

Slightly TOASTED

COFFEE TOAST WHISKEY BEER

Served All Day

TOASTS

Strawberry Delight \$4
Brioche, Local Strawberries, Basil

Butterscotch & Nutella † \$4
Brioche, Bourbon Butterscotch, Nutella, Sea Salt

Steak & Egg \$7
Sourdough, Hangar Steak Tartare,
Roasted Garlic Aioli, Egg

Cinnamon Toast ♡ \$4
Thick-cut White, Cinnamon Butter,
Sautéed Apples, Cheese Espuma, Spiced Pecans

Hummus \$4
Hearth Bread, Chickpea Hummus,
Pickled Beets, Avocado, Feta, Chives

Avocado Toast \$7
Seeded Rye, Avocado Two Ways,
Goat Cheese, Sprouts, Egg

Toast & Butter \$3
Choice of Bread, Cultured Butter, Seasonal Jam

Today's Assortment of Fresh Baked Pastries

When they're gone, they're gone.

CHECK YOURSELF BEFORE RAW FOOD WRECK YOURSELF.

‡ CONTAINS ALCOHOL

♣ CONTAINS NUTS

SLIGHTLYTOASTEDCHICAGO.COM

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Served 11 to Close

STARTERS

Oysters \$16

Lemon, Parsley, Salsa

Tartare \$9

Endive, Cranberries, Shallots, Thyme, Salt-cured Yolk

Cheese Board/Charcuterie Board \$12

Selection of Cured Meats and Cheeses, House-made Bread

Pickled & Fermented \$8

Kale, Beech Mushrooms, Beets, Fermented Veggies, Crostini

Burrata & Eggplant \$8

Eggplant Muhammara, Burrata, Naan

Soup of the Week

SALADS

Kale & Sherry Salad \$9

Sherry, Pecan Parmesan, Cranberries

Apple Salad \$9

Granny Smith Apples, Pom Molasses, Cheddar,
Walnuts, Focaccia Two Ways

Beet Salad \$9

Goat Cheese, Pumpernickel, Hazelnuts, Miner's Lettuce

SANDWICHES

served with chips

Smoked Trout Tartine \$12

Smashed Avocado, Farm Greens, Fried Egg, Sourdough Rye

BLT \$10

Smoked Caramelized Bacon, Lettuce, Tomato,
Pimento Cheese, Sourdough Rye

Turkey \$11

Chili Oil, Sprouts, Avocado, Lettuce, Tomato,
Bacon, White Cheddar, Thick Cut White

Chicken Salad Sandwich \$10

Chili Aioli, Celery, Walnuts, Pickled Grapes,
Green Salad, Thick-cut White

HMS \$12

Braised Short Rib, Pink Coleslaw, Bourbon Pickles,
M&M Glaze, Sourdough Brioche Bun

Burger \$12

Caramelized Onion Aioli, Beer-Battered Onion Ring,
Cheddar, Bourbon Pickles, Lettuce, Fermented Ketchup,
Sourdough Brioche Bun

Weekly Steak Feature Market Price

Inspired by our pop-up dinner series, Mercurio

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REDS

Pinot Noir	Primarius Oregon, 2014 <i>Sliky, Black Fruits, Christmas Spices, Berries on the Nose</i>	\$9 / 36
Pinot Noir	Michel Sarrazin, Bourgogne Rouge Burgundy, France, 2014	\$12 / 48
Carmenere	Alcance, Gran Reserva Central Valley, Chile, 2014 <i>Blueberries, Baking Spices, Red Fruit, Lite Tannins</i>	\$12 / 48
Barbera	Mauro Molino, Barbera d'Alba Piedmont, Italy, 2015 <i>Ripe Red Berries, Mineral, Forest Fruit</i>	\$10 / 40
Merlot	Venica & Venica, Merlot Collio Giulia, Italy, 2013 <i>Cedar, Raspberry, Ripe Plums, Lite Smoke, Licorice</i>	\$9 / 36
Rioja	Palacios Remondo, La Montesa Rioja, Spain, 2012 <i>Nectarine, Pomegrante, Ripe Red Fruit, Fresh Cut Wood</i>	\$10 / 40
Malbec	Ernesto Catena, Tahuan Mendoza, Argentina, 2013 <i>Sticks/Stones, Earthy, Plums, Dark Forest Fruit</i>	\$9 / 36
Bordeaux	Chateau Larose Trintaudon, Haut-Medoc Bordeaux, France, 2009 <i>Tamarind, Ginger, Vanilla, Dates, Full Bodied, Well Structured</i>	\$14 / 56
Cabernet Savignon	Terra Valentine Napa Valley, California, 2014 <i>Bright Blackberry, Clove, Cedar, Canilla, Caramel, Cocoa on Finish</i>	\$14 / 56
Syrah	Saviah Cellars, "The Jack" Columbia Valley, Washington, 2015 <i>Silky, Spicy Red Fruit, Raspberry, Plum, Orange Zest, Anise</i>	\$11 / 44

