

small tastes

oysters

chilled on the half shell, salumi picante, mignonette 8

crab toast

maryland blue crab, roasted sweet corn, truffle cream, chives, french baguette 12

olives

fried chorizo stuffed gordal olives, hazelnut romesco sauce 8

farmer's market hummus

chef's whim, sesame crackers 8

tomato

nichols farm heirloom tomatoes, basil, parmigiano-reggiano, grilled baguette 11

appetizers

salad

red & white endive, french green beans, granny smith apple, watercress, local blue cheese
spiced pecans 14

pasta

house made fettuccine, nichols farm patty pan squash, green asparagus, lemon, opal basil
goat cheese 16

market salad

nichols farm wax beans, red quinoa, seedling farm grilled peaches, ricotta salata
green acres farm baby mixed greens, basil, white balsamic vinaigrette 14

gazpacho

green grape gazpacho, cracked marcona almonds, laughing bird shrimp, chive blossoms 15

two tartares

yellowfin tuna, celery remoulade, moroccan olives / skuna bay salmon, citrus crème fraîche
salmon pearls 18

octopus

baby octopus grilled over hardwood charcoal, pickled tomatoes, kinnikinnick farm spigarello
cerignola olives, tzatziki 18

plum & speck

salt cured & cold smoked la quercia ham, seedling farms red plums, green acres farm baby mixed greens
rosemary, aged sherry gastrique, black pepper croutons 16

ravioli

laura chenel's fresh goat cheese, english peas, nichols farm heirloom tomatoes, rosemary 14

tomato & watermelon

salad of nichols farm heirloom tomato, seedling farm watermelon, valbreso french feta
basil, piparras peppers, peppergrass 14

entrees

striped bass

pan seared maryland striped bass, wheat berry salad, pickled zucchini, nichols farm summer squash puree
fried garlic root 34

whitefish / lobster

lake erie whitefish, poached maine lobster, fava beans, hearts of palm, bonito broth
green acres farm asian mesclun 38

tuna

peppercorn crusted yellowfin tuna seared rare, spinach, shiitake mushrooms, garlic mashed potato
red wine syrup 38

halibut

line caught alaskan halibut, blue crab dumpling, roasted nichols farm tinkerbell peppers
ocean herbal broth 38

salmon

skuna bay salmon grilled over hardwood charcoal, chinese mustard glaze, bok choy, shiitake mushrooms
ginger soy vinaigrette 33

wagyu

wagyu ribeye grilled over hardwood charcoal, new potato puree, chanterelles, kinnikinnick farm spigarello
black truffle butter, red wine sauce 54

chicken

naturally raised and roasted, nichols farm summer beans & heirloom tomatoes
pickled green acres japanese eggplant, patty pan squash 28

duck

roasted maple leaf duck breast, grilled black mission figs, caramelized endive
anise scented seedling farm cherry reduction 38

veal

strauss farm veal tenderloin grilled over hardwood charcoal, spaetzle, nichols farm golden beets
beet greens, balsamic, whole grain mustard veal jus 38

bison

grilled cook's ranch ribeye, baby wax beans, green acres farm heirloom carrots, pickled shallots
salsa verde 48

steak

prime new york sirloin grilled over hardwood charcoal, roasted nichols farm melrose peppers
green acres farm spring onions, red wine sauce 48

sides

nichols farm summer squash, bacon, mint, marcona almonds 9
pommes frites, truffle cream 8 extra truffle cream 2
mick klug farms roasted sweet corn, melrose peppers, tarragon 10
garlic mashed potatoes 7

“kepler” and “oteiza” prints in our dining room by richard serra
mk supports chicago's green city market, sustainable agriculture and organic farming
20% gratuity will be added to parties of five or more
restroom fixtures by hydrology

the journey continues

oysters

a progression of west coast oysters on the half shell
salmon pearls, saffron aioli, bacon mignonette

2011 *Marc Ollivier, Muscadet Sèvre et Maine*

chantrelles

golden chanterelles, mick klug farm asparagus, truffle hollandaise
croutons, fried parsley

2011 *Terlano, Müller Thurgau, Alto Adige*

lobster

butter poached maine lobster, creamed corn, garlic scapes
boar bacon vinaigrette, chicory, cumin

2011 *DeTrafford, Chenin Blanc, Stellenbosch*

pork

pan roasted kurobuta pork tenderloin, super green spinach
heirloom tomatoes

2009 *Bodegas Juan Gil, Monastrel, Jumilla*

bay blue

cow's milk, point reyes farmstead, ca
green acres farm mixed greens, peaches, almonds

cherries

sweet cherry tart, toasted oats, pickled apricots
crème fraîche sorbet

2012 *Marenco, Brachetto d' Acqui*

90 per person

135 per person with pairings

bar bites

seafood

oysters

chilled seasonal oysters on the half shell, salumi picante,
mignonette 8

brandade

fried salt cod fritters, basil aioli, smoked paprika 8

crab toast

maryland blue crab, roasted mick klug farm sweet corn truffle
cream, chives 12

meat

pork terrine

berkshire pork, whole grain mustard, pickled green city market
vegetables green acres farm arugula 10

b.l.t

boar bacon, arugula, nichols farm heirloom tomatoes, aged
balsamic croutons 11

sliders

wagyu beef, lisa's focaccia, bone marrow butter, hen of the woods
mushrooms, pecorino, green acres farm watercress 13

vegetables

tomato

nichols farm heirloom tomatoes, basil, parmigiano-reggiano

grilled baguette 9

farmer's market hummus

chef's whim, sesame crackers 6

olives

fried chorizo stuffed gordal olives, hazelnut romesco sauce 7

frites

pommes frites, truffle cream 8