



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 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 braised kale   walnut bagna cauda   charred 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  
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

#### 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

#### Elena Fucci "Verha Rosso"

Aglanico: 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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