LUNCH MENU

11-2 Monday-Saturday

Caviar Supplement for Onion Dip	
Smoked Trout Roe†	$19
Golden Kaluga†	$76
Osetra Reserve†	$85
Beluga Hybrid†	$135

STARTERS

Onion Dip — $12
house made ruffles

Sweet Potato Soup — $8
sweet potato | rosemary | sage

Simple Green Salad — $10
leafy greens | pecorino | "wish bone" vinaigrette

Add Chicken — $7

SANDWICHES

Chicken Parm — $17
tuscan kale | provolone | tomato vinaigrette

Chicken Caesar Wrap — $17
lemon-pepper chicken | croutons | parmesan

Turkey Rachel — $18
purple slaw | 1000 island | marble rye | swiss

gluten free available

BBQ Beet — $17
smoked beet | pepper conserva | caper aioli

vegetarian

Smoked Whitefish — $18
smoked trout roe† | iceberg | sprouted wheat | dill

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 †

LUNCH MENU

11-2 Monday-Saturday

WINE

Tenuta Cocci Grifoni “Tara” Brut — $15/56
passerina: marche, 2024

Cosimo Maria Masini “Annick” — $14/50
sauvignon blanc, vermentino: tuscany, 2021

Gianfranco Alessandria Langhe Nebbiolo — $15/56
nebbiolo: piedmonte, 2025

BEER

Moody Tongue “Aperitif Pilsner” — $9
pilsner | 16 oz draft

Pipeworks “Ninja vs The Haze” — $9
hazy IPA | 16 oz draft

COCKTAILS

Torino Torino — $10
red bitter | sweet vermouth | coffee

Roasted Concords & Basil — $10
concord grapes | st germain | gin | co2

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