

EXECUTIVE CHEF ANDREW LIM

LUNCH

PETITE SALADS

CAESAR 12

LITTLE GEM, PARMESAN CRISPS, MILK BREAD CROUTONS

MIXED GREENS 12

CUCUMBER, RADISH, HERBS, GINGER VINAIGRETTE

CHICKEN +6

PRIME SKIRT* +14

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 PRIME BEEF, AMERICAN CHEESE
ONION, PICKLES, PICKLED PEPPER AIOLI,

MAINS

BREAKFAST SANDWICH

16

ENGLISH MUFFIN, BULGOGI SAUSAGE PATTY,
CHEESE, EGG, PEPPER AIOLI, HASHBROWN

BIBIMBOP* 비빔밥

18

RICE, VEGETABLES, BEAN SPROUTS, FRIED
EGG, GOCHUJANG BIBIMBOP SAUCE
CHICKEN +6 PRIME SKIRT* +14 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, MINARI CHIMICHURRI,
BEEF FAT FRIES

STEAK & EGGS*

34

PRIME SKIRT STEAK, MINARI CHIMICHURRI,
WHITE RICE OR MIXED GREENS



KOREAN LUNCH TRAY

RICE, SOUP, ASSORTED BANCHAN

CHOICE OF:

PRIME SKIRT STEAK*
GRILLED GARLIC CHICKEN
GRILLED MACKEREL

28

DUMPLINGS

SERVED WITH SOY DIPPING SAUCE

PORK

12

VEGETABLE

12

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 TENDON
BRAISED BEEF, SCALLIONS

SIDES

FRIED EGG*

4

BANCHAN

5

BREAKFAST POTATOES

6

HOMEMADE ENGLISH MUFFIN

8

PUBLICAN TOAST & JAM

8

BEEF FAT FRIES

9

KOREAN BACON

9

BACON

9

YOGURT PARFAIT

12

korean milk donut 9

FRIED MILK BREAD, CREAM FILLING,
SEASONAL FRUIT

COCKTAILS

THE CHAIRMAN 18

BLENDING 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
DOG POINT, SAUVIGNON BLANC, 2024	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

BEER

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

SODA

COKE	8
DIET COKE	8
SPRITE	8

*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