

upshift

Roanoke Restaurant
Chicago, IL

Logo

roanoke
tavern // hearth // rotisserie





TAVERN



HEARTH



ROTISSERIE

roanoke

DINNER MENU

NOVEMBER 2015

MUCH OF THE MENU IS
SOURCED FROM LOCAL
MIDWEST PURVEYORS



STARTERS

GRILLED EAST COAST OYSTERS

Half-Shell, La Quercia N'duja Butter, 18

BRUSCHETTA TRIO

American Kobe Steak Tartare, Chicken Liver Mousse, Duck Confit Rillettes, 16

GRILLED KING TRUMPET MUSHROOMS

Crispy Bone Marrow, Salsa Verde, 15

OVEN ROASTED BONE MARROW

Bone Marrow, Garlic, Parsley, Parmesan, 18

GRILLED BABY OCTOPUS

Chorizo Sauce, Orange Sauce, 24

BABY MIXED GREEN & HERB SALAD

Tbd Vinaigrette, 14

SOUP OF THE DAY, 8

SEASONAL SOUP, 8

ENTRÉE SALADS

SMOKED RUSSIAN RIVERS TROUT

Watercress, Fuji Apple, Horseradish, 17

ROTISSERIE CHICKEN

Baby Kale, Caesar Dressing, 18

GRILLED SHRIMP SKEWERS

Little Gem, Avocado, Grapefruit, Green Goddess Dressing, 18

CORNUCOPIA SALAD

Seasonal Baby Vegetables, 3 Grain Hazelnut "Tabouli", 15

SHAVED VEGETABLE SALAD

5 Year Aged Gouda, Lime Vinaigrette, 14

HANGER STEAK WEDGE

Romaine, Charred Scallions, Buttermilk Dressing, 16

ENTRÉES

ROTISSERIE BISTRO CHICKEN

Roasted Shallot Confit, Fresh Herbs, Lemon, 18

HEARTH-BAKED SEASONAL PIZZA

Freshest Seasonal Ingredients, 24

HEARTH-ROASTED RUSSIAN RIVERS TROUT

Toasted Marcona Almonds, Grapes, Lemon, Parsley, Brown Butter, 28

MONKFISH

N'duja Tater Tots, Thyme Butter, 32

MUSHROOM & CAPRIOLE FARMS GOAT CHEESE LASAGNA

Casserole-Baked, Rosemary, Toasted Garlic Bread, 23

GRILLED HANGER STEAK

Salsa Verde, Confit Baby Potatoes, 23

ROANOKE TAVERN BURGER

8oz, Chicago's Own Butcher & Larder Custom Prime Beef Blend, Carr Valley White Cheddar, Roasted Garlic Aioli, Potato Bun. Served With Hand-Cut French Fries, Roasted Garlic Aioli, 24

CARVERY

FRESHLY SLICED DAILY

served with choice of two sides

ROTISSERIE PORCHETTA 21

ROTISSERIE PORK KNUCKLE 26

ROTISSERIE LEG OF LAMB 32

ROTISSERIE TURKEY BREAST 18

ROTISSERIE PRIME RIB OF BEEF 42

SEASONAL SIDES

HOUSE-CUT BISTRO FRIES, ROASTED GARLIC AIOLI, 9

BRUSSELS SPROUT SLAW, 10

HEARTH BAKED GRATIN, 12

ROASTED SEASONAL VEGETABLE, 9



cocktails	beer
<p>gin concoctions</p> <p>CORPSE REVIVER #2 12 Death's Door Gin, Luxardo Triple Sec, Lillet Blanc Aperitif, Absinthe, Fresh Lemon Juice Circa: 1930 Origin: Savoy Cocktail Handbook Flavor: Citrus, floral with a hint of Anise</p> <p>THE LAST WORD 13 Chartreuse, Death's Door Gin, Lime, Luxardo Maraschino Circa: 1920 Origin: Detroit Athletic Club Flavor: Refreshing, herbaceous</p> <p>MARTINEZ 14 Citadelle Aged Gin, Sweet Vermouth, Luxardo Maraschino, Bitters Circa: 1884 Origin: First published in "The Modern Bartender" Flavor: Bitter, light sweetness, light botanical</p> <p>classics</p> <p>ROANOKE MARTINI 12 Beefeater Gin, Dry Vermouth, Regan's Orange Bitters, Blue Cheese Stuffed Olives</p> <p>SAZERAC 14 Rittenhouse Rye Whiskey, Hennessey VSOP Bitters, Sugar</p> <p>VINTAGE OLD FASHIONED 14 Koval Bourbon, Simple Syrup, Bitters</p> <p>TOM COLLINS 11 Jensen's Old Tom Gin, Lemon Juice, Simple Syrup, Soda</p> <p>DARK N' STORMY 10 White&Dark Rum, Lime Juice, Ginger Beer, Soda</p> <p>"ON THE ROCKS" DAIQUIRI 9 Rum, Lime Juice, Sugar</p> <p>GIMLET 12 Jensen's Old Tom Gin, Lime Juice, Simple Syrup</p> <p>COSMOPOLITAN 10 Absolut Citron, Luxardo Triple Sec, Cranberry, Lime Juice, Sugar</p> <p>HAND-SHAKEN MARGARITA 9 Olmeca Blanco Tequila, Luxardo Triple Sec, Lime Juice, Sugar</p> <p>MOJITO 9 White Rum, Sugar, Lime Juice, Mint, Soda</p>	<p>draft</p> <p>BUD LIGHT 6</p> <p>STELLA ARTOIS 6</p> <p>LAGUNITAS IPA 7</p> <p>REVOLUTION SEASONAL 7</p> <p>DESCHUTES OBSIDIAN STOUT 7</p> <p>BELL'S AMBER ALE 7</p> <p>bottled</p> <p>SAMUEL ADAMS BOSTON LAGER 7</p> <p>GUINNESS STOUT 7</p> <p>GOOSE ISLAND 312 7</p> <p>ANGRY ORCHARD CRISP APPLE CIDER 7</p> <p>CHIMAY PREMIERE 8</p> <p>GOOSE ISLAND MATILDA 8</p> <p>DESCHUTES FRESH SQUEEZED IPA 8</p> <p>DOG FISH HEAD 90 MINUTE IMPERIAL IPA 8</p> <p>LITTLE SUMPIN' SUMPIN' ALE 8</p> <p>AMSTEL LIGHT 7</p> <p>BUDWEISER 6</p> <p>MILLER LITE 6</p> <p>HEINEKEN 7</p> <p>CORONA 7</p> <p>BUCKLER N/A 6</p>

