

EXECUTIVE CHEF ANDREW LIM

LUNCH

COLD PLATES

BANCHAN 반찬 5
ASSORTED CHEF'S SELECTION

SHRIMP COCKTAIL 15
3 PCS, GOCHUJANG COCKTAIL SAUCE

RAW OYSTERS* 30
6 PCS, WHITE KIMCHI MIGNONETTE

PETITE SALADS

CAESAR 12
LITTLE GEM, PARMESAN CRISPS, MILK BREAD CROUTONS
CHICKEN +6 **PRIME SKIRT*** +10

MIXED GREENS 12
CUCUMBER, RADISH, HERBS, GINGER VINAIGRETTE
SALMON +8

SANDWICHES

SERVED WITH FRIES

FRIED CHICKEN SANDWICH 21
PICKLED PEPPERS, GOCHUJANG AIOLI, SLAW
NEW ENGLAND-STYLE ROLL, DWENJANG AIOLI
DOUBLE SMASH BURGER 24
DRY-AGED, AMERICAN CHEESE,
ONION, PICKLE, PICKLED PEPPER AIOLI

*katsu sando** 88
MILK BREAD, 5 OZ A5 WAGYU, KATSU SAUCE

MAINS

OMELETTE* 16
GRUYÈRE AND CHIVES
BREAKFAST SANDWICH 16
WORLD'S BEST ENGLISH MUFFIN, BACON,
CHEESE, EGG, PEPPER AIOLI, HASHBROWN
BIBIMBOP* 비빔밥 18
RICE, VEGETABLES, BEAN SPROUTS, FRIED
EGG, GOCHUJANG BIBIMBOP SAUCE
CHICKEN +6 **PRIME SKIRT*** +10 **SALMON** +8
SALMON BOWL* 회덮밥 21
RICE, CURED SALMON, GOCHUJANG
BIBIMBOP SAUCE
KIMCHI FRIED RICE* 김치볶음밥 23
SMOKED SOY, GUANCIALE, SMOKED BLUE CHEESE
STEAK FRITES* 34
PRIME SKIRT STEAK, CHIMICHURRI, BEEF FAT FRIES
STEAK & EGGS* 34
PRIME SKIRT STEAK, CHIMICHURRI,
WHITE RICE OR MIXED GREENS



KOREAN LUNCH TRAY

RICE, SOUP, ASSORTED BANCHAN

CHOICE OF:

PRIME SKIRT STEAK*
GRILLED GARLIC CHICKEN
GRILLED MACKEREL
ROASTED VEGETABLES

28

STEWES

SERVED WITH RICE & ASSORTED BANCHAN

KIMCHI 김치찌개 18
HERITAGE PORK BELLY, TOFU
SOONDUBU* 순두부찌개 20
BRAISED SHORT RIB, POACHED EGG
SULLUNG TANG 설렁탕 20
SOMYEON NOODLES, BRAISED BEEF

SIDES

FRIED EGG*	4	BEEF FAT FRIES	9
BANCHAN	5	KOREAN BACON	9
BREAKFAST POTATOES	6	BACON	9
HOMEADE ENGLISH MUFFIN	8	YOGURT PARFAIT	12
PUBLICAN TOAST & JAM	8		

korean milk donut 9
FRIED MILK BREAD, CREAM FILLING,
SEASONAL FRUIT

COCKTAILS

THE CHAIRMAN 18

BLENDED SCOTCH, STRAIGHT BOURBON, SHIITAKE,
HOUSE BITTERS, ABSINTHE BLANC, DOUBLE CITRUS SWATH

LADY VENGEANCE 15

BITTERSWEET GRAPPA, SMOKED CHILIS,
BLOOD ORANGE, CINNAMON, LIME, GOCHUJANG

WINTER IN PARADISE 18

IRISH WHISKEY MELANGE, SPANISH BRANDY, AGED BLENDED RUM,
SHIKHYE HORCHATA, PINEAPPLE, LIME, SMOKED CINNAMON

TRILATERAL SUMMIT 18

KOREAN SOJU, JAPANESE YUZU LIQUEUR,
CHINESE BAIJIU, LIME OLEO SACCHARUM

kimchi bloody mary 15

SOJU, HOMEMADE BLOODY MIX, FURIKAKE
OYSTER* +5 GULF SHRIMP +5

slushies 15

MELON SOUR

PLUM WINE, MELON LIQUEUR, PINEAPPLE, LIME JUICE

STRAWBERRY MILK 딸기 우유

KETEL ONE VODKA, YOGURT SOJU, STRAWBERRY, ITALIAN APERTIVO

BY THE GLASS

SPARKLING

CATTIN, <i>BRUT CATTIN</i> , CRÉMANT D'ALSACE, NV	16
LE MONDE, ROSÉ SPUMANTE, PINOT NERO, NV	15
G. CHIQUET, <i>TRADITION 1ER CRU</i> , BRUT, NV	25

WHITE

PEDRO MÉNDEZ, ALBARINO, 2023	16
E. MELLOTT, <i>MA COLLINE</i> , SANCERRE, 2023	20
LE MONDE, PINOT GRIGIO, 2023	16
FAILLA, SONOMA COAST CHARDONNAY, 2022	18
RICHTER, <i>W. SONNENUHR</i> , RIESLING SPÄTLESE, 2021	18

ROSÉ

TIBERIO, CERASUOLO, ABRUZZO, 2023	15
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RED

REEVE, <i>YA MOON</i> , PINOT NOIR, 2023	16
DAMILANO, <i>MARGHE</i> , NEBBIOLO, 2022	15
TURLEY, <i>OLD VINE</i> , ZINFANDEL, 2022	17
TRAPADIS, <i>LES GARRIGUES</i> , GRENACHE, 2020	17
LAPOSTOLLE, <i>ALEXANDRE</i> , CABERNET SAUVIGNON, 2022	18
CRUZADO, <i>HONORABLE</i> , TEMPRANILLO, RIOJA 2019	20

BEER

MARZ HAN MAEKJU INTERNATIONAL LAGER CHICAGO 16OZ 5.3% ABV	12
BURNT CITY TWO HEADED BOY UNFILTERED PILSNER CHICAGO 16OZ 5.3% ABV	12
MOODY TONGUE ORANGE BLOSSOM BELGIAN BLONDE CHICAGO 16OZ 5.4% ABV	12
HOPEWELL GOING PLACES IPA CHICAGO 16OZ 6.8% ABV	12
SPITEFUL GOD DAMN PIGEON ROBUST PORTER CHICAGO 16OZ 8.2% ABV	12
ERIS PEDESTRIAN DRY CIDER CHICAGO 12OZ 6% ABV	10
BEST DAY BREWING NA KOLSCH CALIFORNIA 12OZ >0.5% ABV	8

COFFEE

ICED

COLD BREW	8
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FRENCH PRESS

EN MASSE	9
DECAFFEINATED	9
SINGLE ORIGIN	9

TEA

GREEN

HIGH MOUNTAIN DRAGON WELL	7
EMPEROR'S GENMAICHA	7

WULONG

BIG RED ROBE	7
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BLACK

DUBLIN BREAKFAST	7
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HERBAL

CHAMOMILE BLOSSOM	7
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JUICE

APPLE JUICE	5
PINEAPPLE JUICE	5
GRAPEFRUIT JUICE	6
ORANGE JUICE	6

SODA

COKE	8
DIET COKE	8
SPRITE	8
HOUSE-MADE GINGER BEER	9

*these items are served raw, undercooked or cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

*notice to consumers: please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the person in charge or certified food protection manager on duty at this establishment