

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, toast 17⁹⁹

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

EGG SANDWICH

scrambled eggs, fennel sausage, hooks cheddar, tomato, calabrian chili aioli,herb aioli, brioche bun, crispy garlic potatoes 19⁹⁹

LEMON RICOTTA PANCAKES

blueberry compote, chantilly cream, mint 19⁹⁹

2-Course

29⁹⁹ per person • select one from each course

first course

choice of

LEMON RICOTTA PANCAKES

TUSCAN KALE CAESAR

SPICED SQUASH SOUP

second course

choice of

EGG SANDWICH

RIGATONI ALLA VODKA

GRILLED CHICKEN SANDWICH

LEAF & TENDRIL

THE FINEST LOCAL INGREDIENTS

CHICAGO

soup & salads

SPICED SQUASH SOUP

ginger balsamic, pepita VG GF..... 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

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

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

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

fresno chiles, lemon, pomodoro, smoked paprika aioli 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

plates

CHICKEN PARMESAN

house pomodoro, mozzarella..... 29⁹⁹

HALF BRICK CHICKEN

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

SALMON VESUVIO

roasted potatoes, english peas, garlic butter 29⁹⁹

housemade pasta

made from scratch daily • GF pasta available

PROSCIUTTO SAUSAGE ORECCHIETTE

watercress, chili flake, pecorino 26⁹⁹

MUSHROOM FUSILLI

porcini mushroom ragu, parmesan VG.....23⁹⁹

BUTTERNUT SQUASH RAVIOLI

brown butter, candied walnut, crispy sage, balsamic VG.....23⁹⁹

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

TAGLIATELLE BOLOGNESE

parmesan 25⁹⁹

Add fresh shaved truffle

to any dish - 25⁹⁹ per 3g

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

CRISPY GARLIC POTATOES

VG 8⁹⁹

APPLEWOOD SMOKED BACON

..... 8⁹⁹

FRESH FRUIT

VG GF 8⁹⁹

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

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
- PSL MARTINI

vodka, pumpkin, kahlúa, rumchata, espresso

17⁹⁹

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)

14⁹⁹
- Lamberti, **ROSÉ**, friuli-venezia giulia, ita (NV)

16⁹⁹

WHITES • ITALY

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

18⁹⁹
- Cusumano, **ETNA BIANCO**, “alta mora”, sicily (2024)

17⁹⁹
- Pasqua, **PINOT GRIGIO**, “black label”, veneto, ita (2025)

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

15⁹⁹

ELSEWHERE

- Blindfold, **CHARDONNAY**, russian river, ca (2023)

20⁹⁹
- Heinz Eifel, **RIESLING**, mosel, ger (2023)

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

15⁹⁹
- Les Sarrins, **ROSÉ**, provence, fra (2024)

16⁹⁹

REDS • ITALY

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

14⁹⁹
- Colitbuono, **CHIANTI**, “cetamura”, tuscany (2024)

13⁹⁹
- 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 (2023)

16⁹⁹
- Mt. Veeder, **CABERNET SAUVIGNON**, napa valley, ca (2023)

29⁹⁹
- Antigal Uno, **MALBEC**, uco valley, mendoza, arg (2023)

14⁹⁹
- Ken Wright Cellars, **PINOT NOIR**, willamette valley, or (2024)

19⁹⁹
- Pali, **RED BLEND**, “maelstrom”, central coast, ca (2021)

17⁹⁹

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