



LUNCH MENU

11-2 Monday-Saturday

Caviar Supplement for Onion Dip

Smoked Trout Roe+	\$18
Golden Kaluga+	\$76
Osetra Reserve+	\$85
Beluga Hybrid+	\$135

STARTERS

Onion Dip

\$11

house made ruffles

This item supports Kitchen

Possible, an organization that

builds empowered mindsets in

Chicago kids through cooking.

Simple Green Salad

\$10

leafy greens | pecorino |

"wish bone" vinaigrette

Add Chicken

\$7

Sunchoke and Leek Soup

\$8

fermented leek powder | chives

SANDWICHES

Chicken Parm

\$17

tuscan kale | provolone |

tomato vinaigrette | hoagie

BBQ Beet

\$17

smoked beet | pepper

conserva | caper aioli

*vegetarian

Chicken Caesar Wrap

\$17

lemon-pepper chicken |

croutons | parmesan

Smoked Whitefish

\$18

smoked trout roe+ | iceberg

| dill | sprouted wheat

*gluten free available

Turkey Rachel

\$18

purple slaw | 1000 island |

marble rye | swiss

*gluten free available

THE Overpriced

\$22

Tomato Toast

bone marrow | cheap balsamic

| pqb sourdough

SIDES

White Bean Salad

\$7

roasted fennel | bacon bits |

truffle vinaigrette

Potato Salad

\$5

leeks | dill | grain mustard

Pasta Salad

\$5

giardiniera | scallion |

hard cooked egg

THE CHICAGO DEPT OF PUBLIC HEALTH WANTS US TO REMIND YOU THAT WHILE IT MAY BE DELICIOUS,
CONSUMING RAW OR UNDER COOKED FOODS OF ANIMAL ORIGIN SUCH AS
BEEF|FISH|LAMB|PORK|POULTRY|SHELLFISH|EGG MAY RESULT IN AN INCREASED RISK OF FOOD BORNE ILLNESS †



LUNCH MENU

11-2 Monday-Saturday

WINE

Tenuta Cocci Grifoni “Tara” Brut passerina: marche, 2024	\$15/56
Cosimo Maria Masini “Annick” sauvignon blanc, vermentino: tuscany, 2021	\$14/50
Cataldo Calabretta Ciro Rosso gaglioppo: calabria, 2023	\$15/56

BEER

Moody Tongue “Aperitif Pilsner” pilsner 16 oz draft	\$9
Pipeworks “Ninja vs The Haze” hazy IPA 16 oz draft	\$9

COCKTAILS

Torino Torino red bitter sweet vermouth coffee	\$9
Beet Manhattan whiskey beet dill	\$9