



Executive Chef/Proprietor: Joe Frillman  
Chef de Cuisine: Will Carter  
Pastry Chef/Partner: Leigh Omilinsky  
Director of Operations: Hannah Griffith  
Beverage Director: 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

☛ Tigelle Sandwich sunny egg   prosciutto cotto   calabrian chili & strawberry jam	\$15	☛ 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
☛ Eggs in Purgatory arrabbiata   sourdough   house cheese	\$18	Agnolotti beets   smoked trout roe+   dill	\$22
☛ Smoked Whitefish Sandwich smoked trout roe+   iceberg   dill   sprouted wheat	\$18	Raviolo Carbonara bacon   egg yolk+   braised greens	\$23
☛ Eggs Benedict pickled ramps   porchetta di testa   fermented leeks	\$21	☛ Pappardelle mushroom ragu   house cheese   basil	\$21

☛ Gluten-Free or a substitution is available. Gluten-Free pasta substitutions are \$5

### SIDES \$8

Breakfast Potatoes  
rosemary | house cheese

☛ Bacon  
applewood smoked

☛ Simple Green Salad  
pecorino di parco | wishbone vinaigrette

☛ Breakfast Sausage Links  
maple | sage

**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 †



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## COCKTAILS

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**Belle Sour**  
bourbon | seasonal nectar |  
st germain | lemon

\$14

**Brunch Bubbles**  
"mimosa" but more fun  
blood orange OR grapefruit aperitivo

\$15

**Daisies Espresso Martini**  
coffee | amaro | limoncello |  
choice of spirit

\$14

**Bloody Mary**  
tomato | horseradish | dill

\$14

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## LOW & NO

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

\$12

**House Kombucha** \$6

**Gerolsteiner (Sparkling Water)** \$9

**Medlano Torino**  
medlar fruit | red bitter | dry vermouth

\$14

**Daisies Pop** \$6

choice: herb soda, field cola,  
or birch beer

**Meadow Collins**  
strawberry aperitif | hay | herb soda

\$14

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## WINE

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### Sparkling

**Tenuta Cocci Grifoni "Tara" Brut**  
Passerina: Marche, 2024

\$15/56

### Orange/Rosé

**Specogna Ramato**

Pinot Grigio: Friuli, 2025

\$17/60

**ISC "Ombre" Rosé**  
Chambourcin: Illinois, 2023

\$14/50

**Paysan Rosé**

Mouvèdre, Cinsault, Grenache: California, 2025

\$14/50

### White Wines

**Bianco di Morgante**  
Nero d'Avola: Sicily, 2024

\$14/50

**Willful Pinot Noir**

Pinot Noir: Oregon, 2023

\$19/65

**Masseria Li Veli Askos**  
Verdeca: Puglia, 2024

\$16/58

**Cataldo Calabretta Cirò Rosso**

Gaglioppo: Calabria, 2023

\$15/56

### Red Wines

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## BEER

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**Moody Tongue "Aperitif Pilsner"** \$9  
Pilsner | 16oz draft

**Pipeworks "Ninja vs The Haze"** \$9  
Hazy IPA | 16oz draft

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

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