



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

Caviar Supplement for Onion Dip	
Smoked Trout Roe+	\$18
Golden Kaluga+	\$76
Osetra Reserve+	\$85
Beluga Hybrid+	\$135

STARTERS

Onion Dip+ house made ruffles	\$10	Potted Carrots duck fat carrot pickles gnocco fritto	\$17	Porchetta di Testa whitefish tonnato+ frisée red wine vinaigrette	\$15
Fritto Misto cheese curds seasonal veg tarragon aioli+	\$17	Grilled Little Gem lardo smokey blue vinaigrette sunflower seeds	\$20	Cabbage beef tongue clam vinaigrette dill	\$21
Simple Green Salad leafy greens pecorino "wishbone" vinaigrette	\$15	Strawberry Toast whipped lardo radish hazelnuts balsamic	\$21	Green Bean Tartare pickled asparagus colatura dill whitefish roe+	\$24

PASTA

🌿 Pappardelle mushroom ragu house cheese basil	\$21	Pierogi mussels potato the champagne of beers	\$24
🌿 Strozzapreti duck bolognese parmigiano reggiano	\$25	Agnolotti beets smoked trout roe+ dill	\$22
🌿 Stracci lamb sugo soft herbs pecorino	\$25	🌿 Rigatoni nduja lemon breadcrumbs fermented tomato	\$24
Raviolo+ ramps brown butter parmesan	\$25	🌿 Gnocchi morels tripe asparagus	\$29
🌿 Cavatelli italian sausage kale white beans	\$22	Ravioli spring peas preserved lemon whey	\$22

PROTEINS

Half Chicken allow 60 minutes to prepare sundried tomato marinade creamy basil vinaigrette+ charred lemon	\$35	Rainbow Trout almond salmoriglio lemon	\$28
Pork Collar porcini rub confit onion salsa verde	\$38		

🌿 Gluten-Free substitution available for \$5

**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

Sour, in Green mezcal soka green strawberries tarragon	\$15	Supper Club high west double rye pisco spruce tips	\$15	Summertime Alaska botanist rested gin lamb tallow blueberry strega	\$15
Vernal Century ransom gin raw rhubarb angelica vanilla	\$15	Root to Stem vodka rhubarb root lilet rosé oxidized magnolia soda	\$15	Mushroom Margarita 2.0 mijenta tequila fermented mushroom local amaro	\$15
Cherry, Cola, Punch! cognac cherry coriander whey co2	\$15	La Madrina glenfiddich 16 year whole peaches saffron	\$22	Beet Manhattan buffalo trace bourbon beets dill	\$15

LOW & NO

Low ABV

Meadow Collins strawberry aperitif hay herb soda	\$14
Cosmopolitan, Tamed cranberry salers italicus	\$14
Medlano Torino medlar fruit red bitter dry vermouth	\$14

Spirit Free

Pet N/Ah blueberry verjus herbs & barks apple skins	\$12	Seasonal Shrub rotating offering	\$6
Mushroom Sour fermented mushrooms lemon egg white+	\$10	Daisies Pop choice: herb soda, field cola, or birch beer	\$6
House Kombucha rotating offering	\$6	Gerolsteiner sparkling water	\$9

WINE

Middle Brow Rotating Wine on Tap

Pizza Wine Sparkling Cold-Hardy Red Blend: Michigan, 2024	\$15
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Sparkling

Tenuta Cocci Grifoni "Tara" Brut Passerina: Marche, 2024	\$15/56
ISC "Ombre" Rosé Chambourcin: Illinois, 2023	\$14/50

White Wines

La Marea Albariño: California, 2025	\$18/63
Bianco di Morgante Nero d'Avola: Sicily, 2024	\$14/50
Masseria Li Veli Askos Verdeca: Puglia, 2024	\$16/58
Aperture Sauvignon Blanc Sauvignon Blanc, Semillon: California, 2023 *coravin	\$21/74
Stolpman Vineyards "Uni" Chardonnay, Roussane: California, 2022	\$16/58

Orange/Rosé

Specogna Ramato Pinot Grigio: Friuli, 2025	\$17/60
Paysan Rosé Mouvèdre, Cinsault, Grenache: California, 2025	\$14/50

Red Wines

Ferraris Clasic Ruché di Castagnole Monferrato Ruché: Piedmont, 2024	\$15/56
Willful Pinot Noir Pinot Noir: Oregon, 2023	\$19/65
Left Foot Charley Blaüfrankisch: Michigan, 2023	\$15/56
Cataldo Calabretta Cirò Rosso Gaglioppo: Calabria, 2023	\$15/56
Tenuta di Trinoro "Le Cupole Rosso" Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot: Tuscany, 2022 *coravin	\$25/95

BEER & CIDER

Middle Brow "White Light" Witbier with Apricots 12oz can	\$7	Marz "Chug Life" Sparkling Lager 16oz / 20oz draft	\$9 \$10
Best Day Brewing "Kolsch" Non-Alcoholic 12oz can	\$7	Moody Tongue "Aperitif Pilsner" Pilsner 16oz / 20oz draft	\$9 \$10
		Spiteful IPA American IPA 16oz / 20oz draft	\$9 \$10
		Pipeworks "Ninja vs The Haze" Hazy IPA 16oz / 20oz draft	\$9 \$10

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