

## **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

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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

### trenchtown 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