

## SMALL PLATES & SNACKS

**Black Pepper Parmesan  
Pistachios...\$5**

**Seasoned Mixed Nuts**  
Hazelnuts, almonds, walnuts,  
peanuts, cumin, cayenne...\$6

**Sweet Corn Saffron Soup with  
Roasted Red Peppers**  
Taste \$3 / \$6

**Atlas Wings**  
Sweet & sour chili sauce, carrot,  
celery and cilantro Six or  
Twelve...\$7 / \$13

**Grilled Artichoke & Fried Sage**  
Roasted garlic mustard aioli.  
Served with crostini... \$6 / \$11

**Pork Rilette**  
Goat cheese crostini...\$8 / \$15

**Pork Meatballs &  
Sunday Salad**  
Cucumbers, tomato, oregano herb  
vinaigrette...\$8 / \$13

**Charcuterie Platter...\$8 / \$16**

## ENTREES & SALADS

**Filled Romaine Heart**  
Boiled egg, bacon, red onion  
marmalade, avocado, chicken  
breast, parmesan crisps, black  
pepper vinaigrette...\$8 / \$13

**Roasted Beets**  
Braised fennel, fried goat cheese,  
micro salad, truffle honey  
vinaigrette...\$8 / \$13

**Grilled Pear Salad**  
Candied walnuts, bleu cheese,  
mache, baby romaine, fine herbs  
balsamic...\$8 / \$13

**Smoked White Fish Fry**  
Sweet truffle aioli, fennel slaw...  
\$9 / \$15

**Duck Three Ways**  
Seared duck breast, dried cherry  
duck sausage, duck confit, Israeli  
cous cous, reduction...\$19

**Grilled Hanger Steak**  
Grilled asparagus, slow-roasted  
heirloom tomato, marble potatoes...  
\$15

**Pan-Seared Jidori Chicken**  
Prosciutto, english peas, red  
peppers, carbonara, in-house  
linguini...\$14

**Executive Chef Joseph J. Pierro**

# FRESH DAILY PRINCE EDWARD ISLAND MUSSELS

SERVED WITH CRUSTY BREAD

### TRADITIONAL

White wine, garlic, onion, parsley, cream

### SAFFRON CORN

Marble potatoes, roasted red pepper,  
fine herbs

### CARNIVORE

In-house Italian sausage, roasted tomato broth,  
basil

### STOUT

Bourbon, shallots, bacon, parsley

**\$8 HALF  
\$15 FULL  
WITH FRIES**

## SANDWICHES & BURGERS

All sandwiches come with hand-cut fries

### Vegetarian Farmers Sandwich

Mushroom risotto stuffed squash blossom, braised fennel, tomato  
jam...\$11

### Stout Braised Beef

Apple fennel slaw, tomato aioli...\$12

### Roasted Jidori Chicken Breast

Avocado, sweet chili reduction, micro salad...\$12

### Shortrib Burger

Tomato jam, crisp shallots, pesto goat cheese, micro salad, pretzel  
bun...\$14

### Angus Burger

Bleu cheese, heirloom tomatoes, micro salad, shallots...\$11

### Duck Confit

Cucumber, fig & apple salad, hazelnut vinaigrette, parmesan crisps, on  
herbed focaccia...\$14

### Hanger Steak

Sunny side quail egg, fried jalapenos, tomato jam, on herbed  
focaccia...\$14

## PIZZA

### Fresca

Heirloom tomatoes, in-house mozzarella, balsamic reduction, basil  
pesto...\$11

### The Italian

Roasted sweet peppers, roasted tomato sauce, in-house mozzarella,  
parmesan, in-house Italian sausage...\$13

### Salad

Shaved parmesan, goat cheese, black pepper vinaigrette salad, red  
onion marmalade...\$12

### Mushroom

Seasonal fungi, duck, brie, roasted garlic, fine herbs...\$13

### Pork Rilette White Pizza

Ricotta, in-house mozzarella, pesto goat cheese...\$14

# ATLAS BEERS

## Atlas Golden Ale (5.5% ABV)

Light and crisp, our golden ale showcases pale malts and German Noble hops. 16 oz...\$5 Taste 4oz...\$2 Growler...\$14

## Demeter Belgian Wheat (5.5% ABV)

Golden and cloudy, with delicate fruity flavors and aromas and the lightest touch of bitterness, this is an easy-drinking ale. 16 oz...\$5 Taste 4oz...\$2 Growler...\$14

## Diversey Pale Ale (5.5% ABV)

Citrus and pine hoppiness is showcased in this traditional take on an American Pale Ale. 16 oz...\$5 Taste...\$2 Growler...\$14

## Naiad Summer IPA (7% ABV)

Our first summer seasonal is pale gold with tropical and citrus fruit aromas and plenty of hop bitterness. 10 oz...\$5 Taste 4oz...\$2.50 Growler...\$16

