**Pizza Puff**
Burrata, Marinara, Pepperoni Oil ...14

**Cheese Fries**
Aged Cheddar Mornay, Pickled Peppers ...7

**Bone-in Pork Chop Sandwich**
Grilled Berkshire Chop, Yellow Mustard, Grilled Onions, Fries ...15

**Shaved Prime Rib Sandwich**
Giardiniera, Italian Beef Jus, Fries ...19

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**SEASONAL PLATES**

**Crudités**
Young Roots, Compressed Melon, Dried Chile Vinaigrette, Whipped Feta, Grilled Baguette ...15

**Shaved Apple & Grape Salad**
Barely Buzzed Cheese, Red Oak Leaf, Pumpkin Seed Vinaigrette ...12

**Grilled Rapini**
Spicy Chickpea Stew, Cured Black Olive, Queso Fresco, Preserved Lemon ...16

**Citrus-Marinated Scallop Crudo**
Charred Cucumber, Yellow Tomato, American Sturgeon Caviar, Avocado Mousse ...19

**Farrotto**
Red Kale, BBQ Carrots, Acorn Squash, Lobster Mushroom ...15

**Turban Squash Agnolotti**
Matsutake Velouté, Apple, Black Walnut, Parmigiana ...18

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**SUPPER PLATTERS**

**Chicken Vesuvio**
Chantrelles, Baby Carrots, Chicken Fat Potatoes, Preserved Lemon, Oregano - Half Bird ...26 - Whole Bird ...48

**Spiced Rack of Lamb**
Gyro Spice, Tzatziki, Fava Beans, Sweet Onion Salad, Tomato Olive Conserva ...65

**32oz Painted Hills Ribeye**
Matsutake Ragout, Brussels Sprouts, Potato Gratin, Roasted Bone Marrow ...85

**Whole-Roasted Red Snapper**
Braised Artichoke, Charred Baby Vegetables, Calabrian Chile Relish ...45

**Seafood One Pot**
Maine Lobster, Halibut, Head-On Shrimp, Little Neck Clams, Mussels, Saffron Lobster Broth ...80

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**Churro Soufflé**
Queso Fresco, Cinnamon Sugar, Mexican Hot Chocolate Sauce ...10

(Please allow 25 minutes)
Cocktails

13 EACH

MAXWELL STREET SOUR
Aged Demerara Rum, Slivovitz Plum Brandy, Old Krupnik Honey Liqueur, Lemon, Egg White, Tropical Bitters Blend

BLACKBERRY SMASH
Old Forrester Signature Bourbon, Blackberry, Ginger, Lemon, Mint

OUZOCOLADA
Ouzo, Aged Rhum Agricole, Allspice, Saz, Coconut, Pineapple, Lime

DELI COUNTER FIZZ
Bison Grass Vodka, Jeppson’s Malört, Pineapple Shrub, Lemon, Soda, Celery

OUZOCOLADA
Ouzo, Aged Rhum Agricole, Allspice, Saz, Coconut, Pineapple, Lime

DELI COUNTER FIZZ
Bison Grass Vodka, Jeppson’s Malört, Pineapple Shrub, Lemon, Soda, Celery

KING’S OLD FASHIONED
Apple Brandy, Bourbon, Cardamaro, China China Amer, Amaro di Angostura

KING’S OLD FASHIONED
Apple Brandy, Bourbon, Cardamaro, China China Amer, Amaro di Angostura

Cocktails

13 EACH

SOUTHSIDE FRAPPÉ
LIKE A LAKE MICHIGAN BEACH IN JANUARY. THE SUMMERY COMBINATION OF GIN, LIME, & MINT, SERVED FROZEN ... 13

AVERNA FROZEN
A FROSTY PRE- OR POST-DINNER APPLICATION OF THE BELOVED SICILIAN BITTER ... 8

DRAFT BEER

UPLAND Champagne Velvet American Pilsner • 5.5% Indiana • 6
WEIHENSTEPHANER Hefe-Weissbier • 5.4% Germany • 6
WHINER Francine Wild Fermented Saison • 6% Illinois • 8
ODD SIDE Citra Pale Ale • 5.75% Michigan • 6
THREE FLOYDS FlagDivision III IPA • 7.2% Indiana • 8
ALMANAC Sangria Vez Sour Ale • 6.5% California • 9
SAMSON Praga Dark Lager • 4.5% Czech Republic • 6
PRIMA Most Farm House Cider • 7.5% Illinois • 9

ANHEUSER-BUSCH Budweiser Adjunct Lager (Bottled) • 5% Missouri • 4
## WINES BY THE GLASS

### SPARKLING

<table>
<thead>
<tr>
<th>Winery</th>
<th>Wine Description</th>
<th>Origin</th>
<th>Price</th>
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<tbody>
<tr>
<td>SANTOMÈ</td>
<td>NV Brut Prosecco Glera</td>
<td>Veneto, Italy</td>
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<tr>
<td>VAL DE MER</td>
<td>NV Brut Nature Rosé Pinot Noir</td>
<td>Burgundy, France</td>
<td>14</td>
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<tr>
<td>CATHERINE ET PIERRE BRETON</td>
<td>NV Vourey Petillant 'La Diletante'</td>
<td>Loire Valley, France</td>
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### ROSÉ

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<tbody>
<tr>
<td>TERES ANTIQUE</td>
<td>'16 Cinsault, Grenache, Tibouren</td>
<td>Provence, France</td>
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<tr>
<td>LUIGI GIORDANO</td>
<td>'16 Nebbiolo Piedmont</td>
<td>Italy</td>
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### WHITE

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<tr>
<td>IDAIA WINERY</td>
<td>'16 Crete Ocean White Thrapathiri</td>
<td>Crete, Greece</td>
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<tr>
<td>MEINKLANG</td>
<td>'15 Somló White Hárslevelű, Juhfark, Furmit, Olaszrizling</td>
<td>Hungary</td>
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<td>LAPORTE</td>
<td>'14 Le Grand Argentier Sauvignon</td>
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<td>BARONE CORNACCHIA</td>
<td>'15 Pecorino Abruzzo</td>
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<td>DOMAINE DE L’ECU</td>
<td>'14 Muscadet Classique Melon de</td>
<td>Bourgogne, Loire Valley, France</td>
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<tr>
<td>WESTREY WINE</td>
<td>'15 Chardonnay Willamette</td>
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### RED

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<tr>
<td>CANTINE VALPANE</td>
<td>'15 Rosa Rusko Ruchè</td>
<td>Piedmont, Italy</td>
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<tr>
<td>OVIN</td>
<td>'14 Gamay, Grolleau Noir</td>
<td>Loire Valley, France</td>
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<td>OMERO</td>
<td>'15 Pinot Noir Willamette</td>
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<td>LA STOPPA</td>
<td>'14 Emilia Trebbiolo Barbera,</td>
<td>Emilia-Romagna</td>
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<td>CASCINA CA’</td>
<td>'16 Funua’ Nebbiolo</td>
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<td>PIERRE GAILLARD</td>
<td>'15 Crozes-Hermitage Syrah</td>
<td>Rhône Valley, France</td>
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<td>BALANCING ACT</td>
<td>'14 Cabernet Sauvignon</td>
<td>Washington State</td>
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