



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	\$19

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	Cappelletti braised beef celery root fonduta pink peppercorns	\$26

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
Mushroom Sour fermented mushrooms lemon egg white+	\$10
House Kombucha rotating offering	\$6

Seasonal Shrub rotating offering	\$6
Daisies Pop choice: herb soda, field cola, grape soda, or birch beer	\$6
Gerolsteiner sparkling water	\$9

WINE

Middle Brow Rotating Wine on Tap

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

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 Blaufrankisch: 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
Best Day Brewing "Kolsch" Non-Alcoholic 12oz can	\$7

Marz "Chug Life" Sparkling Lager 16oz / 20oz draft	\$9 \$10
Moody Tongue "Apertif 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

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 +

