

starters

head-on prawns a la plancha, anchovy butter, tarragon 16

baba ghanoush, pita, olive oil, rosemary, crispy garlic 11

monkey bread, dill butter 6

chicken liver mousse, frisee, pickled pearl onions, apple jam, charred toast 16

smoked lake superior **whitefish dip**, horseradish, saltines 11

smoked carrot salad, barley, sumac yogurt, olive & sunflower 13

chilled **beets**, chermoula, tahini, chick peas, cilantro, feta 12

living waters **greens salad**, buttermilk-tarragon vinaigrette, radish 10

apple salad, watercress, hazelnut, manchego 12

pasta

cavatelli bolognese, grana padano, parsley 15

raviolo, ricotta, farm egg, brown butter 15

cacio e pepe, chitarra pasta, grana padano, cracked black pepper 14

mains

pork shank, stewed kraut, caraway crème fraîche, herb salad 25

whole seared **trout**, sauce saor, roasted kabocha squash, mint 21

amish **half chicken**, mustard dill spätzle, crunchy salad, chicken jus 24

quarter pounder **burger** with cheese, pickled onions, garlic aioli, duck fat fries 16

hanger steak, parsnip purée, broccolini, toasted garlic 26

sides

charred **cauliflower**, golden raisins, capers, lemon confit 9

brussels sprouts, sesame seeds, herbs, fish sauce vinaigrette 9

duck fat fries, garlic aioli, ketchup 9

the menu is thoughtfully created by chef/owner chris pandel
many items on the menu contain ingredients that are not listed, please inform your server of any food allergies or dietary restrictions before you place your order

the cook county department of health would like to inform you that consuming raw or uncooked foods may, in fact...be liberating

sparkling

blanc de blancs brut **champagne**, *NV*, piper heidsieck, 19

brut sparkling **rosé**, *NV*, val de mar 18

prosecco, *NV*, villa sandi 10

white

chardonnay, *2014*, storypoint 12

gruner veltliner, *2015*, nadler 11

pinot grigio, *2015*, piccini 9

riesling, *2015*, pewsey vale 11

sauvignon blanc, *2015*, palliser estate 12

rosé

cabernet franc, *2016*, béatrice et pascal lambert, 11

red

cabernet sauvignon, *2013*, arrowood 15

tempranillo, *2013*, el pedrosal crianza 15

pinot noir, *2014*, aniello 11

côtes du rhone, *2015*, joncier 12

pinot noir, *2014*, vinum cellars 13

barbera d'asti, *2014*, vietti 13

carignano del sulcis, *2013*, santadi 11

sangiovese - rosso di montalcino, *2014*, il poggione 15

malbec, *2014*, finca decero 11

coravin

white

chardonnay

2013, argot **3oz** 13 **6oz** 25

sonoma county, simpatico ranch, california

coravin

red

pinot noir

2008, aleth girardin, les epenots 1er cru **3oz** 21 **6oz** 44

burgundy, pommard, france

cocktails

moscow mule

ketel one vodka, fresh lime juice
ginger purée, gosling's ginger beer 13

poire & elderflower

grey goose la poire, st. germain
white grape juice, fresh lemon sour 12

gimlet americano

death's door gin, cocchi americano
herbsaint absinthe, fresh lime juice 11

black diamond

old forester bourbon, averna amaro
fresh lemon, grapefruit, angostura bitters 12

smoked sicilian manhattan

smoked old forester bourbon
luxardo amaro, regan's orange no. 6 bitters 11

don juan matus

peligroso tequila blanco, pür elderflower
kronan swedish punsch, cinnamon, lemon 10

painkiller

don q añejo rum, oloroso sherry, coconut
orange, pineapple, nutmeg 10

vieux carré

george dickel rye, courvoisier, carpano antica
benedictine, angostura, psychaud's bitters 13

trenttown rock

hamilton pot still rum, pür blood orange
génépy des alpes, lime juice, burlesque bitters 10

draft beer

chicago pilsner, revolution, "speakerswagon pilsner" 8

ipa, ballast point, "sculpin" 8

Seattle dry cider, "seattle cider co" 8

farmhouse ale, off color brewing, "apex predator" 7

brown ale, rogue, "hazelnut brown nectar" 7

porter, great lakes, "edmund fitzgerald" 7