

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 toast19⁹⁹

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

BEEF & 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, pecorino26⁹⁹

PESTO FUSILLI

mint, basil, pecorino cheese VG21⁹⁹

ASPARAGUS & RICOTTA RAVIOLI

english pea, 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, mozzarella..... 29⁹⁹

HALF BRICK CHICKEN

crispy garlic potatoes, lemon pan jus..... 33⁹⁹

ROASTED SALMON

sweet corn, charred cipollini onion, marinated tomato, fresno chili agrodolce GF 29⁹⁹

sides

ROASTED CARROTS

whipped ricotta, spiced agave, garlic, pepitas VG GF 13⁹⁹

PARMESAN FRIES

lemon garlic aioli VG 8⁹⁹

CARAMELIZED BRUSSELS SPROUTS

pancetta GF..... 12⁹⁹

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% service charge will automatically be added to all 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.

specialty cocktails

NO. 1	maker’s mark, espresso demerara, cherry bark bitters	16 ⁹⁹
NO. 2	absolut, blueberry, lavender, lemon, peach, prosecco	16 ⁹⁹
NO. 4	olive oil-washed grey goose, rosemary, olive brine, blue cheese stuffed olives	18 ⁹⁹
NO. 8	olmeca altos plata, elderflower, peach, lemon	15 ⁹⁹
NO. 14	creyente mezcal, elote liqueur, guajillo, serrano, pineapple, lime	16 ⁹⁹
NO. 18	roku gin, aperol, strawberry, basil, lemon, tonic	14 ⁹⁹
NO. 21	patrón silver, giffard crème de violette, eucalyptus, lemon	17 ⁹⁹

seasonal

LIMONCELLO SPRITZ	house-made limoncello, mint, prosecco	12 ⁹⁹
FROZEN ITALIAN SPRITZ	apervita aperitif, prosecco, citrus	15 ⁹⁹
FROZEN PEACH ROSÉ	rosé, absolut vodka, peach, citrus	15 ⁹⁹

siena sangria 13⁹⁹/49⁹⁹
pinot grigio, vodka, passion fruit

the classics

OLD FASHIONED	tincup bourbon, demerara, bitters	17 ⁹⁹
SOUTHSIDE	bombay dry gin, lime, mint	15 ⁹⁹
CADILLAC MARGARITA	código 1530 blanco, grand marnier, lime	17 ⁹⁹
WHISKY BRAMBLE	pendleton whisky, lemon, blackberry	14 ⁹⁹
ESPRESSO MARTINI	vanilla vodka, kahlua, espresso	17 ⁹⁹

zero proof

THE IMPOSTER	peach nectar, mint, ginger beer	8 ⁹⁹
LAVENDER BRAMBLE	blueberry lavender, lime, lemon, blackberries	8 ⁹⁹
SENZA SPRITZ	lyre blood orange non-alcoholic aperitivo, grapefruit, lemon	13 ⁹⁹
PSEUDO HUGO	giffard elderflower non-alcoholic, peach purée, lime, mint	14 ⁹⁹

wine by the glass

BUBBLES

Canard Duchene, CHAMPAGNE, “cuvee leonie”, reims, fra (NV)	34 ⁹⁹
Berlucchi, FRANCIACORTA, brut, lombardy, ita (NV)	21 ⁹⁹
Avissi, PROSECCO, veneto, ita (NV)	14 ⁹⁹
Lamberti, ROSÉ, friuli-venezia giulia, ita (NV)	16 ⁹⁹

WHITES • ITALY

Antinori, CHARDONNAY, “bramito”, umbria (2024)	18 ⁹⁹
Cusumano, ETNA BIANCO, “alta mora”, sicily (2024)	17 ⁹⁹
Pasqua, PINOT GRIGIO, “black label”, veneto, ita (2025)	13 ⁹⁹
Puiatti, RIBOLLA GIALLA, friuli-venezia giulia (2024)	15 ⁹⁹

ELSEWHERE

Blindfold, CHARDONNAY, russian river, ca (2023)	20 ⁹⁹
Heinz Eifel, RIESLING, mosel, ger (2023)	14 ⁹⁹
Wairau River, SAUVIGNON BLANC, marlborough, nz (2025)	15 ⁹⁹
Les Sarrins, ROSÉ, provence, fra (2024)	16 ⁹⁹

REDS • ITALY

Marchesi di Barolo, BARBERA DEL MONFERRATO, “maraia”, piedmont (2021)	14 ⁹⁹
Colitbuono, CHIANTI, “cetamura”, tuscany (2024)	13 ⁹⁹
Zaccagnini, MONTEPULCIANO D’ABRUZZO, “tralchetto”, abruzzo (2023)	15 ⁹⁹
G.D. Vajra, NEBBIOLO, langhe, piedmont (2024)	19 ⁹⁹
Argiano, SUPER TUSCAN, “non confunditur”, tuscany (2023)	18 ⁹⁹

ELSEWHERE

Cline, CABERNET SAUVIGNON, “seven ranchlands”, north coast, ca (2023)	16 ⁹⁹
Mt. Veeder, CABERNET SAUVIGNON, napa valley, ca (2023)	29 ⁹⁹
Antigal Uno, MALBEC, uco valley, mendoza, arg (2023)	14 ⁹⁹
Ken Wright Cellars, PINOT NOIR, willamette valley, or (2024)	19 ⁹⁹
Pali, RED BLEND, “maelstrom”, central coast, ca (2021)	17 ⁹⁹

brunch favorites

BLOODY MARY	vodka, housemade bloody mix, caprese skewer, cured pepperoni, seasoned rim	12 ⁹⁹
MIMOSA	prosecco, orange juice	11 ⁹⁹
ESPRESSO DI BLUEBERRY	vanilla vodka, espresso, blueberry, lavender	16 ⁹⁹
ICED CAFFÈ LIQUOROSO	vodka, espresso, kahlúa, caramel, cream	15 ⁹⁹

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	9 ⁹⁹
GOOSE ISLAND HAZY BEER HUG Hazy IPA	8 ⁹⁹
KONA BIG WAVE Golden Ale	8 ⁹⁹
BUD LIGHT American Light Lager	7 ⁹⁹
CORONA EXTRA Mexican Lager	7 ⁹⁹
PERONI Lager	8 ⁹⁹
BELL'S TWO HEARTED IPA	8 ⁹⁹
BEST DAY Non-Alcoholic Kolsh	7 ⁹⁹
WHITE CLAW Mango Hard Seltzer	8 ⁹⁹

Wine Flights 39⁹⁹ • three 3oz. pours