

brunch

STEAK & EGGS*

flat iron steak, two sunny side eggs, crispy garlic potatoes, herb pesto

28⁹⁹

CLASSICO

two eggs any style, potatoes, applewood smoked bacon, polenta toast

17⁹⁹

LOBSTER BENEDICT

english muffin, butter poached lobster, arugula, meyer lemon hollandaise

31⁹⁹

AVOCADO TOAST

burrata, marinated tomatoes, aleppo spiced honey, sunny side egg

16⁹⁹

SHORT RIB HASH

roasted potatoes, spring onion, blistered tomato, fresno chiles, poached egg, polenta toast

19⁹⁹

BREAKFAST PIZZA

baked egg, pepperoni, fingerling potato, bacon, mozzarella, garlic cream

21⁹⁹

EGG SANDWICH

scrambled eggs, fennel sausage, hooks cheddar, tomato, calabrian chili aioli, herb aioli, brioche bun, crispy garlic potatoes

19⁹⁹

GIANT STICKY CINNAMON ROLL

cream cheese buttermilk frosting

13⁹⁹

sides 8⁹⁹

CRISPY GARLIC POTATOES VG

APPLEWOOD SMOKED BACON

FRESH FRUIT VG GF

LEAF & TENDRIL

THE FARMER'S MARKET

CHICAGO

pizza

MARGHERITA

mozzarella, tomato, basil VG

21⁹⁹

BURNT PEPPERONI

tomato sauce, mozzarella, red chiles

24⁹⁹

TRUFFLE MUSHROOM

roasted wild mushrooms, garlic cream, mozzarella, white truffle oil VG

24⁹⁹

PIZZA DIAVOLA

spicy soppressata, whipped ricotta, house made hot honey

26⁹⁹

sandwiches

served with parmesan fries or side salad

TAVERN BURGER*

truffle aioli, balsamic caramelized onions, arugula, fontina cheese

19⁹⁹

GRILLED CHICKEN

pancetta bacon, smoked mozzarella, arugula, tomato, piquillo pepper aioli

18⁹⁹

CHICKEN CAESAR WRAP

grilled or fried
romaine, red onion, parmesan

18⁹⁹

LOBSTER ROLL

buttery brioche, old bay aioli, fennel, celery, lemon

29⁹⁹

SHAVED RIBEYE*

caramelized onions, peppadew peppers, fontina, garlic aioli, au jus

27⁹⁹

soup & salads

LEEK & ASPARAGUS SOUP

crème fraiche, herb crouton VG

9⁹⁹

SIENA CHOPPED

salami, provolone, pickled cherry pepper, cherry tomato, cucumber, radish, pepperoncini, artichoke, crouton, shaved parmesan, honey mustard

