



LUNCH MENU

11-2 Monday-Saturday

Caviar Supplement for Onion Dip

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

STARTERS

Onion Dip	\$10	Simple Green Salad	\$10
house made ruffles		leafy greens pecorino	
		"wish bone" vinaigrette	
Sunchoke and Leek Soup	\$8	Add Chicken	\$7
fermented leek powder			
chives			

SANDWICHES

Chicken Parm	\$17	BBQ Beet	\$17
tuscan kale provolone		smoked beet pepper	
tomato vinaigrette hoagie		conserva caper aioli	
		*vegetarian	
Chicken Caesar Wrap	\$17	Smoked Whitefish	\$18
lemon-pepper chicken		smoked trout roe+ iceberg	
croutons parmesan		dill sprouted wheat	
		*gluten free available	
Turkey Rachel	\$18	THE Overpriced	\$22
purple slaw 1000 island		Tomato Toast	
marble rye swiss		bone marrow cheap balsamic	
*gluten free available		pqb sourdough	

SIDES

White Bean Salad	\$7	Potato Salad	\$5
roasted fennel bacon bits		leeks dill grain mustard	
truffle vinaigrette			
Pasta Salad	\$5		
giardiniera scallion			
hard cooked egg			

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 †



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WINE

Tenuta Cocci Grifoni “Tara” Brut passerina: marche, 2024	\$15/56
Cosimo Maria Masini “Annick” sauvignon blanc, vermentino: tuscany, 2021	\$14/50
Cataldo Calabretta Ciro Rosso gaglioppo: calabria, 2023	\$15/56

BEER

Moody Tongue “Aperitif Pilsner” pilsner 16 oz draft	\$9
Pipeworks “Ninja vs The Haze” hazy IPA 16 oz draft	\$9

COCKTAILS

Torino Torino red bitter dry vermouth coffee	\$9
Beet Manhattan whiskey beet dill	\$9