



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 sunny egg prosciutto cotto peach mostarda	\$15	☼ 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	☼ 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

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 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, 2024

\$14/50

Red Wines

Willful Pinot Noir
Pinot Noir: Oregon, 2023

\$19/65

Masseria Li Veli Askos
Verdeca: Puglia, 2024

\$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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