PIERCETAVERN.COM

DOWNERS GROVE

estd. PIERCE TAVERN 2018

a neighborhood hideout

FIRST EDITION | CHICAGO'S BEST HICKORY SMOKED BRISKET CHILI | VOL 7. ISSUE 8.

SMALL PLATES

BURRATA + PEACH TOAST $14
whipped burrata | grilled peaches | cherry tomato | arugula | evoo | lemon | balsamic reduction | sea salt | sourdough

WOOD FIRED PRETZEL TWIST
1/$9 - 2/$17 - jumbo/$23
pimento cheese | honey mustard | three cheese queso

CHICKEN WINGS $16
buffalo, bbq, roasted garlic + parmesan or Pierce pepper rub | celery + carrots

SWEET CHILI CALAMARI $15
sweet chili + calabrian glaze | lemon | pickled fresno | honey sriracha aioli

CAULIFLOWER BITES $13
parmesan | cherry pepper | garlic + black pepper aioli **or** buffalo sauce | blue cheese crumbles | ranch

CLOCK SHADOW CHEESE CURDS $12
southwest ranch + tomato sauce

WOOD FIRED NACHOS $14
spicy queso | cilantro sour cream | pico de gallo | corn & jalapeno salsa | guacamole | pickled peppers | corn tortilla chips

ADD A PROTEIN:
brisket $6 | pulled pork $5 | steak $5 | birria $6
grilled chicken $4 | adobo chicken $4 | shrimp $6

CHIPS + GUAC $12
guacamole | pico de gallo | tortilla chips

BUFFALO SHRIMP $16
buffalo sauce | blue cheese crumbles carrots | celery | ranch

WOODFIRED ELOTE DIP $14
grilled corn | cotija | sour cream | cilantro | tajin | lime | tortilla chips | topped with jalapeños and chipotle crema

SPICY AHI TUNA $19
fried wontons | chili crisp | lime | avocado | sesame seeds | pickled onion | scallion | wasabi aioli

HIDEOUT ROLLS $14
ground beef | caramelized onion | diced pickles | cheddar | animal sauce

SLIDERS

HOT CHICKEN SLIDERS $15
double battered chicken | habanero hot sauce | coleslaw | southwest ranch | house pickles | slammer buns (3)

FILET MIGNON SLIDERS* $21
grilled filet | whipped boursin cheese | parm crisp | arugula | horseradish aioli | slammer bun (3)

PORK BELLY SLIDERS $18
flash-fried pork belly | maple + soy glaze kimchi aioli | shaved vegetable slaw pickled thai chilis | sesame seed buns (3)

SOUP + SALADS

ROTATING DAILY SOUP $5/$6

FRENCH ONION $8
caramelized onion | thyme | bayleaf | brandy beef broth | swiss cheese

HICKORY SMOKED BRISKET CHILI $7/$8
pepper jack | sour cream | scallions | poblano cornbread croutons **MAKE IT A CHILI MAC $10**

CHOPPED $17
grilled chicken | romaine | bacon | grape tomato | roasted corn | avocado | tortilla chips | blue cheese | citrus vinaigrette

GOAT CHEESE SALAD $15
spring greens | fried goat cheese | blueberries | raspberries | cucumber | pistachios | sweet apple cider vinaigrette

SOUTHWEST TOSTADA $17
fried chicken | romaine | avocado | black beans | roasted corn | cheddar | pico de gallo lime | southwest ranch

CRISPY BRUSSEL SPROUT $17
shrimp | jalapenos | shallots | carrots cabbage | thai vinaigrette

ASIAN WONTON SALAD $16
crispy rice noodles | romaine | red cabbage | bean sprouts | chopped almonds | green onion | mandarin oranges | wonton strips | cilantro | sesame + soy vinaigrette

SALMON LA PUEBLA $20
grilled romaine | shaved parmesan | avocado roasted corn | cherry tomato | house made croutons | chipotle caesar

SOUTHWEST STEAK BOWL $18
grilled skirt steak | cilantro lime rice | elote | pico de gallo | avocado | oaxaca cheese | roasted jalapeno | southwest aioli

HAWAIIAN SHRIMP BOWL $19
teriyaki glazed shrimp | cilantro rice | shaved cabbage | peppers | pineapple + mango salsa chili lime sauce

AHI TUNA BOWL $21
marinated tuna | sesame + soy rice | cabbage salad | edamame | shaved radish | toasted cashews | cilantro | miso chili aioli

AUGUST *featured* SANDWICH

SPICY RANCH + CHOPPED CHICKEN
marinated chicken | arugula | sun dried tomato pesto | bacon | havarti cheese | tomato | hot ranch | grilled french roll
$17

PIZZAS

MARGHERITA $13
fresh mozzarella | basil | house red sauce | evoo

PEPPERONI + RICOTTA $15
mozzarella + provolone | crushed red pepper | honey | house red sauce

ITALIAN SAUSAGE + GIARDINIERA $15
pork sausage | mozzarella + provolone | giardiniera | house red sauce

ARUGULA + PROSCIUTTO PIZZA $15
spring arugula | sliced prosciutto | garlic oil | mozzarella | sea salt | balsamic glaze

CHICKEN PESTO PIZZA $15
pesto sauce | mozzarella | ricotta | grilled chicken | tomatoes | evoo | basil

WOODFIRED!

