



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	\$10	Potted Carrots	\$17	THE Overpriced Tomato	\$21
house made ruffles+		duck fat carrot pickles gnocco fritto		bone marrow cheap balsamic pqb sourdough	
Fritto Misto	\$17	Zucchini Salad	\$16	Broccoli	\$21
cheese curds seasonal veg tarragon aioli+		black olive vinaigrette feta pine nuts		beef tongue clam vinaigrette dill	
Simple Green Salad	\$15	Shishito Peppers	\$23	Shaved Brussels Sprouts	\$16
leafy greens pecorino "wishbone" vinaigrette		smoked sturgeon preserved lemon		pear mostarda pistachios rosemary	

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	\$28	🌿 Gnocchi	\$25
truffle ricotta bacon roasted grapes		chanterelles pancetta thyme	
🌿 Spaghetti alla Chitarra	\$23	Pansotti	\$21
sungold sugo pecorino di parco basil		eggplant pesto pine nuts	

PROTEINS

Pork Loin	\$30	Prawn DeJonghe	\$55
fennel pork jus pickled mustard seeds		garlic butter sherry breadcrumbs	
Amish Chicken	\$25	Rainbow Trout	\$28
allow 60 minutes to prepare green garlic crispy potatoes salsa verde		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

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	ConcordENZoni	\$15	Mushroom Margarita 2.0	\$15
illegal mezcal cantaloupe fermented whey		gin roasted grapes bitter aperitivo		mijenta tequila fermented mushroom local amaro	
Raspberry Pretzel Punch	\$15			Beet Manhattan	\$15
cognac raspberry "pretzel" kvas milk clarified				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, grape 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 \$15

Cold-Hardy Red Blend: Michigan, 2024

Sparkling

Tenuta Cocci Grifoni "Tara" Brut \$15/52

Passerina: Marche, 2023

ISC "Ombre" Rosé \$14/50

Chambourcin: Illinois, 2023

White Wines

La Marea Albariño \$18/65

Albariño: California, 2024

Bianco di Morgante \$14/50

Nero d'Avola: Sicily, 2023

Masseria Li Veli Askos \$16/58

Verdeca: Puglia, 2024

Santa Barbara Castelli di Jesi Classico \$23/80

Superiore

Verdicchio: Marche, 2022

Stolpman Vineyards "Uni" \$17/60

Chardonnay, Roussanne: California, 2023

Orange/Rosé

Monte Rio "The Bench" \$15/53

Vermentino: California, 2024

Cataldo Calabretta "Cirò" Rosato \$14/50

Gaglioppo: Calabria, 2024

Red Wines

Willful Pinot Noir \$19/65

Pinot Noir: Oregon, 2022

Musella Valpolicella Superiore \$15/55

Corvina, Corvinone, Rondinella, Barbera: Veneto, 2021

GD Vajra "Albe" Barolo \$30/100

Nebbiolo: Piedmont, 2021 *coravin

Elena Fucci "Verha Rosso" \$14/53

Aglianico: Basilicata, 2024

Marietta Cellars "Arme" Estate Cabernet Sauvignon \$17/60

Cabernet Sauvignon, Merlot, Malbec, Petit Verdot:

California, 2021

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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