



Executive Chef/Proprietor: Joe Frillman
Head of Culinary: Thomas Leonard
Pastry Chef/Partner: Leigh Omilinsky
General Manager: Hannah Griffith
Beverage Manager: Nicole Yarovinsky

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

STARTERS

Onion Dip house made ruffles+	\$10	Potted Carrots duck fat carrot pickles gnocco fritto	\$17	THE Overpriced Tomato bone marrow cheap balsamic pqb sourdough	\$21
Fritto Misto cheese curds seasonal veg tarragon aioli+	\$17	Shaved Zucchini black olive vinaigrette feta pistachio	\$16	Grilled Broccoli beef tongue clam vinaigrette dill	\$21
Simple Green Salad leafy greens pecorino "wishbone" vinaigrette	\$15	Shishito Peppers smoked sturgeon preserved lemon	\$23	Smashed Cucumbers blueberries yogurt almonds	\$15

PASTA

🌿 Pappardelle mushroom ragu house cheese basil	\$21	Pierogi mussels potato the champagne of beers	\$24
Cappelletti black lentils braised kale fennel sausage	\$21	Agnolotti beets smoked trout roe+ dill	\$22
🌿 Stracci lamb sugo soft herbs pecorino	\$25	🌿 Rigatoni nduja lemon breadcrumbs fermented tomato	\$24
Ravioli sweet corn jalapeno castelrosso	\$21	🌿 Gnocchi chanterelles lamb pancetta tropea	\$25
🌿 Spaghetti alla Chitarra sungold sugo pecorino di parco basil	\$23	🌿 Cavatelli summer squash sugo tomato conserva	\$21

PROTEINS

Pork Scottadito bagna cauda tonnato radish salad	\$21	Prawn DeJonghe garlic butter sherry breadcrumbs	\$55
Grilled Chicken allow 60 minutes to prepare green garlic crispy potatoes salsa verde	\$25	Rainbow Trout almond salmoriglio lemon	\$28

🌿 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

Traverse Spritz	\$15	Magnolia Penicillin	\$16	Martinification	\$15
vodka lilac cherry		bruichladdich classic laddie magnolia ginger		gin heirloom tomato anchovy olive	
Sour, In Green	\$16	Briar Boulevardier	\$15	Mushroom Margarita 2.0	\$15
soka del maguey mezcal green strawberries tarragon		rye black raspberry espresso		tequila fermented mushrooms local amaro	
Raspberry Pretzel Punch	\$15	Summertime Alaska	\$15	Beet Manhattan	\$15
cognac raspberry “pretzel” kvas whey		botanist rested gin blueberry lamb tallow		buffalo trace bourbon beets dill	

LOW & NO

Low ABV		Spirit Free			
Field & Fizz	\$14	Pet N/Ah	\$12	Seasonal Shrub	\$6
cucumber limoncello heritage cider egg white+		house made sparkling blush		rotating offering	
Greenhouse Effect	\$14	Mushroom Sour	\$10	Daisies Pop	\$6
cocchi americano arugula cynar soda		fermented mushrooms lemon egg white+		choice: herb soda, field cola, peaches ‘n cream soda, or birch beer	
Logan Sour	\$14	House Kombucha	\$6	Gerolsteiner	\$9
apricot montenegro pale cream sherry		rotating offering		sparkling water	

WINE

Middle Brow Rotating Wine on Tap	
PIZZA WINE, Sparkling Red	\$15
Cold-Hardy Red Blend: Michigan, 2024	

Sparkling

Tenuta Cocci Grifoni “Tara” Brut	\$15/52
Passerina: Marche, 2023	
ISC “Ombre” Rosé	\$14/50
Chambourcin: Illinois, 2023	

White Wines

La Marea Albariño	\$18/65
Albariño: California, 2024	
Bianco di Morgante	\$14/50
Nero d’Avola: Sicily, 2023	
Masseria Li Veli Askos	\$16/58
Verdeca: Puglia, 2023	
Santa Barbara Castelli di Jesi Classico Superiore	\$23/80
Verdicchio: Marche, 2022	
Stolpman Vineyards “Uni”	\$17/60
Chardonnay, Roussanne: California, 2023	

Orange/Rosé

Monte Rio “The Bench”	\$15/53
Vermentino: California, 2024	
Paysan Rosé	\$14/52
Mourvedre, Cinsault, Grenache: California, 2023	

Red Wines

Shed Wine “Leave the Door Open”	\$16/56
Cabernet Franc, Le Crescent: Michigan, 2023	
Willful Pinot Noir	\$19/65
Pinot Noir: Oregon, 2022	
Calabretta “Gaio Gaio”	\$16/54
Nerello Mascalese, Nerello Cappuccio: Sicily, 2022	
GD Vajra “Albe” Barolo	\$30/100
Nebbiolo: Piedmont, 2021 *coravin	
Elena Fucci “Verha Rosso”	\$14/53
Aglianico: Basilicata, 2024	

BEER & CIDER

Left Foot Charley “Fortis Maelum”	\$7	Marz “Chug Life”	\$9 \$10
Heritage Cider 5oz draft		Sparkling Lager 16oz / 20oz draft	
Middle Brow "Neighborhood"	\$7	Moody Tongue “Apertif Pilsner”	\$9 \$10
Saison 12oz can		Pilsner 16oz / 20oz draft	
Best Day Brewing “Kolsch”	\$7	Spiteful IPA	\$9 \$10
Non-Alcoholic 12oz can		American IPA 16oz / 20oz draft	
		Hopewell “Lightbeam”	\$9 \$10
		Hazy IPA 16oz / 20oz draft	

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