



Executive Chef/Proprietor: Joe Frillman
Head of Culinary: Thomas Leonard
Pastry Chef/Partner: Leigh Omilinsky
General Manager: Hannah Griffith
Beverage Manager: 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

\$12

house made | completely spirit free

Plum 75

\$15

vodka | quince | plum "champagne"

Greenhouse Effect

\$14

cocchi americano | arugula |
cynar | soda

House Kombucha

\$6

Gerolsteiner (Sparkling Water)

\$9

Daisies Pop

\$6

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

WINE

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

Masseria Li Veli Askos

\$16/58

Verdeca: Puglia, 2024

Orange/Rosé

Cantine Marilina "Sikele"

Grecanico: Sicily, 2024

Cataldo Calabretta "Cirò" Rosato

Gaglioppo: Calabria, 2024

Red Wines

Willful Pinot Noir

Pinot Noir: Oregon, 2022

Elena Fucci "Verha Rosso"

Aglianico: Basilicata, 2024

\$15/56

\$14/50

\$19/65

\$14/53

BEER & CIDER

Left Foot Charley "Fortis Maelum" \$7

Herigate Cider | 5oz draft

Best Day Brewing "Kolsch" \$7

Non-Alcoholic | 12oz can

Moody Tongue "Aperitif Pilsner" \$9

Pilsner | 16oz draft

Pipeworks "Ninja vs The Haze" \$9

Hazy IPA | 16oz draft

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