





Executive Chef/Proprietor: Joe Frillman
Head of Culinary: Thomas Leonard
Pastry Chef/Partner: Leigh Omilinsky
General Manager: Hannah Griffith
Beverage Manager: Nicole Yarovinsky

| Caviar Supplement for Onion Dip | |
|------------------------------------|-------|
| Smoked Trout Roe | \$18 |
| Golden Kaluga | \$60 |
| Osetra Reserve | \$85 |
| Beluga Hybrid | \$135 |

STARTERS


| | | | | | |
|---|------|---|------|--|------|
| Onion Dip house made ruffles + | \$9 | Potted Carrots duck fat carrot pickles gnocco fritto | \$16 | Sweet Onions bone marrow black garlic sourdough | \$17 |
| Fritto Misto mushrooms cheese curds artichokes tarragon aioli+ | \$15 | Shaved Brussels Sprouts pear pistachio rosemary | \$16 | Beef Tongue cabbage clam vinaigrette dill | \$18 |
| Porchetta di Testa pickled cherry fennel hazelnuts | \$14 | Squash Salad pecan parmesan brown butter | \$15 | Simple Green Salad leafy greens pecorino "wishbone" vinaigrette | \$15 |
| Tripe focaccia soft herbs | \$12 | | | Leeks mustard hollandaise rye crumbs | \$16 |

PASTA

| | | | |
|--|------|---|------|
|  Pappardelle mushroom ragu house cheese basil | \$21 | Pierogi mussels potato the champagne of beers | \$23 |
| Cappelletti black lentils braised kale fennel sausage | \$19 | Agnolotti beets smoked trout roe+ dill | \$20 |
|  Stracci lamb sugo soft herbs pecorino | \$24 |  Rigatoni nduja lemon breadcrumbs fermented tomato | \$23 |
| Spaghetti alla Puttanesca neonata pecorino anchovy breadcrumbs | \$21 |  Gnocchi sunchokes sunflower pesto house cheese | \$24 |
| Tortelloni turkey brown butter house cheese | \$25 | Ravioli black truffle ricotta celery root chicken skin | \$27 |

PROTEINS

| | | | |
|---|------|--|------|
| Salmon Collars (Bone-In) horseradish gremolata | \$19 | Pork Milanese pickled summer beans blueberries rocket | \$34 |
| Fish Fry potato salad tonnato sauce dill | \$19 | Grilled 1/2 Chicken (allow 60 minutes to prepare) calabrian chili broccolini | \$32 |
| Prawns de Jonghe garlic butter sherry breadcrumbs | \$52 | Rainbow Trout almond salmoriglio lemon | \$29 |

 Gluten-Free substitution available for \$5

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ANIMAL ORIGIN SUCH AS BEEF|FISH|LAMB|PORK|POULTRY|SHELLFISH|EGG MAY RESULT IN AN INCREASED RISK OF FOOD BORNE ILLNESS +

| COCKTAILS | | | |
|--|------|--|------|
| Hideaway | \$15 | Star Treatment | \$16 |
| vodka, bay leaf, olive oil, lemon, egg white+ | | rye, cognac, pomegranate molasses, lemon, absinthe | |
| Sunroom Gimlet | \$16 | Daylight Savings | \$15 |
| hendrick’s, carrots, poppy seeds, lime vinegar, prosecco | | mezcal, vermouth, raspberry, touch of coffee | |
| Golden Thread | \$16 | Late Summer Preserves (Clarified) | \$16 |
| buffalo trace, montenegro, marsala, saffron | | peaches, brandy, maple, lemon, amaro, milk, fizz | |
| | | DAISIES CLASSICS | |
| | | Physician's Friend | \$14 |
| | | gin, cascadia, herb soda | |
| | | Beet Manhattan | \$15 |
| | | rye, dill aquavit, beet, pasubio | |
| | | Mushroom Margarita 2.0 | \$15 |
| | | tequila, fermented mushroom, local amaro, lime | |

