



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

Onion Dip house made ruffles	\$10	Potted Carrots duck fat carrot pickles gnocco fritto	\$17	Porchetta di Testa whitefish tonnato frisée red wine vinaigrette	\$15
Fritto Misto cheese curds seasonal veg tarragon aioli	\$17	Grilled Little Gem lardo smokey blue vinaigrette sunflower seeds	\$20	Cabbage beef tongue clam vinaigrette dill	\$21
Simple Green Salad leafy greens pecorino "wishbone" vinaigrette	\$15	Strawberry Toast whipped lardo radish hazelnuts	\$21	Green Bean Tartare pickled asparagus colatura whitefish roe+	\$24

PASTA

🌿 Pappardelle mushroom ragu house cheese basil	\$21	Pierogi mussels potato the champagne of beers	\$24
Cappellacci summer squash calabrian chili pine nuts	\$23	Agnolotti beets smoked trout roe+ dill	\$22
🌿 Stracci lamb sugo soft herbs pecorino	\$25	🌿 Rigatoni nduja lemon breadcrumbs fermented tomato	\$24
Raviolo+ ramps brown butter parmesan	\$25	🌿 Gnocchi morels tripe green beans	\$29
🌿 Cavatelli italian sausage kale white beans	\$22	Ravioli spring peas preserved lemon whey	\$22

PROTEINS

Half Chicken allow 60 minutes to prepare sundried tomato marinade creamy basil vinaigrette charred lemon	\$35	Rainbow Trout almond salmoriglio lemon	\$28
Pork Collar 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

Sour, in Green	\$15	Supper Club	\$15	Summertime Alaska	\$15
mezcal soka green strawberries tarragon		high west double rye pisco spruce tips		botanist rested gin lamb tallow blueberry strega	
Vernal Century	\$15	Pink Julep	\$15	Mushroom Margarita 2.0	\$15
ransom gin raw rhubarb angelica vanilla		vodka lillet rosé green peaches magnolia		mijenta tequila fermented mushroom local amaro	
Cherry, Cola, Punch!	\$15	La Madrina	\$22	Beet Manhattan	\$15
cognac cherry coriander whey co2		glenfiddich 16 year whole peaches saffron		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	
Cosmopolitan, Tamed	\$14	Mushroom Sour	\$10	Daisies Pop	\$6
cranberry salers italicus		fermented mushrooms lemon egg white+		choice: herb soda, field cola, or birch beer	
Medlano Torino	\$14	House Kombucha	\$6	Gerolsteiner	\$9
medlar fruit red bitter dry vermouth		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, 2024	

Masseria Li Veli Askos	\$16/58
Verdeca: Puglia, 2024	

Aperture Sauvignon Blanc	\$21/74
Sauvignon Blanc, Semillon: California, 2023	
*coravin	

Stolpman Vineyards “Uni”	\$16/58
Chardonnay, Roussane: California, 2022	

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	

Tenuta di Trinoro “Le Cupole Rosso”	\$25/95
Cabernet Sauvignon, Merlot, Cabernet Franc,	
Petit Verdot: Tuscany, 2022	
*coravin	

BEER & CIDER

Middle Brow "White Light"	\$7	Marz “Chug Life”	\$9 \$10
Witbier with Apricots 12oz can		Sparkling Lager 16oz / 20oz draft	
Best Day Brewing “Kolsch”	\$7	Moody Tongue “Apertif Pilsner”	\$9 \$10
Non-Alcoholic 12oz can		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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