daisies

logan square • chicago, il

Executive Chef/Proprietor: Joe Frillman
Pastry Chef/Partner: Leigh Omilinsky
Director of Operations: Hannah Griffith

Caviar Supplement for Onion Dip

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

STARTERS

Onion Dip — $10
house made ruffles†

Fritto Misto — $17
cheese curds | seasonal veg | tarragon aioli

Simple Green Salad — $15
leafy greens | pecorino | "wishbone" vinaigrette

Potted Carrots — $17
duck fat | carrot pickles | gnocco fritto

Green Bean Tartare — $24
pickled asparagus | colatura | whitefish roe†

THE Overpriced Tomato — $22
bone marrow | cheap balsamic | pqb sourdough

Porchetta di Testa — $15
whitefish tonnato | frisée | red wine vinaigrette

Badger Flame Beets — $15
beef tongue | capers | bagna cauda

PASTA

Pappardelle — $21
mushroom ragu | house cheese | basil

Piramidali — $23
smokey blue | grapes | prosciutto

Stracci — $25
lamb sugo | soft herbs | pecorino

Spaghetti alla Chitarra — $23
sungold sugo | pecorino | basil

Cavatelli — $22
italian sausage | kale | white beans

Pierogi — $24
mussels | potato | the champagne of beers

Agnolotti — $22
beets | smoked trout roe† | dill

Rigatoni — $24
nduja | lemon breadcrumbs | fermented tomato

Scarpinocc — $22
smoked trout | delicata squash | brown butter

Spaghetti — $32
chanterelle mushrooms | parmesan | thyme

PROTEINS

Half Chicken — $35
allow 60 minutes to prepare
sundried tomato marinade | creamy basil vinaigrette | charred lemon

Pork Collar — $38
porcini rub | confit onion salsa verde

Rainbow Trout — $28
almond | salmoriglio | lemon

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 $15
apple scrap vodka | hibiscus cordial | chartreuse elixir vegetal

Cherry, Cola, Punch! $15
cognac | cherry | coriander | whey | co2

Logan Sour $15
brandy blend | peaches | sherry

Late Summer Peppers $15
planteray rum | red peppers | meletti

Mushroom Margarita 2.0 $15
mijenta tequila | fermented mushroom | local amaro

Martinification $14
gray whale gin | heirloom tomato | dry vermouth | anchovy olive

Torino Torino $14
red bitter | sweet vermouth | coffee

Beet Manhattan $15
buffalo trace bourbon | beets | dill

SPIRIT-FREE

Pet N/Ah $12
blueberry verjus | herbs & barks | apple skins

Best Day Brewing "Kolsch" $7
Non-Alcoholic | 12oz can

Mushroom Sour $10
fermented mushrooms | lemon | egg white†

House Kombucha $6
rotating offering

Seasonal Shrub $6
rotating offering

Gerolsteiner $9
sparkling water

Daisies Pop $6
choice of: herb soda, blueberry soda or birch beer

WINE

Middle Brow Rotating Wine on Tap

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

Sparkling

Tenuta Cocci Grifoni "Tara" Brut $15/56
Passerina: Marche, 2024

ISC "Ombre" Rosé $14/50
Chambourcin: Illinois, 2023

White Wines

La Marea $18/63
Albariño: California, 2025

Bianco di Morgante $14/50
Nero d'Avola: Sicily, 2025

Masseria Li Veli Askos $16/58
Verdeca: Puglia, 2025

Aperture Sauvignon Blanc $21/74
Sauvignon Blanc, Semillon: California, 2024
*coravin

Stolpman Vineyards "Uni" $16/58
Chardonnay, Roussane: California, 2024

Orange/Rosé

Specogna Ramato $17/60
Pinot Grigio: Friuli, 2025

Paysan Rosé $14/50
Mouvèdre, Cinsault, Grenache: California, 2025

Red Wines

Willful Pinot Noir $19/65
Pinot Noir: Oregon, 202

Gianfranco Alessandria Langhe Nebbiolo $15/56
Nebbiolo: Piedmont, 2024

Modales "El Suelo" $17/60
Dornfelder, Blaüfrankisch: Michigan, 2024

Cataldo Calabretta Cirò Rosso $15/56
Gaglioppo: Calabria, 2023

Rocca di Castagnoli "Buriano" $30/105
Cabernet Sauvignon: Tuscany, 2019 *coravin

BEER

Middle Brow "White Light" $7
Witbier with Apricots | 12oz can

Marz "Chug Life" $9 | $10
Sparkling Lager | 16oz / 20oz draft

Moody Tongue "Apertif Pilsner" $9 | $10
Pilsner | 16oz / 20oz draft

Spiteful IPA $9 | $10
American IPA | 16oz / 20oz draft

Pipeworks "Ninja vs The Haze" $9 | $10
Hazy IPA | 16oz / 20oz draft

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