HOUSE *smoked* MEAT

THE HOT MESS {coleslaw + handcut fries} $23
Sliced Chicken Thigh | Brisket | Pulled Pork | Smoked Wings | Bourbon BBQ

SMOKED CHICKEN WINGS $16
bourbon bbq, buffalo, or pierce pepper rub | blue cheese or ranch | celery + carrots

HICKORY SMOKED PULLED PORK OR BRISKET SANDWICH $15/$16
bourbon bbq | hatch chile slaw | b + b pickles | pretzel bun

CHOICE OF HANDCUT FRIES, HOMEMADE CHIPS OR COUNTRY SLAW
truffle parm $3 | buffalo $3 | animal $3 | sweet potato $3

BURGERS

choice of handcut fries, homemade chips or country slaw.
truffle parm $3 | buffalo $3 | animal $3 | sweet potato $3

EXCHANGE ANY BURGER FOR A BLACK BEAN PATTY +$1 | GLUTEN FREE BUN AVAILABLE +$3

ALL AMERICAN $16
american | lettuce | tomato | onion | pickles | brioche*

MUSTANG $17
yellow cheddar | bacon | onion strings | bourbon bbq | pretzel*

GOUDACRIS $16
smoked gouda | cherry pepper jam | truffle mayo | arugula | brioche*

SPICY BLACK BEAN BURGER $14
black bean patty | gruyere cheese | garlic aioli | arugula | tomato | brioche

TURKEY BURGER $16
house patty | muenster cheese | smoked chipotle aioli | avocado | corn salsa | lettuce | tomato | brioche bun

TAVERN $18
double 1/4 patties | american | fried egg | whiskey pepper bacon | house pickles | shallot aioli | brioche*

WEST COAST $17
double 1/4 lb patties | american | animal sauce | caramelized onions | pickle chips lettuce | tomato | brioche*

HANDHELDS

choice of handcut fries, homemade chips or country slaw
truffle parm $3 | buffalo $3 | animal $3 | sweet potato $3

BRISKET GRILLED CHEESE $17
brisket | white cheddar | yellow cheddar caramelized onions | sourdough | bourbon bbq sauce

BUFFALO CHICKEN $15
buffalo sauce | blue cheese | ranch | brioche

CAPRESE $12
tomato | fresh mozzarella | basil | balsamic pesto | baguette
ADD A PROTEIN:
grilled chicken 5 | prosciutto 4

SMOKED CHICKEN WRAP $16
smoked chicken thigh | pepper jack cheese | pico de gallo | bacon | romaine lettuce | spicy tortilla strips | chipotle ranch | flour tortilla

STEAK SANDWICH* $19
marinated skirt steak | fontina | crispy onion strings | chimichurri | arugula | pickled fresnos | ciabatta roll

SHRIMP PO BOY $17
fried shrimp | shaved lettuce | white cabbage | tomato | spicy remoulade | house pickles | French roll

ROASTED TURKEY CLUB $14
shaved turkey | bibb lettuce | tomato | bacon | avocado | provolone cheese | garlic aioli | multi grain wheat bread

TACOS

SPICY CHICKEN DOUBLE DECKER TACOS $16
adobo chicken | cheddar | chihuahua lettuce | pico de gallo | chipotle ranch (3)

BENNY'S BIRRIA TACOS $17
braised brisket | cheddar | chihuahua | pico de gallo | jalapeno crema | cilantro | flour tortillas consome (3)

MAHI-MAHI TACOS $18
blackened mahi mahi | avocado | mango salsa | chipotle + lime aioli | cilantro | flour tortilla

LARGE PLATES

GREEK CHICKEN & NAAN $19
greek chicken skewers | whipped feta | olive | cucumber slaw | tomato | onion | woodfired naan | house-made tzatziki | greek potatoes

CHIPOTLE LIME SALMON $25
pan seared salmon | chipotle glaze | lemon + herb wild rice | broccolini | mango salsa | micro herbs

CRISPY ORANGE CHICKEN $21
sesame + soy rice | crispy orange chicken | charred broccolini | marinated pineapple + peppers | soy reduction

SKIRT STEAK FAJITAS $26
marinated skirt steak | mexican rice | bell peppers | grilled onion | guacamole | pico de gallo | roasted jalapeno | sour cream | corn tortillas

SURF + TURF $29
4oz filet | marinated shrimp | crispy potatoes | asparagus | cajun cream sauce | micro herbs

LEMON RICOTTA PASTA $21
pacchari noodles | creamy lemon sauce | rendered panchette | garden herbs | ricotta | arugula | chili flake | aged parmesan

AUGUST *featured* LARGE PLATE

MEDITERRANEAN SHRIMP BOWL
lemon + herb marinated shrimp | orzo | spinach | heirloom tomatoes | marinated olives | feta | toasted almonds | herby tahini sauce
$19

FARMERS & MERCHANTS BANK BUILDING
Built in 1892 and housed the bank, post office, and library. In 1944 the turret was removed and stone siding added

SIDES

HAND CUT FRIES $5

BUFFALO FRIES $7
buffalo sauce | crumbled blue cheese | ranch

ANIMAL FRIES $8
animal sauce | caramelized onions | american cheese

ONION RINGS $8
bourbon BBQ sauce

BROCCOLINI $9
miso glaze | parmesan | lemon zest | herbed panko

MIXED GREEN SALAD $5
arcadian mix | tomato | red onion | cucumber | lemon parm vinaigrette

CRISPY BRUSSEL SPROUTS $8
crispy bacon | aged parmesan | lemon

SWEET POTATO FRIES $7
honey mustard

TRUFFLE PARMESAN FRIES $7
black truffle sea salt | pickled peppers aged parmesan | truffle mayo

BAKED MAC & CHEESE $7
chicken $3 | shrimp $5
pulled pork $4 | brisket $5 | steak $5

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS