



Executive Chef/Proprietor: Joe Frillman
Pastry Chef/Partner: Leigh Omilinsky
Director of Operations: Hannah Griffith

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	THE Overpriced Tomato bone marrow cheap balsamic pqb sourdough	\$22
Fritto Misto cheese curds seasonal veg tarragon aioli	\$17	Green Bean Tartare pickled asparagus colatura whitefish roe+	\$24	Porchetta di Testa whitefish tonnato frisée red wine vinaigrette	\$15
Simple Green Salad leafy greens pecorino "wishbone" vinaigrette	\$15			Cabbage beef tongue clam vinaigrette dill	\$21

PASTA

🌿 Pappardelle mushroom ragu house cheese basil	\$21	Pierogi mussels potato the champagne of beers	\$24
Cappellacci summer squash calabrian chili pine nuts	\$23	Agnolotti beets smoked trout roe+ dill	\$22
🌿 Stracci lamb sugo soft herbs pecorino	\$25	🌿 Rigatoni nduja lemon breadcrumbs fermented tomato	\$24
🌿 Spaghetti alla Chitarra sungold sugo pecorino basil	\$23	Caramelle sweet corn jalapeño white cheddar	\$22
🌿 Cavatelli italian sausage kale white beans	\$22	🌿 Spaghetti chanterelle mushrooms parmesan thyme	\$32

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	Sour, in Green	\$15	Cherry, Cola, Punch!	\$15
apple scrap vodka hibiscus cordial chartreuse elixir vegetal		mezcal soka green strawberries tarragon		cognac cherry coriander whey co2	
Summertime Alaska	\$15	Mushroom Margarita 2.0	\$15	La Madrina	\$22
botanist rested gin lamb tallow blueberry strega		mijenta tequila fermented mushroom local amaro		glenfiddich 16 year whole peaches saffron	
Quince Club	\$15			Beet Manhattan	\$15
ransom gin quince verjus				buffalo trace bourbon beets dill	

LOW & NO

<u>Low ABV</u>		<u>Spirit Free</u>	
Meadow Collins	\$14	Pet N/Ah	\$12
strawberry aperitif hay herb soda		blueberry verjus herbs & barks apple skins	
Logan Sour	\$14	Mushroom Sour	\$10
brandy blend peaches sherry		fermented mushrooms lemon egg white+	
Torino Torino	\$14	House Kombucha	\$6
red bitter dry vermouth coffee		rotating offering	
			Seasonal Shrub
			rotating offering
			Daisies Pop
			choice: herb soda, black raspberry soda or birch beer
			Gerolsteiner
			sparkling water

WINE

<u>Middle Brow Rotating Wine on Tap</u>	
Pizza Wine	\$15
Sparkling Cold-Hardy Red Blend: Michigan, 2024	

Sparkling

Tenuta Cocci Grifoni “Tara” Brut	\$15/56
Passerina: Marche, 2024	
ISC “Ombre” Rosé	\$14/50
Chambourcin: Illinois, 2023	
<u>White Wines</u>	
La Marea	\$18/63
Albariño: California, 2025	
Bianco di Morgante	\$14/50
Nero d'Avola: Sicily, 2024	
Masseria Li Veli Askos	\$16/58
Verdeca: Puglia, 2025	
Aperture Sauvignon Blanc	\$21/74
Sauvignon Blanc, Semillon: California, 2024	
*coravin	
Stolpman Vineyards “Uni”	\$16/58
Chardonnay, Roussane: California, 2024	

Orange/Rosé

Specogna Ramato	\$17/60
Pinot Grigio: Friuli, 2025	
Paysan Rosé	\$14/50
Mouvèdre, Cinsault, Grenache: California, 2025	

Red Wines

Ferraris Clasic Ruché di Castagnole Monferrato	\$15/56
Ruché: Piedmont, 2024	
Willful Pinot Noir	\$19/65
Pinot Noir: Oregon, 2023	
Modales “El Suelo”	\$17/60
Dornfelder, Bläufrankisch: Michigan, 2024	
Cataldo Calabretta Cirò Rosso	\$15/56
Gaglioppo: Calabria, 2023	
Rocca di Castagnoli “Buriano”	\$30/105
Cabernet Sauvignon: Tuscany, 2019 *coravin	

BEER

Middle Brow "White Light"	\$7
Witbier with Apricots 12oz can	
Best Day Brewing “Kolsch”	\$7
Non-Alcoholic 12oz can	

Marz “Chug Life”	\$9 \$10
Sparkling Lager 16oz / 20oz draft	
Moody Tongue “Apertif Pilsner”	\$9 \$10
Pilsner 16oz / 20oz draft	
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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