wine	bar menu
<p>champagne & bubbly</p> <p>Giancarlo Prosecco, Veneto 34 9</p> <p>Nicholas Feuillate Brut, Reims NV 70</p> <p>Bollinger Brut "Special Cuvee", Champagne NV 120</p> <p>cool crisp whites</p> <p>Riesling, Anheuser, Germany 36</p> <p>Moscofilero, Domaine Skouras, Greece 40</p> <p>Pinot Grigio, Torre di Luna, Trentino-Alto Adige, Italy 36 11</p> <p>Pinot Gris/Pinot Blanc, Au Bon Climat, Santa Barbara 50</p> <p>Sauvignon Blanc, Nautilus, Marlborough, New Zealand 42 12</p> <p>Sauvignon Blanc / Semillon, St. Supery, "Virtu", Napa Valley 56</p> <p>big & juicy whites</p> <p>White Blend, The Prisoner Wine Company "Blindfold", Napa Valley 60 15</p> <p>Chardonnay, Murphy Goode, California 36 9</p> <p>Chardonnay, Raeburn, Russian River Valley, California 52</p> <p>Chardonnay, Domaine Christian Moreau, Vallon 1er Cru, Chablis 68 18</p> <p>Chardonnay, Nickel & Nickel, Truchard Vineyard, Carneros, Napa Valley 85</p> <p>unique reds</p> <p>Pinot Noir, Angelina, California 36 9</p> <p>Pinot Noir, Patricia Green "Reserve", Willamette Valley, Oregon 65 16</p> <p>Pinot Noir, Domaine Chanson, Pommard-Vergennes 1er Cru, Burgundy 130</p> <p>Malbec, Bodega Catena Zapata, Mendoza, Argentina 48</p> <p>Zinfandel, Dashi Cellars, "Les Enfants Terribles", Sonoma Valley, California 60</p> <p>Red Blend, The Prisoner, Napa Valley, California 76</p> <p>Syrah, Andrew Murray "Tous le Jours", Santa Ynez Valley, California 46 12</p> <p>Monastrell, Bodegas Juan Gil, Jumilla, Spain 48</p> <p>Barbera / Syrah, Prunotto, "Mompertone", Monforte, Piemonte 54</p> <p>big and beefy reds</p> <p>Merlot, Mason Cellars "60 North", California 40 10</p> <p>Merlot, Duckhorn, Napa Valley, California 85</p> <p>Cabernet Sauvignon, Murphy Goode, California 36 9</p> <p>Bordeaux Blend, Atalon "Pauline's Cuvee", Napa Valley 60 15</p> <p>Cabernet Sauvignon, Hall, Napa Valley 92 23</p> <p>Bordeaux, Chateau de Fieuzal, Pessac-Léognan 130</p> <p>Cabernet Sauvignon, Shafer "One Point Five Vineyard", Napa Valley 170</p>	<p>Roanoke Club features a sampling of select menu items from Roanoke Restaurant—opening in early 2016 on the ground level.</p> <p>small & shared plates</p> <p>CHIPOTLE DEVILED EGGS 6 topped with pickled carrots, fried shallots</p> <p>N'DUJA TATER TOTS 7 salumi infused homemade tots with lemon aioli</p> <p>ROANOKE CHIPS 4 hand-cut salt and vinegar chips</p> <p>HUMMUS & VEGETABLE CRUDITÉ FLATBREAD 9 grilled flatbread style pita topped with fresno pepper hummus and seasonal vegetables</p> <p>SOUP OF THE DAY 6 ask your server for today's homemade soup</p> <p>SMOKED SALMON RILLETTES 9 house-smoked salmon dip, grilled toast points</p> <p>CHARCUTERIE PLATTER 15 a selection of cured meats and farmstead cheeses, pickled vegetables, grilled toast points</p> <p>large plates</p> <p>BABY KALE CAESAR SALAD 12 classic caesar dressing, parmesan crouton add sliced smoked salmon +6 add grilled chicken breast +5</p> <p>BRICK GRILLED HALF-CHICKEN 22 smashed fingerling potatoes, balsamic shallot confit, roasted broccoli raab</p> <p>ROANOKE TAVERN PRIME BURGER 16 custom blend, pounded aged white cheddar, pickled green tomato, bacon onion jam, roanoke chips</p> <p>dessert</p> <p>CHOCOLATE POT DE CREME 6 fresh whipped cream</p>

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Apparel



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Takeout Bag



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Business Cards