| BEER | | | |
|------------------------------------|------|---|------------|
| Marz "Chicagoland Lager" | \$10 | DAISIES X PIPEWORKS “2375” | |
| Polish Lager 16oz can | | Rye Ale brewed with vermouth steeped raspberries and beet pulp from Daisies’ Bar and Kitchen 16oz can | \$9 |
| Pipeworks "Lizard King" | \$9 | Moody Tongue “Apertif Pilsner” | \$9 \$10 |
| Pale Ale 16oz can | | Pilsner 16oz / 20oz draft | |
| Pipeworks "Try a Little Happiness" | \$9 | Dovetail “Kolsch” | \$9 \$10 |
| Kolsch Style Beer 16oz can | | Kolsch Style Beer 16oz / 20oz draft | |
| Maplewood "Son of Juice" | \$10 | Half Acre “Daisy Cutter” | \$9 \$10 |
| Hazy IPA 16oz can | | Pale Ale 16oz / 20oz draft | |
| Right Bee Cider “Clementine” | \$8 | Hopewell “Lightbeam” | \$9 \$10 |
| Cider 12oz can | | DIPA 16oz / 20oz draft | |
| Athletic Brewing “Upside Dawn” | \$7 | Pipeworks “Mini Unicorn” | \$9 \$10 |
| Golden Ale (n/a) 12oz can | | IPA 16oz / 20lz draft | |

| WINE | | | |
|--|---------|---|-----------|
| Rotating Middle Brow Wine on Tap | | | |
| “Big Seeds” | \$14 | Orange/Rosé | |
| Seyval Blanc: Michigan, 2021 | | Mari Vineyards Bestiary Romato | \$16/55 |
| | | Pinot Grigio: Michigan, 2021 | |
| Sparkling | | Nicosia Etna Rosato DOC | \$15/52 |
| Borgoluce Prosecco Brut Lampo | \$14/50 | Nerello Mascelese: Sicily, 2021 | |
| Veneto, N.V. | | Red Wines | |
| ISC “Ombre” Rosé | \$14/50 | Martha Stoumen “Post Flirtation” | \$19/72 |
| Illinois, 2019 | | Zinfandel Blend: California, 2022 | |
| La Collina Lambrusco Dell’Emilia “Quaresimo” | \$13/45 | David Hill, Estate Pinot Noir | \$15/50 |
| Emilia-Romagna, NV | | Pinot Noir: Willamette Valley, 2022 | |
| White Wines | | Felsina Berardenga Chianti Classico Riserva | \$27/89 |
| Tenuta Cocci Grifoni “Tara” Falerio DOC | \$12/42 | Sangiovese: Tuscany, 2020 *coravin | |
| Pecorino: Marche, 2021 | | Macarini Barbera D’Alba | \$15/\$52 |
| Massican “Emilia Bianca” | \$18/62 | Barbera: Piedmont, 2020 | |
| Malvasia/Tocai Friulano: California, 2022 | | Stolpman "La Cuadrilla" | \$17/60 |
| Lungarotti “Torre di Giano” | \$13/46 | Syrah/Grenache/Sangiovese: California, 2022 | |
| Vermentino/Grechetto/Trebbiano: Umbria, 2021 | | Barter and Trade | \$15/50 |
| Brea Chard | \$15/54 | Cabernet Sauvignon: Columbia Valley, WA, 2022 | |
| Chardonnay: California, 2021 | | | |
| Cantine Barbera "Tivitti Menfi" | \$13/46 | | |
| Inzolia: Sicily, 2022 | | | |

| NA DRINKS | | | |
|--------------------------------|------|-------------------|------|
| St. Agrestis Amaro Falso | \$10 | Pet N/Ah | \$12 |
| Gerolsteiner (Sparkling Water) | \$9 | Root Beer | \$6 |
| Mushroom Sour | \$6 | Herb Soda | \$7 |
| Lagunitas “Hoppy Refresher” | \$7 | Iced Tea | \$5 |
| | | Arnold Palmer | \$5 |
| | | Seasonal Kombucha | \$6 |
| | | Seasonal Shrub | \$6 |

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