

# Bites

available after 3:30pm daily

## OLIVE OIL FLIGHT

a tasting of 3 hand selected olive oil  
served with baguette and flake salt  
ask about today's offerings  
8

## CHEESE PUFFS

Sartori parmesan + grilled scallion +  
WI cheddar + dijonaise  
7

## SPICE ROASTED OLIVES & BREAD

Spanish olive oil + roasted fennel +  
red peppers + crusty bread  
8

## SEASONAL PICKLES

house pickled vegetables  
- inspired by the season -  
7

## Small Plates

## WARM CHÈVRE SALAD

shaved fennel + poached raisins +  
almond crusted chèvre + citrus vinaigrette  
9

## SPINACH SALAD

black figs + toasted hazelnuts +  
smoky blue cheese + red wine vinaigrette  
8

## ROASTED BEET SALAD

golden beets + baby arugula + toasted walnuts +  
crumbled feta + white balsamic vinaigrette  
9

## SIMPLE SALAD

organic mixed greens + baguette croutons +  
choice of dressing  
6

## SMOKED DUCK BREAST

shaved smoked duck + black tea fig jam +  
pickled fennel

## ALMOND PESTO

roasted piquillo peppers + almond pesto +  
fresh mozzarella pearls + crispy basil

## HAM N' SWISS ARANCINI

crispy arborio rice + black forest ham +  
aged swiss + horseradish aioli  
7

## CRAB FRITTERS

crispy crab fritters + citrus aioli + shaved  
fennel + pink peppercorns  
11

## BISON CARPACCIO

Cook's bison tenderloin + lyonnaise salad +  
smoked bacon vinaigrette + poached eggs  
12

## FOCACCIA DU JOUR

ask your server for today's selections  
12-14

## BRUSCHETTA

choose any 2 for \$6

## SMOKED TROUT

lemon dill whipped cream cheese + pickled red onion +  
hardwood smoked trout

## POTATO CONFIT

marcona almond romesco + herb oil confit potatoes +  
roasted garlic + frisée



# LARGE PLATES



## **BRAISED LAMB**

coffee braised lamb shoulder + parsnip puree + beluga lentils + black kale + Valrhona cocoa nibs

25

## **ROASTED EGGPLANT**

caramelized eggplant + quinoa tabbouleh + goat milk tzatziki + crumbled feta + fresh mint

16

## **SHRIMP N' GRITS**

Laughing Bird shrimp + caramelized peppers + bacon jus + smoked cheddar grits

21

## **GRASSFED BRISKET**

Black Earth brisket + braised root vegetables + crispy fingerlings + horseradish jus

23

## **MARKET FISH**

Everchanging & seasonally inspired sides – ask your server

M.P.

## **SOUTHERN FRIED CHICKEN**

herb breaded chicken breast + sunchoke fingerling mash + collard greens + rosemary honey

18

## **MUSHROOM TAMALES**

celery root puree + wilted spinach + truffle black bean salsa + crispy celeriac

17

## **MAC N' CHOOSE**

spiral pasta tossed with our 4 cheese mornay +

a choice of daily inspirations

14-16

Please read our menus carefully and tell us what you cannot eat  
ask your server about our vegetarian, gluten-free, and vegan options

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

