad Sandwich Greek yogurt, celery, walnut, grapes, Feta cheese.	\$15.00
Smoked Turkey BLT Avocado, heirloom tomato, bib lettuce, herb aioli, sourdough.	\$15.00
Fried Chicken Sandwich Fried chicken, Sriracha pickle, spicy remoulade, butter lettuce, brioche bun.	\$14.00
French Dip Shaved beef, caramelized onions, Swiss cheese, natural jus, ciabatta.	\$15.00
Cubano Smoked pork, ham, housemade chorizo, chihuahua, pickle, horseradish sauce, griddled ciabatta.	\$15.00
Fish Sandwich Beer battered cod, tartar sauce, bibb lettuce, tomato, brioche hoagie.	\$14.00

Burgers

ITEM	PRICE
RR Burger Double patties, caramelized onion, bibb lettuce, tomato, pickles, American cheese, 1000 island dressing, brioche bun.	\$16.00
Lobster Burger Smashed avocado, heirloom tomato, brioche bun.	\$23.00

Sides

ITEM	PRICE
Mac & Cheese White cheddar, parmesan, panko crust.	\$11.00
Crispy Brussels Sprouts Smoked garlic aioli.	\$10.00
Sweet Potato Mash Chipotle, vanilla.	\$9.00
River Roast Potatoes Red wine vinaigrette.	\$8.00
Broccolini Lemon, parmesan	\$10.00
Carrots & Dirt Pumpernickel crumbs, goat cheese, balsamic.	\$9.00
Supper Club Mushrooms Brioche	\$9.00
Cauliflower Caper Vinaigrette, golden raisins, marcona almonds.	\$9.00

Roasts

ITEM	PRICE
Roast Chicken Half or Whole. Applewood smoked, RR potatoes.	\$24.00
Roast Beef 8oz, 16oz, or 24oz. Local, slow & tender, potato croquette.	\$32.00
Rack of Pork 12oz or 24oz. Cider brined and applewood smoked, jalapeno cornbread.	\$22.00
Whole Fish Fire roasted, salsa verde, tomatoes & herbs	\$44.00
Roasted Acorn Squash Farro, cranberry, apple, Parsnip puree, roasted seasonal veggies.	\$22.00

Bites, Boards & Greens

ITEM	PRICE
Charcuterie Chef's selection, fruit preserves, pickles, mustard.	\$18.00
Cinnamon Rolls Three oven baked, cream cheese glaze, cinnamon oat streusel.	\$10.00
Oysters Half Dozen or Full Dozen Traditional accouterments.	\$18.00
Burrata Black mission fig, balsamic	\$18.00
Scotch Egg Pickled mustard seed.	\$8.00
Shrimp & Crab Toast Avocado, shrimp mousse, brioche.	\$12.00
Wild Mushroom Toast Herb aioli, scallions, sourdough.	\$10.00
Golden Gobbets Seasoned fried chicken, honey.	\$10.00
Tomato & Artichoke Marinated baby artichokes, heirloom tomato, Ricotta Salata, basil.	\$14.00
Arugula Apples, red onions, marcona almonds, pecorino, bacon vinaigrette.	\$14.00

Roasts

ITEM	PRICE
Roast Chicken Applewood smoked RR potatoes	\$24.00
Roast Beef 8oz, 16oz, or 24 oz. Local, slow & tender potato croquette.	\$32.00
Rack of Pork 12oz or 24oz. Cider brined and applewood smoked, jalapeno cornbread.	\$22.00
Whole Fish Fire roasted, salsa verde, tomatoes & herbs	\$44.00

ITEM	PRICE
Roasted Acorn Squash Farro, cranberry, apple Parsnip puree, roasted seasonal veggies.	\$22.00

Plates

ITEM	PRICE
Chicken & Waffles Powdered sugar, maple syrup	\$14.00
Baked French Toast Blueberries, lemon anglaise.	\$14.00
New York Bagel and Lox Cream cheese, pickled onions, capers	\$16.00
Steak & Eggs Fried eggs, salsa verde, RR potatoes.	\$22.00
Chilaquiles Pulled chicken, farm eggs, fried tortilla chips, salsa.	\$15.00
Quiche Knob onion, broccoli, swiss.	\$14.00
Chef Hash Roasted pork, butternut squash, poblano, bell peppers, black beans, fried egg.	\$16.00
Biscuits & Gravy Housemade pork sausage, farm eggs.	\$12.00
Today's Omelette Seasonally inspired.	\$12.00
Open-Face Egg Sandwich Bacon, avocado, sunny-side egg, butter lettuce, tomato, sourdough.	\$14.00
Low Country Croque Madame Sourdough, dijon, ham, Swiss cheese, gravy, sunny side up egg.	\$12.00
Fried Shrimp Po-Boy Cornmeal fried shrimp, spicy remoulade, lettuce, tomato, hoagie roll.	\$15.00
Chicken Sandwich Fried chicken, sriracha pickle, spicy remoulade, butter lettuce, brioche.	\$14.00
Hangover Soup Pork shoulder, dried chili, hominy	\$14.00
Brunch Burger Double Patties, fried egg, bacon, caramelized onion, bibb lettuce, tomato, pickles, American Cheese, 1000 island dressin...	\$18.00

Early Morning Libations

ITEM	PRICE
Bloody Mary Seasons soda company, Chicago IL.	\$12.00
Sparkling Cocktails Bellini, Poinsetta, or Aperol Spritz	\$12.00
Giant Steps Coffee Dark Matter Coffee, Chicago IL	\$4.00
Unicorn Blood Espresso Dark Matter Coffee, Chicago IL	\$4.00

ITEM	PRICE
Espresso Drinks Dark Matter Coffee, Chicago IL	\$5.00
Chocolate City Cold Brew Dark Matter Coffee, Chicago IL	\$5.00
Assorted Hot Teas Rare Tea Cellars, Chicago IL	\$5.00

Sides

ITEM	PRICE
Farm Egg	\$3.00
Thick Sliced Bacon	\$5.00
Housemade Sausage	\$5.00
Toast & Jam	\$3.00
Biscuits & Honey	\$4.00
RR Potatoes	\$8.00
Mushrooms	\$9.00
Broccolini	\$10.00