



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

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



Tigelle Sandwich

\$15

sunny egg | prosciutto cotto |
peach mostarda



Scrambled Egg Bruschetta

\$20

black truffle ricotta | parmesan |
chives

Whole Wheat Pancakes

maple syrup | whipped butter | orange
zest **\$16**

Ocean Trout Gravlax

potato latke | spring onion
vinaigrette | cured egg yolk+ **\$25**



Eggs in Purgatory

\$18

arrabbiata | sourdough | house cheese

Agnolotti

\$22

beets | smoked trout roe+ | dill



Smoked Whitefish Sandwich

\$18

smoked trout roe+ | iceberg | dill |
sprouted wheat

Raviolo Carbonara

\$23

bacon | egg yolk+ | braised greens



Eggs Benedict

\$21

pickled ramps | porchetta di testa |
fermented leeks



Pappardelle

\$21

mushroom ragu | house cheese | basil

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

SIDES \$8

Breakfast Potatoes

rosemary | house cheese



Simple Green Salad

pecorino di parco | wishbone vinaigrette



Bacon

applewood smoked



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
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
blueberry verjus | herbs & barks | apple
skins

\$12

House Kombucha \$6

Torino Torino
red bitter | sweet vermouth | coffee

\$14

Gerolsteiner (Sparkling Water) \$9

Meadow Collins
strawberry aperitif | hay | herb soda

\$14

Daisies Pop \$6
choice: herb soda, blueberry soda or
birch beer

WINE

Sparkling

Tenuta Cocci Grifoni "Tara" Brut
Passerina: Marche, 2024

\$15/56

Orange/Rosé

Specogna Ramato
Pinot Grigio: Friuli, 2025

\$17/60

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, 2025

\$14/50

Red Wines

Willful Pinot Noir
Pinot Noir: Oregon, 2023

\$19/65

Masseria Li Veli Askos
Verdeca: Puglia, 2025

\$16/58

Cataldo Calabretta Cirò Rosso
Gaglioppo: Calabria, 2023

\$15/56

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

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