



Executive Chef/Proprietor: Joe Frillman
Chef de Cuisine: Will Carter
Pastry Chef/Partner: Leigh Omilinsky
Director of Operations: Hannah Griffith
Beverage Director: Nicole Yarovinsky

Onion Dip & Chips \$10

Caviar Supplements:

Smoked Trout Roe+	\$18
Golden Kaluga+	\$60
Osetra Reserve+	\$85
Beluga Hybrid+	\$135

MOTHER'S DAY BRUNCH

\$49 FOR ADULTS & \$15 FOR KIDS 10 & UNDER

PASTRY BASKET

served family style

Mini Old Fashioned Donut
Lemon Poppyseed Scone
Cinnamon Coffee Cake

SAVORY SELECTIONS

choice of three entrees for the table

served family style

Salmon Lox

potato latke | spring onion cream
cheese | cured egg yolk+

Biscuits and Gravy

maple-sage breakfast sausage |
sunny side eggs | chives

🌿 Beet Bruschetta

PQB sourdough | castelrosso cheese |
candied pecans

🌿 Rigatoni

mushroom ragu | basil | house cheese

🌿 Eggs Benedict

cured pork | ramps | soft herbs

🌿 Cavatelli Carbonara

bacon | egg yolk+ | black pepper

Sourdough Waffle

pepitas | strawberry jam | whipped
ricotta

🌿 Eggs in Purgatory

arabiata | basil | sourdough

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

SIDES \$8

Breakfast Potatoes

rosemary | house cheese | garlic

🌿 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 +