

Vegetables

- Grilled Radishes, orange, fennel pollen butter, whitefish roe — 11
- Zucchini Fritters, pesto aioli, parmigiano, pine nuts — 13
- Coal Roasted Beets, kajmak, pistachio, honey — 13
- Stracciatella, heirloom tomato, fennel pollen, basil, balsamic, lepinja — 20
- Grilled Cucumber Salad, sundried tomato pesto, black garlic, pecorino, hazelnuts — 14
- Prosciutto, melon, mint, candied pecans, pecorino — 15

Pasta

- Tortellini Djuvec, red pepper, eggplant, preserved zucchini, parmigiano, pine nuts — 20
- Lamb Ragu Mafaldine Abruzzi, peppers, caciocavallo — 20
- Gnocchi, beef cheek paštica, paški sir, basil — 21
- Rigatoni, all of the peas, ricotta, buffalo butter, mint — 18
- Spinach Cappelletti, sungolds, tomato passata, parmigiano — 19
- Spaghetti, duck confit, rapini, parmigiano, chile flake — 20
- Radiatore 'Cacio e Pepe', black pepper, pecorino — 17

Risotto

- Skradin, veal breast, parmigiano, chicken thigh, tomato — 24
- Crni, squid ink, lobster brodo, confit squid, tarragon — 23
- Midwest Roast Corn, gran mugello cheese, pickled peppers, chives — 22

Fish

- Grilled Clams, smoked ramp butter — 15
- Tuna Crudo, crispy capers, shallot-beef fat vinaigrette, veal aioli — 21
- Roasted Scallop, baby artichoke, burnt citrus salmoriglio — 25
- Baby Octopus 'Peka Style', garlic, potatoes, peppers — 24
- Half Branzino, paprikas sauce, fennel, charred lemon — 43

Meat

- Grilled Chicken Wings, calabrian chile-basil vinaigrette — 13
- Beef Burek, onions, mozzarella — 13
- Cevapi, lepinja, ajvar, kajmak, red onion — 19
- Pork Ribs Pampanella, calabrian chile agrodolce, walnuts, cabbage & yogurt relish — 24
- Duck, plum glaze, cabbage, caraway — 39
- Lamb Shoulder, blitva, lamb fig jus — 43
- 32 oz Bone-in Ribeye, Split rub, charred ramps, hot paprika oil — 74

CHEF/OWNER: JOE FLAMM

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be advised that a 4% covid surcharge will automatically be applied to all guest checks and a 20% service charge will automatically be applied to parties of 6 or more.*

Wine By The Glass

Sparkling

Pinot Noir Rosé Huber "Hugo" *Traisental, Austria* NV – 12/60

Prosecco Paolin Asolo "Superiore Brut" *Veneto, Italy* NV – 14/72

Lambrusco di Sorbara Secco Cleto Chiarli "Vecchia Modena" *Castelvetro, Emilia-Romagna, Italy* NV – 12/54

Garganega Menti "Roncaie Sui Lieviti" *Veneto, Italy* 2019 – 13/56

White

Cuvée White Stina *Dalmatia, Croatia* 2019 – 12/48

Ribolla Gialla Volpe Pasini *Friuli-Venezia Giulia, Italy* 2020 – 15/54

Graševina Krauthaker *Slavonija, Croatia* 2019 – 15/54

Kerner Matic Wines *Štajerska, Slovenia* 2020 – 15/54

Riesling Dopff au Moulin *Alsace, France* 2018 – 14/56

Chardonnay Famille Paquet "Les Terres Noires" *Saint-Véran, France* 2017 – 17/68

Rosé

Grenache Château Puech-Haut "Argali" *Languedoc, France* 2019 – 16/64

Plavac Mali Zlatan *North Dalmatia, Croatia* 2019 – 10/42

Red

Plavina Piližota *North Dalmatia, Croatia* 2017 – 12/48

Valpolicella Garganuda *Veneto, Italy* 2019 – 14/56

Barbera D'Asti Giacomo Bologna Braida "Montebruna" *Piedmont, Italy* 2017 – 18/79

Refošk Piquentum *Istria, Croatia* 2018 – 17/68

Montepulciano d'Abruzzo Marramiero Inferi "Riserva" *Abuzzo, Italy* 2016 – 20/80

Pinot Noir Minimus *Willamette Valley, Oregon* 2017 – 20/80

Beer

Miller High Life, American Lager, 4.6%
Miller Brewing Company, Milwaukee, Wisconsin – 6

Peroni, Italian Lager, 4.7%,
Peroni Brewery, Rome, Italy – 7

Lightning Will, German Pilsner, 5.0%
On Tour Brewing Company, Chicago, Illinois – 8

Kölsch Style Ale, 4.6%, 16 oz.
Dovetail Brewery, Chicago, Illinois – 9

Zlatni Medvjed, Croatian Pilsner, 4.4%
Pivovara Medvedgrad, Zagreb, Croatia – 9

APA, American Pale Ale, 6.25%
Brickstone Brewery, Bourbonnais, Illinois – 8

No. 139, Dry Rose Cider, 6.9%
Wolffer Estate Vineyard, Sagaponack, New York – 11

El Tub, Wild Saison with Lime, Salt, and Cucumber 6.2%
Whiner Beer Company, Chicago, Illinois – 8

Niško, European Pale Lager, 4.7%
Niška Pivara, Serbia – 9

Cocktails

Signatures – 15

Golden Negroni

Hayman's Royal Dock Navy
Strength Gin, Maraska
Kruskovac, Cocchi Americano,
Luxardo Bitter Bianco

Southside(ish)

Frankly Organic Vodka, St-
Germain, Mint, Cucumber, Lime

Naming Names

Old Forester 100 Proof Whisky,
Amaro Montenegro, Fig

Plum's The Word

Plantation "3 Stars" White Rum,
Maraska Slivovitz Old Plum
Brandy, Apologue Persimmon,
Grand Marnier

Spritzes – 14

Floral Spritz

Bianco Vermouth, Wildflower
Honey, Lemon

Botanical Spritz

Italicus Rosolio di Bergamotto
Liqueur, Dry Vermouth, Olive

Fruity Spritz

Tanqueray Sevilla Orange Gin,
Luxardo Aperitivo

Spirit-Free – 12

Thorn Free

Seedlip Garden, Seasonal Fruit,
Rosemary, Lime, Salt, Tonic

Zenzero

Seedlip Grove, Wildflower
Honey, Grapefruit, Lemon,
Ginger Beer