



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+	\$60
Osetra Reserve+	\$85
Beluga Hybrid+	\$135

EASTER BRUNCH

\$49 FOR ADULTS & \$15 FOR KIDS 10 & UNDER

PASTRY BASKET

served family style

Mini Old Fashioned Donuts
Blueberry & Lemon Cream Scone
Gluten Free Chocolate Crumb Cake

SAVORY SELECTIONS

choice of three entrees for the table

served family style

Salmon Lox

potato latke | spring onion cream
cheese | cured egg yolk+

Biscuits and Gravy

maple-sage breakfast sausage |
sunny side eggs | chives

Beet Bruschetta

PQB sourdough | castelrosso cheese |
pistachio

🌿 Rigatoni

mushroom ragu | basil | house cheese

Eggs Benedict

melted leeks | mushroom conserva | soft
herbs

🌿 Cavatelli Carbonara

bacon | egg yolk+ | black pepper

Sourdough Waffle

pepitas | strawberry jam | whipped
ricotta

Eggs in Purgatory

arabiata | basil | sourdough

SIDES

Breakfast Potatoes

rosemary | house cheese | garlic

\$8

Deviled Eggs

trout roe+ | dill

\$4

Bacon

applewood smoked

\$8

Breakfast Sausage Links

maple | sage

\$8

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, 2023

\$19/65

Masseria Li Veli Askos

Verdeca: Puglia, 2024

\$16/58

Elena Fucci "Verha Rosso"

Aglianico: Basilicata, 2025

\$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

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