



Executive Chef/Proprietor: Joe Frillman
Pastry Chef/Partner: Leigh Omilinsky
Director of Operations: Hannah Griffith

Caviar Supplement for Onion Dip	
Smoked Trout Roe+	\$18
Golden Kaluga+	\$76
Osetra Reserve+	\$85
Beluga Hybrid+	\$135

STARTERS

Onion Dip	\$11	Potted Carrots	\$17	THE Overpriced Tomato	\$22
house made ruffles+		duck fat carrot pickles gnocco fritto		bone marrow cheap balsamic pqb sourdough	
<i>This item supports Kitchen Possible, an organization that builds empowered mindsets in Chicago kids through cooking.</i>					
Fritto Misto	\$17	Green Bean Tartare	\$24	Porchetta di Testa	\$15
cheese curds seasonal veg tarragon aioli		pickled asparagus colatura whitefish roe+		whitefish tonnato frisée red wine vinaigrette	
		Simple Green Salad	\$15		
		leafy greens pecorino "wishbone" vinaigrette			

PASTA

🌿 Pappardelle	\$21	Pierogi	\$24
mushroom ragu house cheese basil		mussels potato the champagne of beers	
Cappellacci	\$23	Agnolotti	\$22
summer squash calabrian chili pine nuts		beets smoked trout roe+ dill	
🌿 Stracci	\$25	🌿 Rigatoni	\$24
lamb sugo soft herbs pecorino		nduja lemon breadcrumbs fermented tomato	
🌿 Spaghetti alla Chitarra	\$23	Caramelle	\$22
sungold sugo pecorino basil		sweet corn jalapeño white cheddar	
🌿 Cavatelli	\$22	🌿 Spaghetti	\$32
italian sausage kale white beans		chanterelle mushrooms parmesan thyme	

PROTEINS

Half Chicken	allow 60 minutes to prepare	\$35	Rainbow Trout	\$28
sundried tomato marinade creamy basil vinaigrette charred lemon			almond salmoriglio lemon	
	Pork Collar		\$38	
	porcini rub confit onion salsa verde			

🌿 Gluten-Free substitution available for \$5

A 25% SERVICE CHARGE IS ADDED TO ALL DINE-IN CHECKS. ALL GRATUITY AND FEES ARE INCLUDED AND ANY ADDITIONAL TIP IS NOT EXPECTED.

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 +

COCKTAILS

Alpini	\$15	Sour, in Green	\$15	Martinification	\$15
apple scrap vodka hibiscus cordial chartreuse elixir vegetal		mezcal soka green strawberries tarragon		gray whale gin tomato cordial dry vermouth	
Cherry, Cola, Punch!	\$15	Mushroom Margarita 2.0	\$15	La Madrina	\$18
cognac cherry coriander whey co2		mijenta tequila fermented mushroom local amaro		house scotch blend whole peaches saffron	
Logan Sour	\$15			Beet Manhattan	\$15
brandy blend peaches sherry				buffalo trace bourbon beets dill	

LOW & NO

Low ABV		Spirit Free			
Meadow Collins	\$14	Pet N/Ah	\$12	Seasonal Shrub	\$6
strawberry aperitif hay herb soda		blueberry verjus herbs & barks apple skins		rotating offering	
Torino Torino	\$14	Mushroom Sour	\$10	Daisies Pop	\$6
red bitter sweet vermouth coffee		fermented mushrooms lemon egg white+		choice: herb soda, black raspberry soda or birch beer	
		House Kombucha	\$6	Gerolsteiner	\$9
		rotating offering		sparkling water	

WINE

Middle Brow Rotating Wine on Tap

Pizza Wine	\$15
Sparkling Cold-Hardy Red Blend: Michigan, 2024	

Sparkling

Tenuta Cocci Grifoni “Tara” Brut	\$15/56
Passerina: Marche, 2024	

ISC “Ombre” Rosé	\$14/50
Chambourcin: Illinois, 2023	

White Wines

La Marea	\$18/63
Albariño: California, 2025	

Bianco di Morgante	\$14/50
Nero d'Avola: Sicily, 2025	

Masseria Li Veli Askos	\$16/58
Verdeca: Puglia, 2025	

Aperture Sauvignon Blanc	\$21/74
Sauvignon Blanc, Semillon: California, 2024	
*coravin	

Stolpman Vineyards “Uni”	\$16/58
Chardonnay, Roussane: California, 2024	

Orange/Rosé

Specogna Ramato	\$17/60
Pinot Grigio: Friuli, 2025	

Paysan Rosé	\$14/50
Mouvèdre, Cinsault, Grenache: California, 2025	

Red Wines

Ferraris Clasic Ruché di Castagnole Monferrato	\$15/56
Ruché: Piedmont, 2024	

Willful Pinot Noir	\$19/65
Pinot Noir: Oregon, 2023	

Modales “El Suelo”	\$17/60
Dornfelder, Bläufrankisch: Michigan, 2024	

Cataldo Calabretta Cirò Rosso	\$15/56
Gaglioppo: Calabria, 2023	

Rocca di Castagnoli “Buriano”	\$30/105
Cabernet Sauvignon: Tuscany, 2019 *coravin	

BEER

Marz “Chug Life”	\$9 \$10
Sparkling Lager 16oz / 20oz draft	
Moody Tongue “Apertif Pilsner”	\$9 \$10
Pilsner 16oz / 20oz draft	
Spiteful IPA	\$9 \$10
American IPA 16oz / 20oz draft	
Pipeworks “Ninja vs The Haze”	\$9 \$10
Hazy IPA 16oz / 20oz draft	

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