



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+	\$76
Osetra Reserve+	\$85
Beluga Hybrid+	\$135

BRUNCH

SERVED FROM 10AM-2PM EVERY SUNDAY

SAVORY SELECTIONS

🌿 Breakfast Sandwich
bacon | egg | cheese

\$18

🌿 Scrambled Egg Bruschetta \$20
black truffle ricotta | parmesan |
chives

Whole Wheat Pancakes \$16
orange zest | maple syrup | whipped
butter

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

🌿 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
braised kale | walnut bagna cauda |
charred 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
choice of 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

house made | completely spirit free

\$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

choice: herb soda, field cola,
grape soda, or birch beer

\$6

WINE

Sparkling

Sorelle Bronca "Modi" Prosecco

Glera: Veneto, NV

\$15/56

Orange/Rosé

Specogna Ramato

Pinot Grigio: Friuli, 2020

\$16/58

ISC "Ombre" Rosé

Chambourcin: Illinois, 2023

\$14/50

Cataldo Calabretta "Cirò" Rosato

Gaglioppo: Calabria, 2024

\$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

Elena Fucci "Verha Rosso"

Aglianico: Basilicata, 2025

\$14/53

BEER

Moody Tongue "Aperitif Pilsner"

Pilsner | 16oz draft

\$9

Pipeworks "Ninja vs The Haze"

Hazy IPA | 16oz draft

\$9

Best Day Brewing "Kolsch" \$7

Non-Alcoholic | 12oz can

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