



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

🌿 Breakfast Sandwich  
bacon | egg | cheese

\$18

🌿 Scrambled Egg Bruschetta \$20  
black truffle ricotta | parmesan |  
chives

Whole Wheat Pancakes \$16  
orange zest | maple syrup | whipped  
butter

Salmon Gravlax \$25  
potato latke | spring onion  
vinaigrette | cured egg yolk+

Nduja Potatoes \$18  
sunny side eggs | italian sausage |  
roasted onion

Agnolotti \$22  
beets | smoked trout roe+ | dill

🌿 Smoked Whitefish Sandwich \$18  
smoked trout roe+ | iceberg | dill |  
sprouted wheat

🌿 Cavatelli Carbonara \$23  
bacon | egg yolk+ | black pepper

Eggs Benedict \$21  
braised kale | walnut bagna cauda |  
charred leeks

🌿 Pappardelle \$21  
mushroom ragu | house cheese | basil

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

### SIDES \$8

Breakfast Potatoes  
rosemary | house cheese

🌿 Simple Green Salad  
pecorino di parco | wishbone vinaigrette

🌿 Bacon  
applewood smoked

🌿 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 †



---

## COCKTAILS

---

### Belle Sour

bourbon | seasonal nectar |  
st germain | lemon

\$14

### Brunch Bubbles

"mimosa", but more fun  
choice of blood orange OR grapefruit  
aperitivo

\$15

### Daisies Espresso Martini

coffee | amaro | limoncello |  
choice of spirit

\$14

### Bloody Mary

tomato | horseradish | dill

\$14

---

## LOW & NO

---

### Pet N/Ah

house made | completely spirit free

\$12

### House Kombucha

\$6

### Medlano Torino

medlar fruit | red bitter | dry vermouth

\$14

### Gerolsteiner (Sparkling Water)

\$9

### Meadow Collins

strawberry aperitif | hay | herb soda

\$14

### Daisies Pop

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

\$6

---

## WINE

---

### Sparkling

#### Sorelle Bronca "Modi" Prosecco

Glera: Veneto, NV

\$15/56

### Orange/Rosé

#### Cantina Marilina "Sikele"

Grecanico: Sicily, 2024

\$15/56

#### ISC "Ombre" Rosé

Chambourcin: Illinois, 2023

\$14/50

#### Cataldo Calabretta "Cirò" Rosato

Gaglioppo: Calabria, 2024

\$14/50

### White Wines

#### Bianco di Morgante

Nero d'Avola: Sicily, 2024

\$14/50

### Red Wines

#### Willful Pinot Noir

Pinot Noir: Oregon, 2022

\$19/65

#### Masseria Li Veli Askos

Verdeca: Puglia, 2024

\$16/58

#### Elena Fucci "Verha Rosso"

Aglianico: Basilicata, 2024

\$14/53

---

## BEER

---

### Moody Tongue "Aperitif Pilsner"

Pilsner | 16oz draft

\$9

### Pipeworks "Ninja vs The Haze"

Hazy IPA | 16oz draft

\$9

### Best Day Brewing "Kolsch" \$7

Non-Alcoholic | 12oz can

**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 +