



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

Caviar Supplement for Onion Dip	
Smoked Trout Roe+	\$19
Golden Kaluga+	\$76
Osetra Reserve+	\$85
Beluga Hybrid+	\$135

STARTERS

Onion Dip house made ruffles+	\$12	Potted Carrots duck fat carrot pickles gnocco fritto	\$19	Stracciatella Toast marinated kale pickled peppers hazelnuts	\$22
Fritto Misto cheese curds seasonal veg tarragon aioli	\$17	Sweet Potato Carpaccio chili oil goat cheese candied peanuts	\$18	Porchetta di Testa whitefish tonnato frisée red wine vinaigrette	\$16
Simple Green Salad leafy greens pecorino "wishbone" vinaigrette	\$18	Grilled Chicories roman gnocchi gorgonzola dolce apples	\$22	Badger Flame Beets beef tongue pistachios bagna cauda	\$21

PASTA

🌿 Pappardelle mushroom ragu house cheese basil	\$24	Pierogi mussels potato the champagne of beers	\$29
Piramidali smokey blue grapes prosciutto	\$26	Agnolotti beets smoked trout roe+ dill	\$25
🌿 Stracci lamb sugo soft herbs pecorino	\$29	🌿 Rigatoni nduja lemon breadcrumbs fermented tomato	\$26
🌿 Cavatelli italian sausage kale white beans	\$25	Scarpinocc smoked trout delicata squash brown butter	\$25
🌿 Spaghetti chanterelle mushrooms parmesan chicken skins	\$32		

PROTEINS

Half Chicken allow 60 minutes to prepare sundried tomato marinade creamy basil vinaigrette charred lemon	\$36	Rainbow Trout almond salmoriglio lemon	\$32
Pork Collar porcini rub confit onion salsa verde	\$39		

🌿 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	Late Summer Peppers	\$15	Martinification	\$15
apple scrap vodka hibiscus cordial chartreuse elixir vegetal		planteray rum red peppers meletti		gray whale gin heirloom tomato dry vermouth anchovy olive	
Roasted Concorde & Basil	\$15	Mushroom Margarita 2.0	\$15	Torino Torino	\$14
concord grapes st germain gin co2		mijenta tequila fermented mushroom local amaro		red bitter sweet vermouth coffee	
Logan Sour	\$15			Beet Manhattan	\$15
brandy blend peaches sherry				buffalo trace bourbon beets dill	

SPIRIT-FREE

Pet N/Ah	\$12	Mushroom Sour	\$10	Seasonal Shrub	\$6
verjus rose petals green tea		fermented mushrooms lemon egg white+		rotating offering	
Best Day Brewing “Kolsch”	\$7	House Kombucha	\$6	Gerolsteiner	\$9
Non-Alcoholic 12oz can		rotating offering		sparkling water	
		Daisies Pop	\$6		
		choice of: herb soda, blueberry soda, or birch beer			

WINE

Middle Brow Rotating Wine on Tap	
“Wendy”	\$12
Pinot Noir, Marquette, Cabernet Franc: 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

Cantina Marilina “Sikelè”	\$16/58
Grecanico: Sicily, 2024	
Felline “Polignano” Rosato	\$14/50
Susumaniello, Negroamaro, Primitivo: Puglia, 2025	

Red Wines

Willful Pinot Noir	\$19/65
Pinot Noir: Oregon, 202	
Gianfranco Alessandria Langhe Nebbiolo	\$15/56
Nebbiolo: Piedmont, 2025	
Modales “El Suelo”	\$17/60
Dornfelder, Bläufrankisch: Michigan, 2024	
Marietta Cellars “Arme” Estate Cab Sauv	\$17/60
Cabernet Sauvignon, Merlot, Malbec, Petit Verdot: North Coast, CA 2024	
San Cassiano Amarone della Valpolicella	\$32/109
Corvina, Corvinone, Rondinella: Veneto, 2020	
*coravin	

BEER

Middle Brow "White Light"	\$7	Spiteful IPA	\$9 \$10
Witbier with Apricots 12oz can		American IPA 16oz / 20oz draft	
Marz “Chug Life”	\$9 \$10	Pipeworks “Ninja vs The Haze”	\$9 \$10
Sparkling Lager 16oz / 20oz draft		Hazy IPA 16oz / 20oz draft	
Moody Tongue “Apertif Pilsner”	\$9 \$10		
Pilsner 16oz / 20oz draft			

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