



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

Onion Dip house made ruffles+	\$10	Potted Carrots duck fat carrot pickles gnocco fritto	\$17	Porchetta di Testa apples walnuts ruby streaks	\$15
Fritto Misto cheese curds seasonal veg tarragon aioli+	\$17	Chicory Salad pickled cherries prosciutto hazelnuts	\$21	Leeks beef tongue clam vinaigrette soft herbs	\$21
Simple Green Salad leafy greens pecorino "wishbone" vinaigrette	\$15	Sweet Onion Toast black garlic bone marrow balsamic	\$21	Shaved Brussels Sprouts pear mostarda pistachios rosemary	\$16

PASTA

🌿 Pappardelle mushroom ragu house cheese basil	\$21	Pierogi mussels potato the champagne of beers	\$24
🌿 Strozzapreti duck bolognese parmigiano reggiano	\$25	Agnolotti beets smoked trout roe+ dill	\$22
🌿 Stracci lamb sugo soft herbs pecorino	\$25	🌿 Rigatoni nduja lemon breadcrumbs fermented tomato	\$24
Ravioli truffle ricotta bacon roasted grapes	\$28	🌿 Gnocchi black trumpets pancetta thyme	\$25
🌿 Cavatelli italian sausage kale white beans	\$22	Doppio Ravioli butternut squash calabrian chili mojama	\$23

PROTEINS

Pork Loin fennel pork jus pickled mustard seeds	\$30	Prawn DeJonghe garlic butter sherry breadcrumbs	\$55
Chicken Cacciatore allow 60 minutes to prepare fermented peppers mushroom capers	\$32	Rainbow Trout almond salmoriglio lemon	\$28

🌿 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	Forager’s Daisy	\$15	Sunroom Gimlet	\$15
vodka apples chartreuse vegetal		elijah craig rye chamomile		hendrick’s gin carrots lime shrub	
		wild american persimmons			
Last Orchard Tree	\$15	ConcordENZoni	\$15	Mushroom Margarita 2.0	\$15
mezcal pear uncharted rhapsody		gin roasted grapes bitter		mijenta tequila fermented mushroom	
		aperitivo		local amaro	
Raspberry Pretzel Punch	\$15	La Madrina	\$22	Beet Manhattan	\$15
cognac raspberry “pretzel” kvas		glenfiddich 16 year whole peaches		buffalo trace bourbon beets dill	
milk clarified		saffron			

LOW & NO

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

WINE

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

Sparkling

Sorelle Bronca "Modi" Prosecco	\$15/53
Glera: Veneto, NV	
ISC “Ombre” Rosé	\$14/50
Chambourcin: Illinois, 2023	
Medici Ermete "Concerto e Arte" Lambrusco	\$14/50
Lambrusco Salamino: Emilia-Romagna, 2024	

White Wines

La Marea Albariño	\$18/65
Albariño: California, 2024	
Bianco di Morgante	\$14/50
Nero d'Avola: Sicily, 2024	
Masseria Li Veli Askos	\$16/58
Verdeca: Puglia, 2024	
Matthiasson Linda Visa Vineyard	\$23/84
Chardonnay: California, 2023 *coravin	

Orange/Rosé

Cantine Marilina “Sikele”	\$15/56
Grecanico: Sicily, 2024	
Cataldo Calabretta “Cirò” Rosato	\$14/50
Gaglioppo: Calabria, 2024	

Red Wines

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

BEER & CIDER

Marz “Chug Life”	\$9 \$10
Sparkling Lager 16oz / 20oz draft	
Left Foot Charley “Fortis Maelum”	\$7
Heritage Cider 5oz draft	
Spiteful "God Damn Pigeon"	\$9
Porter 16oz can	
Best Day Brewing “Kolsch”	\$7
Non-Alcoholic 12oz can	
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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