



Starters

Roasted Beef

SLICED PRIME RIB WITH BIBB LETTUCE, POTATOES, EGG, CAPERS, PARSLEY AND GARLIC-THYME SAUCE • 11

Spinach Salad

ALMONDS, CARAMELIZED ONIONS AND WARM BACON VINAIGRETTE • 9

Seafood Rice

LONG GRAIN RICE, SHRIMP, CRAB, CUCUMBER, DILL AND TOMATO VINAIGRETTE • 12

Asparagus

SERVED GRILLED WITH A FRIED EGG AND GRATED PARMIGIANO REGGIANO • 8

Mackerel in Escabeche

MARINATED IN ORANGE JUICE, CHILIES, GARLIC AND CILANTRO; FRIED TO ORDER • 11

James Beard's Fish Chowder

TOMATO AND FISH SOUP WITH OLIVES AND CAPERS • 9



Fish

Trout

COURT-BOUILLON POACHED, BOILED POTATOES AND DILL SAUCE • 16

Sea Bass

STUFFED WITH ONION, MUSHROOMS, SCALLIONS AND PARSLEY SERVED WITH TOMATO SAUCE • 21

Clams

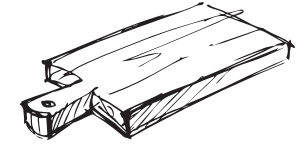
BAKED, BÉCHAMEL, HERBS, BREADCRUMBS, ONION AND SHERRY • 18

Salmon

GRILLED, WATERCRESS AND DILL BUTTER • 19

Spaghetti

FRESH PASTA, STEAMED MANILA CLAMS, WHITE WINE, CHILIES AND PARSLEY • 15



Meat

Pork Chop

BAKED, STUFFED WITH MUSHROOMS AND BACON • 19

Lamb Shoulder

CATALPA FARM LAMB, GREEN LENTILS, SPINACH AND LAMB JUS • 22

Chicken

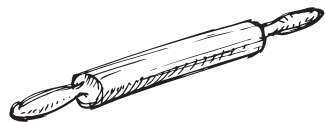
GRILLED THIGHS, SAFFRON RICE AND ROASTED TOMATOES • 18

Pheasant

PAN-ROASTED BREAST WITH TARRAGON, CARROTS AND BREAD SAUCE • 23

Lasagna

BAKED LASAGNA WITH MEAT RAGÙ, BÉCHAMEL AND PARMIGIANO REGGIANO • 15



Desserts

Rhubarb Pie

TOASTED VANILLA MERINGUE, STRAWBERRY COMPOTE • 7

Pecan Pie

CHOCOLATE SHORTBREAD CRUST, MALTED MILK GELATO,
TOFFEE SAUCE • 7

Whiskey Cake

CHOCOLATE SAUCE, WHIPPED CREAM, CANDIED WALNUTS • 7



MORE THAN A CHEF, JAMES BEARD WAS A WORLD TRAVELER,
COOKBOOK AUTHOR, A KIND TEACHER, AND MOST IMPORTANTLY,
THE PIONEER OF THE AMERICAN FOOD INDUSTRY.



JB

WHEN YOU COOK, YOU NEVER STOP LEARNING.
THAT'S THE FASCINATION OF IT ALL.

- James Beard -

#JBEatsWeek

Eataly Chicago @EatalyChicago @EatalyChicago

April 22nd - 24th & April 29th - May 1st

Friday & Saturday
11am - 10pm

JB

Sunday
11am - 9:30pm