



SMALL PLATES

BANANA PEPPERS Applewood Smoked Bacon, Honey Goat Cheese, Balsamic Glace

MINI BURGERS Sharp Cheddar, Lettuce, Tomato, Onion, Pickle, Horseradish Cream, King's Hawaiian Rolls

PORK SHOULDER SLIDERS Braised Pork Shoulder, BBQ, Pickle, Southern Slaw, King's Hawaiian Rolls

SAUSAGE AND PEPPERS Italian Sausage, Roasted Red and Banana Pepper, Caramelized Onion, Roasted and San Marzano Tomato

WINGS Sweet Thai Chili or Buffalo

SPINACH ARTICHOKE DIP Creamed Spinach and Artichoke, Five Cheese, Pita

BRUSCHETTA Tomato, Roasted Red Pepper, Balsamic Glace, Pesto, Goat Cheese, Fresh Basil, Toasted Ciabatta

CALAMARI Sweet Thai Chili, Crispy Banana Pepper, Confit Garlic Aioli, Sesame Seed

CRAB CAKES Creole Remoulade, Southern Slaw

STUFFED MUSHROOMS Prosciutto, Garlic, Balsamic Glace, Mozzarella, Provolone

WOOD-FIRED PIZZAS

FIVE CHEESE Fresh Mozzarella, Provolone, Goat Cheese, Parmesan, Fontina, Tomato, Olive Oil

MARGHERITA Tomato, Basil, Fresh Mozzarella

SPINACH Creamed Spinach, Artichoke, Fresh Mozzarella, Provolone

PORK SHOULDER Braised Pork Shoulder, BBQ, Balsamic Caramelized Onions, Fresh Mozzarella, Provolone, Goat Cheese

FENNEL & GRAPE Caramelized Fennel and Onion, Red Grape, Herbed Ricotta, Goat Cheese, Fresh Mozzarella

ITALIAN Italian Sausage, Prosciutto, Roasted Red Pepper, Basil, Provolone, Fresh Mozzarella

PROSCIUTTO - Confit Garlic, Prosciutto, Fresh Mozzarella, Provolone, Truffled Arugula

PESTO AND ASPARAGUS - Pesto, Roasted Asparagus, Tomato, Red Onion, Goat Cheese, Fresh Mozzarella, Provolone

PINEAPPLE & BACON - Crumbled Bacon, Pineapple, Roasted Red Pepper

CRAB & CALAMARI - Garlic Cream, Crab, Calamari, Caramelized Onion, Thyme, Fresh Basil

LARGE PLATES

HOUSE BURGER Sharp Cheddar, Romaine, Tomato, Onion, Pickle, Ciabatta Bun

BLEU CHEESE BURGER Caramelized Onion, Gorgonzola Bleu Cheese, Confit Garlic Aioli, Arugula, Tomato, Pickle, Pretzel Roll

TURKEY BURGER Avocado, Pineapple Salsa, Pepperjack, Chipotle Aioli, Arugula, Ciabatta Bun

FLAT STEAK Sharp Cheddar, Arugula, Horseradish Cream, Tomato, Caramelized Onion, Soft Hoagie

PORK TENDERLOIN Avocado, Pepper Relish, Arugula, Confit Garlic Aioli, Cilantro, Scallion, Toasted Soft Hoagie

CUBANO Braised Pork Shoulder, Swiss, Garlic-Cumin Aioli, Grained Dijon, Prosciutto, Shaved Dill Pickle, Soft Hoagie

SALADS

HOUSE SALAD

Romaine, Tomato, Shaved Red Onion, Roasted Red Pepper, Crouton, Garlic Oil, Balsamic Glace

TOMATO SALAD

Tomato, Arugula, Cucumber, Shaved Red Onion, Shaved Fennel, Celery, Blue Cheese, Lemon, Garlic Olive Oil

CAESAR SALAD

Romaine, Bacon, Shaved Red Onion, Tomato, Crouton, Parmesan, Caesar Dressing

SIDES

FRIES

PARMESAN TRUFFLE FRIES

Parmesan, White Truffle Oil

CAJUN FRIED POTATOES

Creole Remoulade, Bacon, Scallions

HOUSE MADE CHIPS

SOUTHERN SLAW

SIDE SALAD House Salad

SWEETS

DONUTS

Cinnamon, Sugar, Warm Honey

WOOD-FIRED CHOCOLATE

CHIP COOKIE

Ice Cream, Whipped Cream, Chocolate

SPECIALS



BRUNCH MAINS

CRABCAKE BENEDICT Poached Eggs, Buttermilk Biscuit, Hollandaise

STEAK & EGGS Sunny Side Up Eggs, Creamed Spinach Artichoke, Potato Hash, Hollandaise

CINNAMON GINGER FRENCH TOAST Brioche, Whipped Cream, Maple Syrup

BREAKFAST PIZZA Bacon, Sausage, Oven Poached Eggs, Garlic Cream, Fresh Mozzarella, Provolone

CHICKEN & BISCUITS Chicken Ragout, Sunny Side Up Egg, Buttermilk Biscuit, Sharp Cheddar

BREAKFAST BURGER Fried Egg, Candied Bacon, Cheddar, Hollandaise, Sesame Bagel, Potato Hash

HASH & EGGS Two Eggs, Potato Hash, Roasted Red Pepper, Bacon, Buttermilk Biscuit, Jam

BLET Bacon, Arugula, Egg, Tomato, Garlic Aioli, Brioche, Potato Hash

BRUNCH SIDES

TWO EGGS Any Style

BACON

BRIOCHE TOAST

POTATO HASH

BUTTERMILK BISCUIT

Butter, Jam

SESAME BAGEL

Butter, Jam

WINE

SPARKLING

Gran Sarao Cava (Spain)

WHITE

Chateau Haut Sarthes, Rose' (France)

Once Bitten Reisling (Germany)

Ca di Ponti Pinot Grigio (Italy)

Chono Sauvignon Blanc (Chile)

Canyon Chardonnay (California)

RED

St. Gregory Pinot Noir (California)

Bodega Benegas Malbec (Argentina)

Cesani Sangiovese (Italy)

Field Stone Convivio Cabernet Sauvignon (California)

CLASSIC COCKTAILS |

NEGRONI CH Gin, Campari, Sweet Vermouth

MANHATTAN Buffalo Trace, Sweet Vermouth

MOSCOW MULE CH Vodka, Ginger Beer, Lime Juice

DARK & STORMY Atlantico Platino, Meyers Dark, Ginger Beer

MARGARITA Avion Silver, Cointreau, Lime Juice

BEER COCKTAILS |

MICHELADA Brooklyn Lager, House-Made Bloody Mary Mix

BLACK VELVET Guinness, Sparkling Wine

SHANDY Goose Island Green Line, Fresh Squeezed Lemon Juice

DR. PEPPER Goose Island Green Line, Cola, Amaretto

BLACK & TAN Bells Two Hearted, Guinness

COMPASS BAR

433 W DIVERSEY PARKWAY | CHICAGO, IL 60614 | 773-248-3230 | COMPASSBARCHICAGO.COM