17⁹⁹

TUSCAN KALE CAESAR

oven-dried tomato, parmesan breadcrumbs, lemon caesar dressing VG

16⁹⁹

BEET & GOAT CHEESE

assorted citrus braised beets, arugula, candied walnuts VG GF

16⁹⁹

Add Protein TO ANY SALAD

chicken 6⁹⁹ • shrimp 8⁹⁹ • salmon 12⁹⁹ • steak 15⁹⁹

antipasti

BURRATA

tomato jam, basil oil VG

19⁹⁹

COCCOLI*

crispy dough, stracchino cheese, prosciutto di parma, truffle honey

19⁹⁹

GRILLED OCTOPUS

crispy heirloom potatoes, celery, red chiles, white wine, aged balsamic

24⁹⁹

CRISPY CALAMARI

calabrian chili aioli, pomodoro, charred lemon

22⁹⁹

AHI TUNA CRUDO*

crispy chili crouton, pomegranate, blood orange, meyer lemon vinaigrette

21⁹⁹

SMOKED MOZZARELLA ARANCINI

arrabbiata, crispy prosciutto

16⁹⁹

WAGYU BEEF MEATBALL

roasted tomato sauce, bellwether ricotta

25⁹⁹

housemade pasta

made from scratch daily • GF pasta available

PROSCIUTTO SAUSAGE ORECCHIETTE

watercress, chili flake, pecorino

26⁹⁹

PESTO FUSILLI

mint, basil, pecorino cheese VG

21⁹⁹

RICOTTA RAVIOLI

english pea, asparagus, pea shoot VG

21⁹⁹

CRAB SPAGHETTI

jumbo lump crab, charred tomato, red chili, lemon cream

36⁹⁹

Classics

RIGATONI ALLA VODKA

parmesan, burrata, breadcrumbs VG

24⁹⁹

BUCATINI “CACIO E PEPE”

pecorino, black pepper, belper knolle cheese VG

22⁹⁹

TRUFFLE CREAM GNOCCHI

fried sage, crispy pancetta

26⁹⁹

FETTUCCINE BOLOGNESE

beef & pork bolognese, brown butter, sage, calabrian chili

24⁹⁹

Add fresh shaved truffle

to any dish - 25⁹⁹ per 3¢

plates

CHICKEN PARMESAN

house pomodoro, smoked mozzarella

29⁹⁹

HALF BRICK CHICKEN

crispy garlic potatoes, lemon pan jus

33⁹⁹

SALMON VESUVIO

roasted potato, english pea, garlic butter GF

29⁹⁹

VG: VEGETARIAN

GF: GLUTEN FRIENDLY

A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.

An 18% gratuity is added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.

sides

ROASTED CARROTS

whipped ricotta, spiced agave, garlic, pepitas VG GF

13⁹⁹

PARMESAN FRIES

lemon garlic aioli VG

8⁹⁹

CARAMELIZED BRUSSELS SPROUTS

pancetta

12⁹⁹

specialty cocktails

- NO. 1

maker’s mark, espresso demerara, cherry bark bitters

16⁹⁹
- NO. 2

absolut, blueberry, lavender, lemon, peach, prosecco

16⁹⁹
- NO. 4

olive oil-washed grey goose, rosemary, olive brine, blue cheese stuffed olives

18⁹⁹
- NO. 8

olmeca altos plata, elderflower, peach, lemon

15⁹⁹
- NO. 14

creyente mezcal, elote liqueur, guajillo, serrano, pineapple, lime

16⁹⁹
- NO. 18

roku gin, aperol, strawberry, basil, lemon, tonic

14⁹⁹
- NO. 21

patrón silver, giffard crème de violette, eucalyptus, lemon

17⁹⁹

seasonal

- LIMONCELLO SPRITZ

house-made limoncello, mint, prosecco

12⁹⁹
- FROZEN ITALIAN SPRITZ

apervita aperitif, prosecco, citrus

15⁹⁹
- FROZEN PEACH ROSÉ

rosé, absolut vodka, peach, citrus

15⁹⁹

siena sangria

13⁹⁹/49⁹⁹

pinot grigio, vodka, passion fruit

the classics

- OLD FASHIONED

tincup bourbon, demerara, bitters

17⁹⁹
- SOUTHSIDE

bombay dry gin, lime, mint

15⁹⁹
- CADILLAC MARGARITA

código 1530 blanco, grand marnier, lime

17⁹⁹
- WHISKY BRAMBLE

pendleton whisky, lemon, blackberry

14⁹⁹
- ESPRESSO MARTINI

vanilla vodka, kahlua, espresso

17⁹⁹

zero proof

- THE IMPOSTER

peach nectar, mint, ginger beer

8⁹⁹
- LAVENDER BRAMBLE

blueberry lavender, lime, lemon, blackberries

8⁹⁹
- SENZA SPRITZ

lyre blood orange non-alcoholic aperitivo, grapefruit, lemon

13⁹⁹
- PSEUDO HUGO

giffard elderflower non-alcoholic, peach purée, lime, mint

14⁹⁹

wine by the glass

- BUBBLES

Canard Duchene, **CHAMPAGNE**, “cuvee leonie”, reims, fra (NV)

