



LUNCH MENU

11-2 Monday-Saturday

Caviar Supplement for Onion Dip

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

SNACKS

Onion Dip
house made ruffles

\$9

Simple Green Salad \$15

leafy greens | pecorino |

"wish bone" vinaigrette

Add Chicken \$7

SANDWICHES

Chicken Parm \$17

tuscan kale | provolone | tomato

vinaigrette |

hoagie roll

Portobello "Smash" Burger \$17

american cheese |

fried shallot | garlic aioli

| sesame seed bun

Chicken Caesar Wrap \$17

lemon-pepper chicken |

croutons | parmesan

Smoked Whitefish \$18

smoked trout roe | iceberg |

dill | sprouted wheat

*Gluten Free Available

Turkey Rachel \$18

purple slaw | 1000 island |

marble rye

*Gluten Free Available

SIDES

White Bean Salad \$7

roasted fennel | bacon bits |

truffle vinaigrette

Potato Salad \$5

leeks | dill |

grain mustard

Pasta Salad \$5

giardiniera | scallion |

hard boiled egg



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WINE

Tenuta Cocci Grifoni "Tara" Brut passerina: Marche, 2020	\$15/52
Cosimo Maria Masini "Annick" sauvignon blanc/vermentino: Tuscany, 2020	\$14/50
Calabretta "Giao Giao" nerello mascalese, nerello cappuccio: Sicily, 2021	\$16/54

BEER

Hopewell "Lightbeam" hazy IPA 16 oz draft	\$9
Moody Tongue "Aperitif Pilsner" pilsner 16 oz draft	\$9

COCKTAILS

Bumblebee's Knees vodka kumquats hay bee's wax	single/party pack (to go only) \$9/27
Beet Manhattan whiskey beet dill	\$9/27

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 †