



# LUNCH MENU

11-2 Monday-Saturday

## 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

### Simple Green Salad

leafy greens | pecorino |

"wish bone" vinaigrette

\$10

Add Chicken

\$7

### Sunchoke and Leek Soup

\$8

fermented leek powder | chives

## SANDWICHES

### Chicken Parm

\$17

tuscan kale | provolone |

tomato vinaigrette

### BBQ Beet

\$17

smoked beet | pepper conserva

| caper aioli

\*vegetarian

### Chicken Caesar Wrap

\$17

lemon-pepper chicken |

croutons | parmesan

### Smoked Whitefish

\$18

smoked trout roe+ | iceberg |

sprouted wheat | dill

\*gluten free available

### Turkey Rachel

\$18

purple slaw | 1000 island |

marble rye | swiss

\*gluten free available

## SIDES

### White Bean Salad

\$7

roasted fennel | bacon bits |

truffle vinaigrette

### Potato Salad

\$5

leeks | dill | grain mustard

### Pasta Salad

\$5

giardiniera | scallion |

hard cooked egg

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 +



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## WINE

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|                                                                            |         |
|----------------------------------------------------------------------------|---------|
| Tenuta Cocci Grifoni “Tara” Brut<br>passerina: marche, 2024                | \$15/56 |
| Cosimo Maria Masini “Annick”<br>sauvignon blanc, vermentino: tuscany, 2021 | \$14/50 |
| Cataldo Calabretta Ciro Rosso<br>gaglioppo: calabria, 2023                 | \$15/56 |

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## BEER

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|                                                          |     |
|----------------------------------------------------------|-----|
| Moody Tongue “Aperitif Pilsner”<br>pilsner   16 oz draft | \$9 |
| Pipeworks “Ninja vs The Haze”<br>hazy IPA   16 oz draft  | \$9 |

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## COCKTAILS

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|                                                       |     |
|-------------------------------------------------------|-----|
| Torino Torino<br>red bitter   sweet vermouth   coffee | \$9 |
| Beet Manhattan<br>whiskey   beet   dill               | \$9 |