



Executive Chef/Proprietor: Joe Frillman
Head of Culinary: Thomas Leonard
Pastry Chef/Partner: Leigh Omilinsky
General Manager: Hannah Griffith
Beverage Manager: Nicole Yarovinsky

Onion Dip & Chips \$11

*This item supports Kitchen Possible,
an organization that builds
empowered mindsets in Chicago kids
through cooking.*

Caviar Supplements:

Smoked Trout Roe ⁺	\$18
Golden Kaluga ⁺	\$76
Osetra Reserve ⁺	\$85
Beluga Hybrid ⁺	\$135

BRUNCH

SERVED FROM 10AM-2PM EVERY SUNDAY

SAVORY SELECTIONS

🌿 Cucumber & Pumpernickel
dill pickle cream cheese | preserved
lemon | everything seasoning

\$18

🌿 Scrambled Egg Bruschetta
black truffle ricotta | parmesan |
chives

\$20

Whole Wheat Pancakes
orange zest | maple syrup | whipped
butter

\$16

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

\$25

Nduja Potatoes
sunny side eggs | italian sausage |
roasted onion

\$18

Agnolotti
beets | smoked trout roe⁺ | dill

\$22

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

\$18

🌿 Cavatelli Carbonara
bacon | egg yolk⁺ | black pepper

\$23

Fried Green Tomato Benedict
grilled corn | feta | green chile
hollandaise

\$21

🌿 Pappardelle
mushroom ragu | house cheese | basil

\$21

🌿 Gluten-Free or a substitution is available. Gluten-Free pasta substitutions are \$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 \$14

Belle Sour

bourbon | seasonal nectar |
st germain | lemon

Daisies Espresso Martini

coffee | amaro | limoncello |
choice of spirit

Brunch Bubbles

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

Bloody Mary

tomato | horseradish | dill

LOW & NO

Pet N/Ah

house made | completely spirit free

\$12

House Kombucha

\$6

Plum 75

vodka | quince | plum "champagne"

\$15

Gerolsteiner (Sparkling Water)

\$9

Greenhouse Effect

cocchi americano | arugula |
cynar | soda

\$14

Daisies Pop

choice: herb soda, field cola, peaches
'n cream soda, or birch beer

\$6

WINE

Sparkling

Tenuta Cocci Grifoni "Tara" Brut

Passerina: Marche, 2023

\$15/52

Orange/Rosé

Monte Rio "The Bench"

Vermentino: California, 2024

\$15/53

ISC "Ombre" Rosé

Chambourcin: Illinois, 2023

\$14/50

Paysan Rosé

Mourvedre, Cinsault, Grenache: California, 2023

\$14/52

White Wines

La Marea Albariño

Albariño: California, 2024

\$18/65

Red Wines

Willful Pinot Noir

Pinot Noir: Oregon, 2022

\$19/65

Stolpman Vineyards "Uni"

Chardonnay, Roussanne: California 2023

\$17/60

Musella Valpolicella Superiore

Corvina, Corvinone, Rondinella, Barbera: Veneto, 2020

\$15/55

BEER

Left Foot Charley "Fortis Maelum"

Herigate Cider | 5oz draft

\$7

Moody Tongue "Aperitif Pilsner"

Pilsner | 16oz draft

\$9

Best Day Brewing "Kolsch"

Non-Alcoholic | 12oz can

\$7

Hopewell "Lightbeam"

Hazy IPA | 16oz draft

\$9

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