



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

<b>Onion Dip</b> house made ruffles+	\$10	<b>Potted Carrots</b> duck fat   carrot pickles   gnocco fritto	\$17	<b>Porchetta di Testa</b> whitefish tonnato   frisée   red wine vinaigrette	\$15
<b>Fritto Misto</b> cheese curds   seasonal veg   tarragon aioli+	\$17	<b>Grilled Little Gem</b> lardo   smokey blue vinaigrette   sunflower seeds	\$20	<b>Cabbage</b> beef tongue   clam vinaigrette   dill	\$21
<b>Simple Green Salad</b> leafy greens   pecorino   "wishbone" vinaigrette	\$15	<b>Sweet Onion Toast</b> black garlic   bone marrow   balsamic	\$21	<b>Shaved Brussels Sprouts</b> pear mostarda   pistachios   rosemary	\$16

## PASTA

<b>Pappardelle</b> mushroom ragu   house cheese   basil	\$21	<b>Pierogi</b> mussels   potato   the champagne of beers	\$24
<b>Strozzapreti</b> duck bolognese   parmigiano reggiano	\$25	<b>Agnolotti</b> beets   smoked trout roe+   dill	\$22
<b>Stracci</b> lamb sugo   soft herbs   pecorino	\$25	<b>Rigatoni</b> nduja   lemon breadcrumbs   fermented tomato	\$24
<b>Ravioli</b> truffle ricotta   bacon   roasted grapes	\$28	<b>Gnocchi</b> morels   pancetta   thyme	\$29
<b>Cavatelli</b> italian sausage   kale   white beans	\$22	<b>Cappelletti</b> braised beef   celery root fonduta   pink peppercorns	\$26

## PROTEINS

<b>Half Chicken</b> allow 60 minutes to prepare sundried tomato marinade   creamy basil vinaigrette   charred lemon	\$35	<b>Rainbow Trout</b> almond salmoriglio   lemon	\$28
<b>Pork Collar</b> 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

Alpini vodka   apples   chartreuse vegetal	\$15	Fluffy Paw Paw reposado tequila   aged rum   pawpaw   pear   bitter almond	\$15	Sunroom Gimlet hendrick's gin   carrots   lime shrub	\$15
Northern Stone Sour mezcal   empirical stonefruit   sea buckthorn berries	\$15	ConcordENZoni gin   roasted grapes   bitter aperitivo	\$15	Mushroom Margarita 2.0 mijenta tequila   fermented mushroom   local amaro	\$15
Raspberry Pretzel Punch cognac   raspberry   "pretzel" kvas   milk clarified	\$15	La Madrina glenfiddich 16 year   whole peaches   saffron	\$22	Beet Manhattan buffalo trace bourbon   beets   dill	\$15

# LOW & NO

<u>Low ABV</u> Meadow Collins strawberry aperitif   hay   herb soda	\$14	<u>Spirit Free</u> Pet N/Ah house made   sparkling   blush	\$12	Seasonal Shrub rotating offering	\$6
Cosmopolitan, Tamed cranberry   salers   italicus	\$14	Mushroom Sour fermented mushrooms   lemon   egg white+	\$10	Daisies Pop choice: herb soda, field cola, grape soda, or birch beer	\$6
Medlano Torino medlar fruit   red bitter   dry vermouth	\$14	House Kombucha rotating offering	\$6	Gerolsteiner sparkling water	\$9

# WINE

<u>Middle Brow Rotating Wine on Tap</u>	
Mara de Bois, Rose Gewurztramiener, Marquette: Michigan, 2024	\$15

## Sparkling

Sorelle Bronca "Modi" Prosecco Glera: Veneto, NV	\$15/56
ISC "Ombre" Rosé Chambourcin: Illinois, 2023	\$14/50
Medici Ermete "Concerto e Arte" Lambrusco Lambrusco Salamino: Emilia-Romagna, 2024	\$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, 2020	\$16/58
Cataldo Calabretta "Ciro" Rosato Gaglioppo: Calabria, 2024	\$14/50

## Red Wines

Willful Pinot Noir Pinot Noir: Oregon, 2023	\$19/65
Gianfranco Alessandria Langhe Nebbiolo Nebbiolo: Piedmont, 2024	\$15/56
Elena Fucci "Verha Rosso" Aglianico: Basilicata, 2025	\$14/53
Marietta Cellars "Arme" Estate Cabernet Sauvignon Cabernet Sauvignon, Merlot, Malbec, Petit Verdot: California, 2022	\$17/60
San Cassiano Amarone della Valpolicella Corvina, Corvinone, Rondinella: Veneto, 2020 *coravin	\$32/109

# BEER & CIDER

Spiteful "God Damn Pigeon" Porter   16oz can	\$9	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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