WHITES

Pinot Grigio	Giusti Veneto, Italy, 2015 <i>Pear, Banana, Fresh, Crisp</i>	\$9 / 36
Garganega	Buglioni, "Il Disperato" Veneto, Italy, 2015 <i>Tropical Fruit, Mango, Pineapple, Mary Jane</i>	\$10 / 40
Chardonnay	Domaine Henri Perrusset Macon-Villages Burgundy, France, 2014 <i>Green Apple, Apricot, Passion Fruit, Lavender, Mineral, Lite Butter</i>	\$11 / 44
Chardonnay	Alexander Valley Vineyards Alexander Valley, California, 2015 <i>Apple, Pear, Mild Oak, Medium Butter</i>	\$9 / 36
Savignon Blanc	Allan Scott Marlborough, New Zealand, 2015 <i>Lemon, Lime, White Peach, Passion Fruit, Citrus</i>	\$9 / 36
Riesling	Max Ferdinand Richter, Estate Mosel, Germany, 2015 <i>Peach, Raspberry, Mineral, Elderberry</i>	\$10 / 40
Cava	Bella Conchi, Brut Cava Catalonia, Spain <i>Apple, Pear, Citrus, Crisp, Medium Bubleee</i>	\$9 / 40

COCKTAILS

Drafts \$10

Old Fashioned

Makers Mark Cask Strength, Demerara, Bitters

Gentleman's Club

Knob Creek, La Manzanilla Sherry, Pipe Tobacco Simple

852/258 Punch

Rotating Daily Feature

Draft Cocktail Shooters \$4

By Hand \$12

Becky with the Good Berries

Fords Gin, Lemon, House-made Blueberry,
Rosemary Honey Simple

Girl, Gimme Them Bubbles

Aperol, St. Germain, Bubbles, Fresh Seasonal Fruit

The Upside Down

Dulce Vida Tequila, Pineapple Shrub, Lime, Ancho Pepper Salt

Dreamsicle

Green Mark Vodka, Royal Combier, White Chocolate Liqueur

The Blackcat

Tomcat Barrel Aged Gin, Demerara, Walnut Bitters

Alternative Facts

Cruzan rum, Wondermint, Chartreuse, Lime

Aces and Eights

Knob Creek Rye, Amaro Lucano, Vya Sweet Vermouth,
Rittenhouse Rye, A Hand of Black Jack

Boogie Woogie Feng Shui

Pisco, Carpano Antica, Peychauds Bitters, Pear Syrup

BARREL AGED DRAFTS

Available while supplies last

Old Foghorn	Anchor Brewing, San Francisco, CA	11.5%	\$9
	Barleywine style ales aged in Old Potrero Rye Whiskey barrels for 1 year		
Dosvidanya	Destihl Brewing, Bloomington, IL	12.5%	\$9
	Russian Imperial Stout aged in bourbon barrels for 1 year		
Neapolitan Milk Stout	Sagatauk Brewing, Douglas, MI	6.0%	\$9
	Milk Stout aged for 5 months in buffalo trace and very old barton barrels		
The Mitten	Virtue Cider, Fennsville, MI	6.9%	\$9
	Cider aged in bourbon barrels for up to 1 year		

DRAFTS ON DECK

Coming Soon

Sibling Rivalry	Belgian Style Triple, Off Color Brewing
Chinga Tu Pelo	Golden Ale, 5 Rabbit Brewery
Briney Melon	Gose, Anderson Valley
Genesis 20/20	Barrel Aged Barleywine, Schmaltz
Slingshot	Craft Lager, Schmaltz

DRAFTS

Mango Wheat	<i>Anchor Brewing, San Francisco, CA</i>	4.5%	\$6
California Lager	<i>Anchor Brewing, San Francisco, CA</i>	4.9%	\$6
Lagunitas IPA	<i>Lagunitas Brewing, Chicago, IL</i>	6.2%	\$6
Scurry Nitro	<i>Off Color Brewing, Chicago, IL</i>	5.3%	\$6
Farm and Family	<i>Hopewell Brewing, Chicago, IL</i>	5.3%	\$6
Pantless	<i>Alarmist Brewing, Chicago, IL</i>	6.0%	\$6
Punk Rock for Rich Kids	<i>Solemn Oath Brewing, Naperville, IL</i>	5.5%	\$6
Christmas Ale	<i>Great Lakes Brewing, Cleveland, OH</i>	7.5%	\$6
Puffingbilly	<i>Around the Bend, Chicago, IL</i>	6.9%	\$6
Lizard King	<i>Pipeworks Brewing, Chicago, IL</i>	6.5%	\$6

