



Executive Chef/Proprietor: Joe Frillman  
 Chef de Cuisine: Will Carter  
 Pastry Chef/Partner: Leigh Omilinsky  
 Director of Operations: Hannah Griffith  
 Beverage Director: Nicole Yarovinsky

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

## STARTERS

<b>Onion Dip</b> house made ruffles+	\$10	<b>Potted Carrots</b> duck fat   carrot pickles   gnocco fritto	\$17	<b>Porchetta di Testa</b> apples   walnuts   ruby streaks	\$15
<b>Fritto Misto</b> cheese curds   seasonal veg   tarragon aioli+	\$17	<b>Grilled Little Gem</b> lardo   smokey blue vinaigrette   sunflower seeds	\$20	<b>Cabbage</b> beef tongue   clam vinaigrette   dill	\$21
<b>Simple Green Salad</b> leafy greens   pecorino   "wishbone" vinaigrette	\$15	<b>Sweet Onion Toast</b> black garlic   bone marrow   balsamic	\$21	<b>Shaved Brussels Sprouts</b> pear mostarda   pistachios   rosemary	\$16

## PASTA

🌿 <b>Pappardelle</b> mushroom ragu   house cheese   basil	\$21	<b>Pierogi</b> mussels   potato   the champagne of beers	\$24
🌿 <b>Strozzapreti</b> duck bolognese   parmigiano reggiano	\$25	<b>Agnolotti</b> beets   smoked trout roe+   dill	\$22
🌿 <b>Stracci</b> lamb sugo   soft herbs   pecorino	\$25	🌿 <b>Rigatoni</b> nduja   lemon breadcrumbs   fermented tomato	\$24
<b>Ravioli</b> truffle ricotta   bacon   roasted grapes	\$28	🌿 <b>Gnocchi</b> black trumpets   pancetta   thyme	\$25
🌿 <b>Cavatelli</b> italian sausage   kale   white beans	\$22	<b>Cappelletti</b> braised beef   celery root fonduta   pink peppercorns	\$26

## PROTEINS

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

🌿 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

<b>Alpini</b> vodka   apples   chartreuse vegetal	\$15	<b>Forager's Daisy</b> elijah craig rye   chamomile   wild american persimmons	\$15	<b>Sunroom Gimlet</b> hendrick's gin   carrots   lime shrub	\$15
<b>Northern Stone Sour</b> mezcal   empirical stonefruit   sea buckthorn berries	\$15	<b>Concord Enzoni</b> gin   roasted grapes   bitter aperitivo	\$15	<b>Mushroom Margarita 2.0</b> mijenta tequila   fermented mushroom   local amaro	\$15
<b>Raspberry Pretzel Punch</b> cognac   raspberry   "pretzel" kvas   milk clarified	\$15	<b>La Madrina</b> glenfiddich 16 year   whole peaches   saffron	\$22	<b>Beet Manhattan</b> buffalo trace bourbon   beets   dill	\$15

# LOW & NO

<b>Low ABV</b>		<b>Spirit Free</b>			
<b>Meadow Collins</b> strawberry aperitif   hay   herb soda	\$14	<b>Pet N/Ah</b> house made   sparkling   blush	\$12	<b>Seasonal Shrub</b> rotating offering	\$6
<b>Cosmopolitan, Tamed</b> cranberry   salers   italicus	\$14	<b>Mushroom Sour</b> fermented mushrooms   lemon   egg white+	\$10	<b>Daisies Pop</b> choice: herb soda, field cola, grape soda, or birch beer	\$6
<b>Medlano Torino</b> medlar fruit   red bitter   dry vermouth	\$14	<b>House Kombucha</b> rotating offering	\$6	<b>Gerolsteiner</b> sparkling water	\$9

# WINE

**Middle Brow Rotating Wine on Tap**  
Mara de Bois, Rose \$15  
Gewurztramiener, Marquette: Michigan, 2024

## Sparkling

<b>Sorelle Bronca "Modi" Prosecco</b> Glera: Veneto, NV	\$15/56
<b>ISC "Ombre" Rosé</b> Chambourcin: Illinois, 2023	\$14/50
<b>Medici Ermete "Concerto e Arte" Lambrusco</b> Lambrusco Salamino: Emilia-Romagna, 2024	\$14/50

## White Wines

<b>Land of Saints</b> Sauvignon Blanc: California, 2025	\$16/58
<b>Bianco di Morgante</b> Nero d'Avola: Sicily, 2024	\$14/50
<b>Masseria Li Veli Askos</b> Verdeca: Puglia, 2024	\$16/58
<b>Matthiasson Linda Vista Vineyard</b> Chardonnay: California, 2023 *coravin	\$23/84

## Orange/Rosé

<b>Cantina Marilina "Sikele"</b> Grecanico: Sicily, 2024	\$15/56
<b>Cataldo Calabretta "Ciro" Rosato</b> Gaglioppo: Calabria, 2024	\$14/50

## Red Wines

<b>Willful Pinot Noir</b> Pinot Noir: Oregon, 2022	\$19/65
<b>Gianfranco Alessandria Langhe Nebbiolo</b> Nebbiolo: Piedmont, 2024	\$15/56
<b>Elena Fucci "Verha Rosso"</b> Aglianico: Basilicata, 2024	\$14/53
<b>Marietta Cellars "Arme" Estate Cabernet Sauvignon</b> Cabernet Sauvignon, Merlot, Malbec, Petit Verdot: California, 2022	\$17/60
<b>San Cassiano Amarone della Valpolicella</b> Corvina, Corvinone, Rondinella: Veneto, 2020 *coravin	\$32/109

# BEER & CIDER

<b>Spiteful "God Damn Pigeon"</b> Porter   16oz can	\$9	<b>Marz "Chug Life"</b> Sparkling Lager   16oz / 20oz draft	\$9   \$10
<b>Best Day Brewing "Kolsch"</b> Non-Alcoholic   12oz can	\$7	<b>Moody Tongue "Aperitif Pilsner"</b> Pilsner   16oz / 20oz draft	\$9   \$10
		<b>Spiteful IPA</b> American IPA   16oz / 20oz draft	\$9   \$10
		<b>Pipeworks "Ninja vs The Haze"</b> Hazy IPA   16oz / 20oz draft	\$9   \$10

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