34⁹⁹
- Berlucchi, **FRANCIACORTA**, brut, lombardy, ita (NV)

21⁹⁹
- Avissi, **PROSECCO**, veneto, ita (NV)

13⁹⁹
- Lamberti, **ROSÉ**, friuli-venezia giulia, ita (NV)

15⁹⁹

WHITES • ITALY

- Antinori, **CHARDONNAY**, “bramito”, umbria (2024)

16⁹⁹
- Cusumano, **ETNA BIANCO**, “alta mora”, sicily (2024)

18⁹⁹
- Benvolio, **PINOT GRIGIO**, friuli (2024)

13⁹⁹
- Puiatti, **RIBOLLA GIALLA**, friuli-venezia giulia (2024)

15⁹⁹

ELSEWHERE

- Georg Albrecht Schneider, **RIESLING**, kabinet, rheinhessen, ger (2022)

14⁹⁹
- Wairau River, **SAUVIGNON BLANC**, marlborough, nz (2025)

15⁹⁹
- Hampton Water, **ROSÉ**, languedoc, fra (2024)

14⁹⁹
- Les Sarrins, **ROSÉ**, provence, fra (2024)

16⁹⁹

REDS • ITALY

- Marchesi di Barolo, **BARBERA DEL MONFERRATO**, “maraia”, piedmont (2021)

15⁹⁹
- Colitbuono, **CHIANTI**, “cetamura”, tuscany (2024)

14⁹⁹
- Zaccagnini, **MONTEPULCIANO D’ABRUZZO**, “tralchetto”, abruzzo (2023)

15⁹⁹
- G.D. Vajra, **NEBBIOLO**, langhe, piedmont (2024)

19⁹⁹
- Argiano, **SUPER TUSCAN**, “non confunditur”, tuscany (2023)

18⁹⁹

ELSEWHERE

- Cline, **CABERNET SAUVIGNON**, “seven ranchlands”, north coast ca (2022)

16⁹⁹
- Jordan, **CABERNET SAUVIGNON**, alexander valley, ca (2021)

31⁹⁹
- Antigal Uno, **MALBEC**, uco valley, mendoza, arg (2023)

14⁹⁹
- Angeline, **PINOT NOIR**, “reserve”, monterey, ca (2024)

15⁹⁹
- Ken Wright Cellars, **PINOT NOIR**, willamette valley, or (2024)

18⁹⁹
- Harvey & Harriet, **RED BLEND**, san luis obispo, ca (2023)

21⁹⁹

brunch favorites

- BLOODY MARY

vodka, housemade bloody mix, caprese skewer, cured pepperoni, seasoned rim

12⁹⁹
- MIMOSA

prosecco, orange juice

11⁹⁹
- ESPRESSO DI BLUEBERRY

vanilla vodka, espresso, blueberry, lavender

16⁹⁹
- ICED CAFFÈ LIQUOROSO

vodka, espresso, kahlúa, caramel, cream

15⁹⁹

Spritz Tower

35⁹⁹

select 4

- HUGO

elderflower liqueur, mint, lime, prosecco

- LIMONCELLO

housemade limoncello, prosecco

- BLUEBERRY

vodka, blueberry, lavender, lemon, peach, prosecco

- APEROL

aperol apertivo, prosecco

bottles + cans

- 3 FLOYDS GUMBALLHEAD

American Pale Wheat

9⁹⁹
- GOOSE ISLAND HAZY BEER HUG

Hazy IPA

8⁹⁹
- KONA BIG WAVE

Golden Ale

8⁹⁹
- BUD LIGHT

American Light Lager

7⁹⁹
- CORONA EXTRA

Mexican Lager

7⁹⁹
- PERONI

Lager

8⁹⁹
- BELL'S TWO HEARTED

IPA

8⁹⁹
- BEST DAY

Non-Alcoholic Kolsh

7⁹⁹
- WHITE CLAW

Mango Hard Seltzer

8⁹⁹

Wine Flights

39⁹⁹ • three 3oz. pours