



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

Onion Dip & Chips \$10

Caviar Supplements:

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

BRUNCH

SERVED FROM 10AM-2PM EVERY SUNDAY

SAVORY SELECTIONS

🌿 Breakfast Sandwich bacon egg cheese	\$18	🌿 Scrambled Egg Bruschetta black truffle ricotta parmesan chives	\$20
Whole Wheat Pancakes orange zest maple syrup whipped butter	\$16	Salmon Gravlax potato latke spring onion vinaigrette cured egg yolk+	\$25
🌿 Eggs in Purgatory arrabbiata sourdough house cheese	\$18	Agnolotti beets smoked trout roe+ dill	\$22
🌿 Smoked Whitefish Sandwich smoked trout roe+ iceberg dill sprouted wheat	\$18	Raviolo Carbonara bacon egg yolk+ braised greens	\$23
🌿 Eggs Benedict pickled ramps porchetta di testa fermented leeks	\$21	🌿 Pappardelle mushroom ragu house cheese basil	\$21

🌿 Gluten-Free or a substitution is available. Gluten-Free pasta substitutions are \$5

SIDES \$8

Breakfast Potatoes
rosemary | house cheese

🌿 Bacon
applewood smoked

🌿 Simple Green Salad
pecorino di parco | wishbone vinaigrette

🌿 Breakfast Sausage Links
maple | sage

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

Belle Sour
bourbon | seasonal nectar |
st germain | lemon

\$14

Brunch Bubbles
"mimosa", but more fun
choice of blood orange OR grapefruit
aperitivo

\$15

Daisies Espresso Martini
coffee | amaro | limoncello |
choice of spirit

\$14

Bloody Mary
tomato | horseradish | dill

\$14

LOW & NO

Pet N/Ah
house made | completely spirit free

\$12

House Kombucha \$6

Medlano Torino
medlar fruit | red bitter | dry vermouth

\$14

Gerolsteiner (Sparkling Water) \$9

Meadow Collins
strawberry aperitif | hay | herb soda

\$14

Daisies Pop \$6
choice: herb soda, field cola,
grape soda, or birch beer

WINE

Sparkling

Sorelle Bronca "Modi" Prosecco
Glera: Veneto, NV

\$15/56

Orange/Rosé

Specogna Ramato

Pinot Grigio: Friuli, 2020

\$16/58

ISC "Ombre" Rosé
Chambourcin: Illinois, 2023

\$14/50

Paysan Rosé

Mouvèdre, Cinsault, Grenache: California, 2025

\$14/50

White Wines

Bianco di Morgante
Nero d'Avola: Sicily, 2024

\$14/50

Red Wines

Willful Pinot Noir

Pinot Noir: Oregon, 2023

\$19/65

Masseria Li Veli Askos
Verdeca: Puglia, 2024

\$16/58

Elena Fucci "Verha Rosso"

Aglanico: Basilicata, 2025

\$14/53

BEER

Moody Tongue "Aperitif Pilsner" \$9
Pilsner | 16oz draft

Pipeworks "Ninja vs The Haze" \$9
Hazy IPA | 16oz draft

Best Day Brewing "Kolsch" \$7
Non-Alcoholic | 12oz can

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 +