



Executive Chef/Proprietor: Joe Frillman
Chef de Cuisine: Will Carter
Pastry Chef/Partner: Leigh Omilinsky
Director of Operations: Hannah Griffith
Beverage Director: Nicole Yarovinsky

Onion Dip & Chips \$10

Caviar Supplements:

Smoked Trout Roe+	\$18
Golden Kaluga+	\$76
Osetra Reserve+	\$85
Beluga Hybrid+	\$135

BRUNCH

SERVED FROM 10AM-2PM EVERY SUNDAY

SAVORY SELECTIONS

✿ Breakfast Sandwich

bacon | egg | cheese

\$18

✿ Scrambled Egg Bruschetta

black truffle ricotta | parmesan | chives

\$20

Whole Wheat Pancakes

orange zest | maple syrup | whipped butter

\$16

Salmon Gravlax

potato latke | spring onion vinaigrette | cured egg yolk+

\$25

Nduja Potatoes

sunny side eggs | italian sausage | roasted onion

\$18

Agnolotti

beets | smoked trout roe+ | dill

\$22

✿ Smoked Whitefish Sandwich

smoked trout roe+ | iceberg | dill | sprouted wheat

\$18

✿ Cavatelli Carbonara

bacon | egg yolk+ | black pepper

\$23

Eggs Benedict

braised kale | walnut bagna cauda | charred leeks

\$21

✿ Pappardelle

mushroom ragu | house cheese | basil

\$21

✿ Gluten-Free or a substitution is available. Gluten-Free pasta substitutions are \$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 \$14

Belle Sour

bourbon | seasonal nectar |
st germain | lemon

Daisies Espresso Martini

coffee | amaro | limoncello |
choice of spirit

Brunch Bubbles

"mimosa", but more fun
choice of blood orange OR grapefruit apertivo

Bloody Mary

tomato | horseradish | dill

LOW & NO

Pet N/Ah

house made | completely spirit free

Medlano Torino

medlar fruit | red bitter | dry vermouth

Greenhouse Effect

cocchi americano | arugula |
cynar | soda

\$12

House Kombucha

\$6

Gerolsteiner (Sparkling Water)

\$9

Daisies Pop

\$6

choice: herb soda, field cola,
grape soda, or birch beer

WINE

Sparkling

Sorelle Bronca "Modì" Prosecco

Glera: Veneto, NV

\$15/53

Orange/Rosé

ISC "Ombre" Rosé

Chambourcin: Illinois, 2023

\$14/50

Cantina Marilina "Sikele"

\$15/56

Grecanico: Sicily, 2024

White Wines

La Marea Albariño

Albariño: California, 2024

\$18/65

Willful Pinot Noir

\$19/65

Pinot Noir: Oregon, 2022

Masseria Li Veli Askos

Verdeca: Puglia, 2024

\$16/58

Elena Fucci "Verha Rosso"

\$14/53

Aglianico: Basilicata, 2024

Red Wines

Moody Tongue "Aperitif Pilsner"

Pilsner | 16oz draft

\$9

Pipeworks "Ninja vs The Haze"

\$9

Hazy IPA | 16oz draft

BEER

Best Day Brewing "Kolsch"

\$7

Non-Alcoholic | 12oz can

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