OLD MAN BEER

Hamms	Lager, <i>Hamms</i>	4.7%	16oz	\$4
Strohs	Lager, <i>Strohs</i>	4.6%	12oz	\$4
Old Milwaukee	Lager, <i>Old Milwaukee</i>	4.6%	12oz	\$4
Coors Banquet	Lager, <i>Miller Coors</i>	5.0%	12oz	\$4
Miller Lite	Lager, <i>Miller Coors</i>	4.1%	12oz	\$4
Miller High Life	Lager, <i>Miller Coors</i>	4.6%	12oz	\$4
PBR	Lager, <i>PBR</i>	4.7%	12oz	\$4
Lone Star	Lager, <i>Lone Star</i>	4.6%	12oz	\$5
Hamms	Lager, <i>Hamms</i>	4.6%	16oz	\$4

CIDER

Crispin	Apple, <i>Crispin</i>	6.0%	16oz	\$7
Right Bee Cider	Apple, <i>Right Bee</i>	5.7%	12oz	\$7
Pacific Coast	Pinot Grigio, <i>Pacific Coast</i>	6.0%	16oz	\$8
Brose	Blueberry, <i>Citizen Cider</i>	6.0%	750ml	\$32

EASY

Allagash	White, <i>Allagash</i>	5.0%	12oz	\$7
312	Wheat, <i>Goose Island</i>	5.0%	12oz	\$6
Ebel Weiss	White, <i>Two Brothers</i>	5.0%	12oz	\$6
Longfin	Lager, <i>Ballast Point</i>	5.0%	12oz	\$6
Desthil Abby Single	Belgium Single, <i>Desthil</i>	4.9%	12oz	\$6
Raspberry Ale	Fruit Ale, <i>Dark Horse</i>	5.0%	12oz	\$7
Bean Flicker	Coffee Blonde, <i>Odd Side Ales</i>	4.5%	12oz	\$7
Troublesome	Gose Sour, <i>Off Color</i>	5.0%	12oz	\$7
Syncopathic	Sour, <i>Desthil</i>	6.0%	12oz	\$7
Anchor Steam	Steam, <i>Anchor</i>	5.0%	12oz	\$6
Domaine Dupage	French Country, <i>Two Brothers</i>	5.9%	12oz	\$6
Monk's Cafe	Flemish Sour, <i>Van Steenberge</i>	5.5%	12oz	\$7

SLIGHTLY HOPPY

Little Sumpin	Pale Ale, <i>Lagunitas</i>	7.5%	12oz	\$6
All Day IPA	Session IPA, <i>Founders</i>	4.7%	12oz	\$6
Burning River	Pale Ale, <i>Great Lakes</i>	6.0%	12oz	\$6
Daisy Cutter	Pale Ale, <i>Half Acre</i>	5.2%	16oz	\$7

HOPPY

Bedlam	Belgium IPA, <i>Ale Asylum</i>	5.5%	12oz	\$6
Chimera	IPA, <i>Finch</i>	7.5%	12oz	\$6
Entrenched	IPA, <i>Alarmist</i>	4.7%	16oz	\$8
Fresh Squeezed	IPA, <i>Deschutes</i>	6.0%	12oz	\$7
Hop-Hazardly	IPA, <i>Begyle</i>	5.2%	12oz	\$7
Sculpin	IPA, <i>Ballast Point</i>	5.2%	12oz	\$7

SUPER HOPPY

West Coast IPA	Double IPA, <i>Green Flash</i>	8.1%	12oz	\$8
Mr. Marmalade	Double IPA, <i>Around the Bend</i>	8.8%	12oz	\$8
Ninja vs. Unicorn	Double IPA, <i>Pipeworks</i>	9.0%	16oz	\$9

DARK & CHOCOLATE

Chocolate Milk Stout	Milk Stout, <i>4 Hands</i>	4.5%	12oz	\$6
Mudpuppy Porter	Porter, <i>Central Waters</i>	5.5%	12oz	\$6
Left Hand Milk Stout	Milk Stout, <i>Left Hand</i>	4.5%	12oz	\$7
Breakfast Stout	Stout, <i>Founders</i>	8.3%	12oz	\$7
Dragons Milk	BA Imp. Stout, <i>New Holland</i>	10.0%	12oz	\$10
Chocolate Sombreo	Mex. Cocoa, <i>Clown Shoes</i>	9.0%	12oz	\$9