Executive Chef/Proprietor: Joe Frillman
Pastry Chef/Partner: Leigh Omilinsky
Director of Operations: Hannah Griffith

Caviar Supplement for Onion Dip

Smoked Trout Roe†	$19
Golden Kaluga†	$76
Osetra Reserve†	$85
Beluga Hybrid†	$135

STARTERS

Onion Dip — $12
house made ruffles†

Fritto Misto — $17
cheese curds | seasonal veg | tarragon aioli

Simple Green Salad — $18
leafy greens | pecorino | "wishbone" vinaigrette

Potted Carrots — $19
duck fat | carrot pickles | gnocco fritto

Sweet Potato Carpaccio — $18
chili oil | goat cheese | candied peanuts

Grilled Chicories — $22
roman gnocchi | gorgonzola dolce | apples

Stracciatella Toast — $22
marinated kale | pickled peppers | hazelnuts

Porchetta di Testa — $16
whitefish tonnato | frisée | red wine vinaigrette

Badger Flame Beets — $21
beef tongue | pistachios | bagna cauda

PASTA

Pappardelle — $24
mushroom ragu | house cheese | basil

Piramidali — $26
smokey blue | grapes | prosciutto

Stracci — $29
lamb sugo | soft herbs | pecorino

Cavatelli — $25
italian sausage | kale | white beans

Spaghetti — $32
chanterelle mushrooms | parmesan | chicken skins

Pierogi — $29
mussels | potato | the champagne of beers

Agnolotti — $25
beets | smoked trout roe† | dill

Rigatoni — $26
nduja | lemon breadcrumbs | fermented tomato

Doppio Ravioli — $24
butternut squash | neonata | pepitas

Triangoli — $26
duck confit | saba | hazelnuts

PROTEINS

Half Chicken — $36
allow 60 minutes to prepare
sundried tomato marinade | creamy basil vinaigrette | charred lemon

Rainbow Trout — $32
almond | salmoriglio | lemon

Pork Collar — $39
porcini rub | confit onion salsa verde

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

Alpini $15
apple scrap vodka | hibiscus cordial | chartreuse elixir vegetal

Roasted Concords & Basil $15
concord grapes | st germain | gin | co2

Logan Sour $15
brandy blend | peaches | sherry

Late Summer Peppers $15
planteray rum | red peppers | amaro

Beet Margarita $15
patron 100 | beet juice | apologue carrot

Martinification $15
gray whale gin | heirloom tomato | dry vermouth | anchovy olive

Torino Torino $14
red bitter | sweet vermouth | coffee

Mushroom Manhattan $16
still austin rye | fermented mushrooms | balsamic & umami vermouths

SPIRIT-FREE

Pet N/Ah $12
house-made sparkling "wine"

Best Day Brewing "Kolsch" $7
Non-Alcoholic | 12oz can

Mushroom Sour $10
fermented mushrooms | lemon | egg white†

House Kombucha $6
rotating offering

Seasonal Shrub $6
rotating offering

Gerolsteiner $9
sparkling water

Daisies Pop $6
choice of: herb soda, blueberry soda, or birch beer

WINE

Middle Brow Rotating Wine on Tap

"Wendy" Rosé $12
Pinot Noir, Marquette, Cabernet Franc: Michigan, 2024

Sparkling

Tenuta Cocci Grifoni "Tara" Brut $15/56
Passerina: Marche, 2024

ISC "Ombre" Rosé $14/50
Chambourcin: Illinois, 2023

White Wines

La Marea $18/63
Albariño: California, 2025

Bianco di Morgante $14/50
Nero d'Avola: Sicily, 2025

Masseria Li Veli Askos $16/58
Verdeca: Puglia, 2025

Aperture Sauvignon Blanc $21/74
Sauvignon Blanc, Semillon: California, 2024
*coravin

Stolpman Vineyards "Uni" $16/58
Chardonnay, Roussane: California, 2024

Orange/Rosé

Cantina Marilina "Sikelè" $16/58
Grecanico: Sicily, 2024

Felline "Polignano" Rosato $14/50
Susumaniello, Negroamaro, Primitivo: Puglia, 2025

Red Wines

Willful Pinot Noir $19/65
Pinot Noir: Oregon, 2023

Gianfranco Alessandria Langhe Nebbiolo $15/56
Nebbiolo: Piedmont, 2025

Modales "El Suelo" $17/60
Dornfelder, Blaüfrankisch: Michigan, 2024

Marietta Cellars "Arme" Estate Cab Sauv $17/60
Cabernet Sauvignon, Merlot, Malbec, Petit Verdot: California, 2024

San Cassiano Amarone della Valpolicella $32/109
Corvina, Corvinone, Rondinella: Veneto, 2020
*coravin

BEER

Middle Brow "White Light" $7
Witbier with Apricots | 12oz can

Marz "Chug Life" $9 | $10
Sparkling Lager | 16oz / 20oz draft

Moody Tongue "Apertif Pilsner" $9 | $10
Pilsner | 16oz / 20oz draft

Spiteful IPA $9 | $10
American IPA | 16oz / 20oz draft

Pipeworks "Ninja vs The Haze" $9 | $10
Hazy IPA | 16oz / 20oz draft

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