



TAVERN



HEARTH



ROTISSERIE

# roanoke

DINNER MENU

2018

Lumber Exchange, 1915

Roanoke Building & Tower, 1926

National Historic Landmark, 2008

Roanoke Restaurant, Established 2016

## SNACKS | STARTERS

**NEW ENGLAND CLAM CHOWDER** *cup 7, bowl 9*  
"bisque-style", cheddar biscuit, bacon

**DAILY CARVERY SLIDERS** *9 (Duo)*

**HEARTH BAKED MEATBALLS** *13*  
ricotta salata, marinara, basil

**CRAB CAKE** *15*  
frisee, louise dressing

**SOUTHERN FRIED CHICKEN** *12*  
boneless farm raised chicken, fresh-baked cheddar biscuits, chipotle honey, pickles

**FAVA BEAN HUMMUS** *13*  
marinated olives, baby kale, grilled pita

**MINI LAMB CHOPS** *18*  
walnut-mint pesto, fresno chili

**SKILLET CORNBREAD** *9*  
tabasco-honey butter

**TROUT DIP** *13*  
bibb lettuce, saltines

**TUNA POKE** *17*  
avocado, peanuts, coconut-miso dressing, sesame crackers

**SHISHITO PEPPERS** *10*  
lemon aioli

**HEIRLOOM TOMATO & BURRATA** *16*  
shaved onion, watercress, aged balsamic

## SALADS

**WHEAT BERRY SALAD** *14*  
baby kale, wheat berry, goat cheese, pine nuts, shaved radish, maple glazed butternut squash, gala apple, dried cranberries, red wine vinaigrette *add: chicken 5, faroe island salmon 7, hanger steak 9*

**ROANOKE SALAD** *16*  
rotisserie chicken, heirloom tomato, dates, bacon, avocado, roasted corn, cheddar croutons, sheep milk feta, honey dijon vinaigrette

**ROTISSERIE CHICKEN SALAD** *16*  
baby kale, romaine, cabbage, roasted peppers, mango, avocado, cilantro, roasted peanuts, thai peanut vinaigrette

**CAESAR SALAD** *15*  
romaine, traditional housemade caesar dressing, garlic crouton *add: chicken 5, faroe island salmon 7, hanger steak 9*

## HEARTH OVEN PIZZAS

**SAUSAGE & PEPPERONATA** *14*  
aged provolone, oregano

**MUSHROOM & CARMELIZED ONION** *14*  
taleggio, chili flake

**MARGHERITA** *13*  
fresh mozzarella, torn basil

## PLATES

### FROM THE ROTISSERIE

**AMISH CHICKEN** *22*  
english peas, mashed potatoes, smoked pancetta, chicken-herb jus

**ROTISSERIE PRIME RIB** *30*  
twice baked potato, horseradish, au jus

**HERB CRUSTED PORK CHOP** *29*  
polenta, sweet and sour cipollini, cherry peppers

**FISH OF THE DAY** *market price*  
grilled asparagus, lemon butter

**14OZ NY STRIP** *37*  
truffle mashed potatoes, watercress

**WALLEYE PIKE** *24*  
crispy fingerlings, salsa verde, herb salad

**SAUSAGE & RAPINI CASSARECCE** *21*  
chili flake, pecorino, mint, garlic bread crumbs

**GRIDDLED HAMBURGER** *15*  
two 4 oz. patties, tomato, iceberg, american cheese, shallot, dijonnaise, pickles, challah bun

## SIDES

**GRILLED ASPARAGUS** *7*  
lemon, parsley

**TRUFFLE MASHED POTATOES** *8*

**THREE SISTER'S WHITE CORN POLENTA** *8*  
marscarpone, chives

**SEASONAL MARKET VEG** *7*

**HEARTH ROASTED CAULIFLOWER** *7*  
roasted garlic oil, chili flake

**MAC N CHEESE** *9*  
taleggio, smoked pancetta

### Roanoke Private Dining | Special Events | Catering

*Enjoy the flavors of artisan comfort food while dining in beautifully designed rooms for every occasion.  
Call (312) 940-3761 or visit [www.theroanokerestaurant/Private Dining page](http://www.theroanokerestaurant/Private Dining page) for more information.*