



Executive Chef/Proprietor: Joe Frillman
Head of Culinary: Thomas Leonard
Pastry Chef/Partner: Leigh Omilinsky
General Manager: Hannah Griffith
Beverage Manager: 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 apples walnuts ruby streaks	\$15
Fritto Misto cheese curds seasonal veg tarragon aioli+	\$17	Chicory Salad pickled cherries prosciutto hazelnuts	\$21	Leeks beef tongue clam vinaigrette soft herbs	\$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 chanterelles pancetta thyme	\$25
 Cavatelli italian sausage kale white beans	\$22	Doppio Ravioli butternut squash calabrian chili mojama	\$23

PROTEINS

Pork Loin fennel pork jus pickled mustard seeds	\$30	Prawn DeJonghe garlic butter sherry breadcrumbs	\$55
Chicken Cacciatore allow 60 minutes to prepare fermented peppers mushroom capers	\$32	Rainbow Trout almond salmoriglio lemon	\$28

 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

Plum 75	\$15	La Madrina	\$22	Martinification	\$15
vodka quince plum "champagne"		glenfiddich 16 year whole peaches saffron		gin heirloom tomato anchovy olive	
Last Orchard Tree	\$15	ConcordENZoni	\$15	Mushroom Margarita 2.0	\$15
mezcal pear uncharted rhapsody		gin roasted grapes bitter aperitivo		mijenta tequila fermented mushroom local amaro	
Raspberry Pretzel Punch	\$15			Beet Manhattan	\$15
cognac raspberry "pretzel" kvas milk clarified				buffalo trace bourbon beets dill	

LOW & NO

Low ABV		Spirit Free			
Field & Fizz	\$14	Pet N/Ah	\$12	Seasonal Shrub	\$6
cucumber limoncello heritage cider egg white+		house made sparkling blush		rotating offering	
Greenhouse Effect	\$14	Mushroom Sour	\$10	Daisies Pop	\$6
cocchi americano arugula cynar soda		fermented mushrooms lemon egg white+		choice: herb soda, field cola, grape soda, or birch beer	
Logan Sour	\$14	House Kombucha	\$6	Gerolsteiner	\$9
apricot montenegro pale cream sherry		rotating offering		sparkling water	

WINE

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

Sparkling

Tenuta Cocci Grifoni "Tara" Brut	\$15/52
Passerina: Marche, 2023	
ISC "Ombre" Rosé	\$14/50
Chambourcin: Illinois, 2023	
Medici Ermete "Concerto e Arte" Lambrusco	\$14/50
Lambrusco Salamino: Emilia-Romagna, 2024	

White Wines

La Marea Albariño	\$18/65
Albariño: California, 2024	
Bianco di Morgante	\$14/50
Nero d'Avola: Sicily, 2023	
Masseria Li Veli Askos	\$16/58
Verdeca: Puglia, 2024	
Matthiasson Linda Visa Vineyard	\$23/84
Chardonnay: California, 2023 *coravin	

Orange/Rosé

Cantine Marilina "Sikele"	\$15/56
Grecanico: Sicily, 2024	
Cataldo Calabretta "Cirò" Rosato	\$14/50
Gaglioppo: Calabria, 2024	

Red Wines

Willful Pinot Noir	\$19/65
Pinot Noir: Oregon, 2022	
Gianfranco Alessandria Langhe Nebbiolo	\$15/53
Nebbiolo: Piedmont, 2023	
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

Left Foot Charley "Fortis Maelum"	\$7	Marz "Chug Life"	\$9 \$10
Heritage Cider 5oz draft		Sparkling Lager 16oz / 20oz draft	
Middle Brow "White Light"	\$7	Moody Tongue "Apertif Pilsner"	\$9 \$10
Witbier with Apricot & Cardamom 12oz can		Pilsner 16oz / 20oz draft	
Best Day Brewing "Kolsch"	\$7	Spiteful IPA	\$9 \$10
Non-Alcoholic 12oz can		American IPA 16oz / 20oz draft	
		Pipeworks "Ninja vs The Haze"	\$9 \$10
		Hazy IPA 16oz / 20oz draft	

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 *

