



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 whitefish tonnato frisée red wine vinaigrette	\$15
Fritto Misto cheese curds seasonal veg tarragon aioli+	\$17	Grilled Little Gem lardo smokey blue vinaigrette sunflower seeds	\$20	Cabbage beef tongue clam vinaigrette dill	\$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	Cappelletti braised beef celery root fonduta pink peppercorns	\$26

PROTEINS

Half Chicken allow 60 minutes to prepare sundried tomato marinade creamy basil vinaigrette charred lemon	\$35	Rainbow Trout almond salmoriglio lemon	\$28
Pork Collar porcini rub confit onion salsa verde	\$38		

🌿 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			
Northern Stone Sour	\$15	ConcordENZoni	\$15	Mushroom Margarita 2.0	\$15
mezcal empirical stonefruit		gin roasted grapes bitter		mijenta tequila fermented mushroom	
sea buckthorn berries		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			
Meadow Collins	\$14	Pet N/Ah	\$12	Seasonal Shrub	\$6
strawberry aperitif hay		house made sparkling blush		rotating offering	
herb soda					
Cosmopolitan, Tamed	\$14	Mushroom Sour	\$10	Daisies Pop	\$6
cranberry salers italicus		fermented mushrooms lemon egg		choice: herb soda, field cola,	
		white+		grape soda, or birch beer	
Medlano Torino	\$14	House Kombucha	\$6	Gerolsteiner	\$9
medlar fruit red bitter dry		rotating offering		sparkling water	
vermouth					

WINE

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

Sparkling

Sorelle Bronca "Modi" Prosecco	\$15/56
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

Land of Saints	\$16/58
Sauvignon Blanc: California, 2025	
Bianco di Morgante	\$14/50
Nero d'Avola: Sicily, 2024	
Masseria Li Veli Askos	\$16/58
Verdeca: Puglia, 2024	
Matthiasson Linda Vista Vineyard	\$23/84
Chardonnay: California, 2023 *coravin	

Orange/Rosé

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

Red Wines

Willful Pinot Noir	\$19/65
Pinot Noir: Oregon, 2022	
Gianfranco Alessandria Langhe Nebbiolo	\$15/56
Nebbiolo: Piedmont, 2024	
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	
Spiteful "God Damn Pigeon"	\$9
Porter 16oz can	
Moody Tongue “Apertif Pilsner”	\$9 \$10
Pilsner 16oz / 20oz draft	
Best Day Brewing “Kolsch”	\$7
Non-Alcoholic 12oz can	
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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