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River Roast

Menu Prices — October 25, 2026

River Roast menu with prices in United States, updated October 2019: 186 items across 17 categories, prices from $3.00 to $115.00.

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River Roast Menu with Prices (United States)

River Roast menu with prices in United States, updated October 2019: 186 items across 17 categories, prices from $3.00 to $115.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/river-roast

Menu categories: Catering Menu · Popular Items · Snacks · Bites & Boards · Greens · Roasts · Roots, Shoots & Veggies · Desserts to Go · Cakes & Pies · Salads · Burgers · Raw · Sides · Plates & Bowls · Bites, Boards & Greens · Plates · Early Morning Libations

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**
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**

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

Salads

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

Bites & Boards

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

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**

Raw

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

Roasts

ITEM	PRICE
"Roast of the Month" Pork Schnitzel Black pepper-herb Spatzle	**$42.00**
Whole Fish Fire roasted, salsa verde, tomatoes & herbs	**$44.00**
Roasted Acorn Squash Farro, cranberry, apple parsnip puree, roasted seasonal veggies.	**$22.00**
Prime Rib 16oz or 24oz. Au Jus, horseradish cream	**$48.00**
Roasted 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 Cider brined & applewood smoked, jalapeno cornbread.	**$22.00**

Sides

ITEM	PRICE
Mac & Cheese White cheddar, parmesan, panko crust	**$11.00**
Carrots & Dirt Pumpernickel crumbs, goat cheese, balsamic	**$10.00**
Crispy Brussels Sprouts Smoked garlic Aoili	**$10.00**
River Roast Potatoes Red Wine Vinaigrette	**$8.00**
Broccolini Lemon, parmesan	**$10.00**
Super Club Mushrooms Brioche	**$10.00**

ITEM	PRICE
Potato Croquette Bacon, swiss, chives	**$8.00**
Cauliflower Caper vinaigrette, golden raisins, marcona almonds.	**$9.00**
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**

ITEM	PRICE
RR Chopped Romaine, Feta cheese, roasted pepper onion relish, olive with red wine vinaigrette.	**$13.00**
Caesar Little gem lettuce, cracklins, croutons.	**$12.00**
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**

ITEM	PRICE
Supper Club Mushrooms Brioche	**$9.00**
Caulflower 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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**