

soups & salads

soup du jour

ask your server for today's selections

6

baby spinach salad

toasted hazelnuts + fresh strawberries + Ader Käse blue cheese + basil balsamic vinaigrette

8

warm goat cheese salad

pistachio crusted chevre + organic greens + golden raisins + shaved fennel + citrus vinaigrette

9

simple salad

organic field greens + house croutons + choice of dressing

6

small plates

cheese puffs

choux pastry + new york cheddar + spicy aioli

6

seasonal pickles

a selection of our house-made pickled vegetables

7

beef tartare

black earth farms beef + celery root slaw + toasted challah + egg yolk

12

asparagus

local asparagus + sarvecchio parmesan + jamon serrano

9

spice roasted olives

spanish olive oil + fennel + peppers + crusty bread

8

bruschetta

spanish oil cured tuna + white beans + shaved onion + capers

9

garbanzo puree + cured artichokes + olives + radish

9

roasted baby beets

young arugula + house-made ricotta + horseradish walnuts + pickled shallots

9

shrimp ceviche

laughing bird shrimp + kaffir lime + fried peanuts + spicy coconut shooter

11

chorizo croquettes

spanish chorizo + queso manchego + crushed potatoes + piquillo tomato jam

9

pizza du jour

11-13

large plates

fish n' chips

lake superior whitefish + beer batter + malt vinegar "chips" + lemon tartar

16

mac n' choose

spiral pasta + three cheese mornay + daily inspired additions

12-14

whole roasted trout

Rushing waters trout + preserved lemon + oyster mushrooms + toasted farro + leek vinaigrette

23

roasted chicken

TJ's free range chicken + asparagus & artichoke panzanella + bacon shallot marmalade

17

stuffed eggplant

curried quinoa + zante currants + smoked almonds + date puree

15

pappardelle primavera

spring peas + local asparagus + capriole chevre + sunflower seeds & sprouts

16

diver scallops

creamed millet + caramelized cauliflower + golden raisins + caperberries + pinenuts

21

pork belly

Becker Lane organic pork + artisan polenta + pea shoot salad + hominy + moscatel gastrique

18

please ask your server about our vegetarian, gluten-free, and vegan options

six-pack for the kitchen

9.50

executive chef leonard hollander
dinner menu + spring 2010

marion street cheese market

the illinois department of public health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age four, pregnant women, and other highly susceptible individuals with compromised immune systems + thorough cooking of such animal foods reduces the risk of illness

cheese

all cheese flights come with bread, crackers, and dried fruit add a side of mixed olives	3
jasper hill farm cabot clothbound cheddar, bayley hazen blue, rotating seasonal cheese, <i>ricks pick's</i> pickled vegetables	12
midwest tour <i>capriole in goat, milton creamery ia</i> prairie breeze, <i>shepherd's way farm mn</i> big woods blue	12
españa sabrosísima <i>rendondo iglesias</i> serrano ham, chorizo picante, garrotxa, malvarosa, ombra, membrillo jelly	15
francophile french triple cream, cantal, <i>essex street</i> comté, petit basque, morbier badois, <i>st. dalfour</i> royal fig jam	15
wisconsin <i>crave brothers</i> les frere, <i>sheep dairy co.</i> dante, <i>saxon</i> evalon, <i>roth kase</i> gruyere surchoix, <i>hook's</i> ten year cheddar, wi preserves	15
little stinker valais raclette, <i>mouco</i> colorouge, <i>cowgirl creamery</i> red hawk, <i>bee raw</i> honey	12
ploughman english farmhouse cheddar, stichelton blue, <i>nueske's</i> liver pate on multigrain bread, <i>gracious gourmet</i> dried fruit chutney	12
midwest meats <i>la quercia</i> prosciutto, <i>la quercia</i> hot coppa, <i>russo</i> soppressata, <i>maille</i> mustard, cornichons	12
hundred dollar ham from the black iberian pig that forages on wild acorns, served with marcona almonds	12
antipasta plate marinated broad beans, caperberries, marinated roasted tomatoes	7
sweet tooth <i>erwephoria</i> gouda, french triple cream, <i>knipschildt</i> violet dark chocolate truffle, <i>katherine anne</i> honey vanilla caramel	12

play cheesemonger

choose a total of three or five cheeses and meats to create your own flight	12 or 15
french triple cream (p) soft, rich, and decadent	
prairie breeze a well balanced cheddar	
malvarosa (p) a snacky, spanish sheep's milk cheese	
garrotxa a firm natural rind goat cheese with a lemon zip	
valais raclette pungent and savory, the french and swiss classic	
capriole goat (p) a rotating selection of goat cheese from Indiana	
red hawk a washed rind triple cream from california	
gruyère surchoix notes of toasted butter and nuts	
dante a hard and delicately flavored sheep's milk cheese	
ombra a nutty and slightly fruity cheese similar to manchego	
cantalet a french version of cheddar, very creamy	
10-year cheddar (p) an extremely sharp cheddar from wisconsin	
english farmhouse cheddar a rotating selection of the best from the brits	
bayley hazen blue (p) a dry and crumbly american original	
stichelton the raw version of the classic british stilton	
speck italian ham, lightly smoked	
chorizo spanish, spicy dry sausage	
prosciutto <i>la quercia</i> heirloom prosciutto from iowa	
jamon serrano the classic dry cured spanish ham	
russo sopressata chicago made, italian inspired	
pate your choice of truffle, port, or country	

dessert

dueling cheesecake two flavors battle for your affections	7
caramel bananarama bavarian cream + whipped coconut + macadamia brittle	7
torched alaska flourless chocolate torte + peanut butter ice cream + liquid fudge + peanut tuile	7
strawberry rhubarb cobbler vanilla bean gelato + brown sugar + port wine	7