



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+	\$76
Osetra Reserve+	\$85
Beluga Hybrid+	\$135

STARTERS

Onion Dip	\$11	Potted Carrots	\$17	THE Overpriced Tomato	\$21
house made ruffles+ <i>This item supports Kitchen Possible, an organization that builds empowered mindsets in Chicago kids through cooking.</i>		duck fat carrot pickles gnocco fritto		bone marrow cheap balsamic pqb sourdough	
Fritto Misto	\$17	Shaved Zucchini	\$16	Broccoli	\$21
cheese curds seasonal veg tarragon aioli+		black olive vinaigrette feta pistachio		beef tongue clam vinaigrette dill	
Simple Green Salad	\$15	Shishito Peppers	\$23	Smashed Cucumbers	\$15
leafy greens pecorino "wishbone" vinaigrette		smoked sturgeon preserved lemon		blueberries yogurt almonds	

PASTA

🌿 Pappardelle	\$21	Pierogi	\$24
mushroom ragu house cheese basil		mussels potato the champagne of beers	
🌿 Bucatini	\$21	Agnolotti	\$22
guanciale heirloom peppers neonata		beets smoked trout roe+ dill	
🌿 Stracci	\$25	🌿 Rigatoni	\$24
lamb sugo soft herbs pecorino		nduja lemon breadcrumbs fermented tomato	
Ravioli	\$21	🌿 Gnocchi	\$25
sweet corn jalapeno castelrosso		chanterelles pancetta thyme	
🌿 Spaghetti alla Chitarra	\$23	Pansotti	\$21
sungold sugo pecorino di parco basil		eggplant pesto pine nuts	

PROTEINS

Prawn DeJonghe	\$55	Rainbow Trout	\$28
garlic butter sherry breadcrumbs		almond salmoriglio lemon	
Amish Chicken	allow 60 minutes to prepare	\$25	
green garlic crispy potatoes 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

Plum 75	\$15	La Madrina	\$20	Martinification	\$15
vodka quince plum "champagne"		glenfiddich 12 year whole peaches saffron		gin heirloom tomato anchovy olive	
Zia Mia	\$15	Briar Boulevardier	\$15	Mushroom Margarita 2.0	\$15
illegal mezcal cantaloupe fermented whey		rye black raspberry espresso		mijenta tequila fermented mushroom local amaro	
Raspberry Pretzel Punch	\$15	Summertime Alaska	\$15	Beet Manhattan	\$15
cognac raspberry "pretzel" kvas milk clarified		botanist rested gin blueberry lamb tallow		buffalo trace bourbon beets dill	

LOW & NO

Low ABV		Spirit Free			
Field & Fizz	\$14	Pet N/Ah	\$12	Seasonal Shrub	\$6
cucumber limoncello heritage cider egg white+		house made sparkling blush		rotating offering	
Greenhouse Effect	\$14	Mushroom Sour	\$10	Daisies Pop	\$6
cocchi americano arugula cynar soda		fermented mushrooms lemon egg white+		choice: herb soda, field cola, peaches 'n cream soda, or birch beer	
Logan Sour	\$14	House Kombucha	\$6	Gerolsteiner	\$9
apricot montenegro pale cream sherry		rotating offering		sparkling water	

WINE

Middle Brow Rotating Wine on Tap

PIZZA WINE, Sparkling Red

Cold-Hardy Red Blend: Michigan, 2024

\$15

Sparkling

Tenuta Cocci Grifoni "Tara" Brut

Passerina: Marche, 2023

\$15/52

ISC "Ombre" Rosé

Chambourcin: Illinois, 2023

\$14/50

White Wines

La Marea Albariño

Albariño: California, 2024

\$18/65

Bianco di Morgante

Nero d'Avola: Sicily, 2023

\$14/50

Masseria Li Veli Askos

Verdeca: Puglia, 2024

\$16/58

Santa Barbara Castelli di Jesi Classico Superiore

Verdicchio: Marche, 2022

\$23/80

Stolpman Vineyards "Uni"

Chardonnay, Roussanne: California, 2023

\$17/60

Orange/Rosé

Monte Rio "The Bench"

Vermentino: California, 2024

\$15/53

Paysan Rosé

Mourvedre, Cinsault, Grenache: California, 2023

\$14/52

Red Wines

Shed Wine "Leave the Door Open"

Cabernet Franc, Le Crescent: Michigan, 2023

\$16/56

Willful Pinot Noir

Pinot Noir: Oregon, 2022

\$19/65

Musella Valpolicella Superiore

Corvina, Corvinone, Rondinella, Barbera: Veneto, 2020

\$15/55

GD Vajra "Albe" Barolo

Nebbiolo: Piedmont, 2021 *coravin

\$30/100

Elena Fucci "Verha Rosso"

Aglianico: Basilicata, 2024

\$14/53

BEER & CIDER

Left Foot Charley "Fortis Maelum"	\$7	Marz "Chug Life"	\$9 \$10
Heritage Cider 5oz draft		Sparkling Lager 16oz / 20oz draft	
Middle Brow "White Light"	\$7	Moody Tongue "Apertif Pilsner"	\$9 \$10
Witbier with Apricot & Cardamom 12oz can		Pilsner 16oz / 20oz draft	
Best Day Brewing "Kolsch"	\$7	Spiteful IPA	\$9 \$10
Non-Alcoholic 12oz can		American IPA 16oz / 20oz draft	
		Hopewell "Lightbeam"	\$9 \$10
		Hazy IPA 16oz / 20oz draft	

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