## Hyperion Double IPA (10% ABV)

Classic American hops give this strong IPA a bitter grapefruit punch, rounded out with flavorful Vienna malts. 10 oz...\$5 Taste 4oz...\$2.50 Growler...\$16

## Brother Mauro (4.5% ABV)

Inspired by Belgian Abbey Dubbels and English Mild Ales, this beer combines subtle apple, plum, and lychee aromas with mild, toasty, malts. 16 oz...\$5 Taste 4oz...\$2 Growler...\$14

## 1871 Smoked Porter (7% ABV)

This ale is rich, dark, and smoky, with a touch of fruit and a dry finish of coffee, smoke, and English hops. 10 oz...\$5 Taste 4oz...\$2.50 Growler...\$16

## Deep End Stout (5% ABV)

Atlas' first brew features nutty, milk-chocolate aromas over rich, smooth, dark-roast coffee maltiness, with a dry finish. 16 oz...\$5 Taste 4oz...\$2 Growler...\$14

Atlas Growlers \$4...then fill them with Atlas beer for home.

## GUEST DRAFTS

BEER	SIZE	PRICE
Two Brothers Old 1713 Scotch Ale (Illinois)	16 oz	\$5
Solemn Oath Oubliette (Chicago, IL)	16 oz	\$5
Dogfish Head Burton Baton (Delaware)	13 oz	\$8
Revolution Double Fist (Chicago, IL)	10 oz	\$7

## WINES

RED WINES	GLASS	BOTTLE
Rickshaw Pinot Noir	\$10	\$35
Cana's Feast Sangiovese/Syrah	\$10	\$35
Rock & Vine Cab	\$9	\$32
Renacer Punto Malbec	\$9	\$32
Los Dos Grenache Syrah	\$7.50	\$25
WHITE WINES	GLASS	BOTTLE
Zardetto Prosecco Brut	\$10 split	
Caleo Pinot Grigio	\$7.50	\$25
Otto's Constant Dream Sauvignon Blanc	\$9	\$32
Boomtown Chardonnay	\$9	\$32
Villa Reisling	\$9	\$32
Lois Gruner Veltliner	\$9	\$32

## BOTTLES & CANS

BEER	SIZE	PRICE
PBR (California)	12 oz	\$3
Metropolitan Krankshaft (Illinois)	12 oz	\$5
Two Brothers Domaine DuPage (Illinois)	12 oz	\$5
Finch's Threadless (Illinois)	16 oz	\$6
Two Brothers Ebel Weiss (Illinois)	12 oz	\$5
Three Floyds Gumball Head (Indiana)	12 oz	\$5
Capitol Supper Club (Wisconsin)	12 oz	\$5
Left Hand Milk Stout (Colorado)	12 oz	\$5
Original Sin Cider (New York)	12 oz	\$5
Westmalle Dubbel (Belgium)	11.2 oz	\$7
Oude Beersel Oude Framboise (Belgium)	375 mL	\$15
Finch Toasted Summer (Illinois)	22 oz	\$12
Flossmoor Station Pullman Brown (Illinois)	22 oz	\$12
Stone Arrogant Bastard (California)	750 mL	\$12
Three Floyds Dreadnaught (Indiana)	22 oz	\$18
Stone Ruination (California)	22 oz	\$14
Unibroue Ephemere (Canada)	11.2 oz	\$8
St. Bernardus Tripel (Belgium)	11.2 oz	\$8

## SIGNATURE COCKTAILS

### Atlas Manhattan

Heaven Hill Bonded Bourbon, sweet vermouth, splash of Nardini Tagliatella Amaro, stirred, served over ice...\$8

### Summer Martini

Tito's vodka, basil, peaches and honey, chilled, served up...\$10

### House Whiskey Sour

Fresh squeezed lemon, lime and orange juice with simple syrup and Heaven Hill...\$8

### Bitters Flight

Four four-ounce vodka and sodas, each featuring a different type of bitters (currently Bittermens Mole, Bittermens Hopped Grapefruit, Bittermens Elemakule Tiki, Peychaud bitters)...\$12

### Without A Stone

Leatherby gin, Leopold Brothers Michigan Sour Cherry Liqueur, Lorenzo Inga My Amaro, fresh-squeezed lemon juice, chilled and strained...\$12

### Greek Fizz

Ouzo shaken, fresh-squeezed lemon juice, splash of simple syrup, soda water...\$8

### Na Zdrowie

Chilled shot of Zubrowka bison-grass-infused vodka, pickle spear...\$6

### Pomegranate Mai Tai

Old New Orleans light rum, Old New Orleans dark rum, pama liqueur, orange juice, pineapple juice, fresh squeezed lime juice, hazelnut amaro, Bittermans tiki bitters, shaken over ice...\$12