

the GRID

SHARE

oysters, yuzu, crackers, habanero cocktail 18

veal polpette, pecorino, tomato 14

green curry mussels, coconut broth 13

house sausage, chilies, tomato, garlic, Pernod 13

hot wings, house-made hot sauce, blue cheese-celery salad 12

blue crab cracker, white beans, chili aioli, lemon, arugula 10

smoking steak tartare, egg, pickle, caper, toast 14

calamari, grid dirt, habanero cocktail 13

flake crudo, chilies, tangerine, Szechuan pepper, mescal, chicharone crunch 14

BOARDS AND BUNS

slow roasted pork shoulder, Rolls, pickles, Slaw 17

crisp pork belly, cocoa nib, scallion, buns 16

stewed jamaican chicken, fried plantain, papaya sauce 15

glazed marlin, scallion slaw, basil tartar sauce, ponzu 18

GREENS

baby kale, quinoa, pecan, radish, sweet chili 12

iceberg, blue cheese, spicy pepitas, tomato, buttermilk, red onion 12

arugula, Burrata, beets, sherry 14

frisée, pork belly, egg, fried potato 13

vegetable salad, zucchini, carrot, radish, dry cherry, almonds, sherry vinaigrette 13

PIZZA 14

house-made pork and lamb sausage, fiore di latte, oregano
smoked Chicken, fig, blue cheese
mushroom, toasted fennel seed, taleggio, red onion



tomato, basil, fiore di latte
sicilian olives, salami
spicy lobster, chilies, leek, parmesan

BURGERS

The “Jane” 8oz choice burger, choice of cheese, served with lettuce, tomato, onion, pickle 12

The “Explorateur” 10 oz. Certified Angus beef, soft ripened cheese, maple pork belly, sweet and sour lettuce 15

The “Big Kahuna” bacon, pork burger, pineapple jalapeno chutney, teriyaki mayo, cilantro, sweet bun 15

LARGE PLATES

Batter fried Lake Superior Whitefish, Brussels sprouts, chili remoulade 22

Pork steak, pork ragout, root puree 25

Pacific Salmon, fried green beans, squash puree, smoked onion soubise 27

Roasted chicken, olives, tomato, arugula, ricotta salata 25

Swordfish, olive oil, rosemary, caper, fennel salad 26

Braised Butternut Squash “osso bucco style”, fennel, cinnamon, nutmeg 18

Eggplant Stew, quinoa, hot curry, fried onion 18

Top Sirloin, roasted beets, woodland mushroom, Grana Padano 27

ON BREAD

Grid Cheese, butter-kaase, white cheddar, soup of the day 12

Crisp Veal, poached chicken egg, black cabbage, saba, black pepper aioli 14

Fried Chicken & Oyster, sweet chili, bok choy, peanuts, soft bun 14

Steak, charred curry onion, cheese curds, crisp rice, hot peppers, tomato 17

Charred Zucchini, mozzarella, eggplant caponata, giardiniera, romaine 13

Mushroom club, oyster mushroom, crisp shitake, smoked onion, mayo, lettuce, tomato 13

Roasted Fluke, pickle, mayo, mustard, bib lettuce, soft bun 14

SIDE DISHES 7

Brussels Sprouts

Kale & Garlic

Grid potatoes

the GRID

BEER

Budweiser 5
Bud Light 5
Goose Island Sofie 8
Goose Island IPA 6
Peroni 6
Coors Banquet
(prohibition era stubby bottles) 6
Amstel Light 5
Heineken 5
Modelo Especial 5
Negro Modelo 5
Corona 5
Tecate 5
Crispin Honey Crisp 9
Wells Banana Bread 7
American Crafts
Ethos IPA – Tall Grass Brewery 8
Daisy Cutter – Half Acre Brewery 8
90 Min IPA – Dog Fish Head Brewery 8
Lil Sumpin – Lagunitas Brewery 7
Lagunitas IPA 7
Milk Stout – Left Hand Brewery 7
Krankshaft – Metropolitan Brewery 7
White Ale – Allagash Brewing Co. 7
Scotch Ale – Arcadia Brewing Co. 7
Hemp Hop Rye – O' Fallon Brewery 7
Supper Club – Capital Brewing 6

DRAFTS

Bud Light 5
Stella Artois 6
Stella Cidre 8
Murphy's Irish Stout 6
Goose Island Green Line 6
Goose Island Matilda 9
Goose Island 312 6
Goose Island Seasonal 6
Tall Grass 8 Bit Pale Ale 8
Uinta Monkshine 9
Peroni 6
Steigl Radler 7

COCKTAILS

THE MAGNIFICENT MILE 12
St. Germain, Prosecco, Hibiscus

THE GOLD COAST 12
Mount Gay XO, Cointreau, Cinnamon, Ginger Beer

BUCKTOWN 12
Avion Reposado, Spiced Chai, Grapefruit Juice

THE GRID SMASH 12
Mount Gay Black Barrel, Mount Gay Eclipse, OJ, Pineapple, Coconut Water

L.S.D. 12
Absolut Mandarin, Apple Cider, Salted Caramel

O.R.D. 12
Grey Goose Cherry Noir, Bailey's, Cinnamon, Black Cherry Juice, Cherries

RUSH STREET 12
Maker's Mark, Sweet Vermouth, Campari

MOSCOW MULE 12
Russian Standard Vodka, Ginger Beer, Lime

ARGYLE STREET 12
Brugal Rum, St. Germaine, Agave Nectar, Lemon, Lingonberries, Basil

THE STATE STREETER 12
Grey Goose, Fresh Lime, Hibiscus, Grapefruit Beer

MIDWAY 12
Bombay Sapphire, St. Germain, Jalapeno Lime, Grapefruit Juice

LITTLE VILLAGE 12
Patron Silver, Patron Citronge, Fresh Lemon, Ginger Beer, Orange Bitters

Mix your favorite spirits with:
Red Bull Energy Drink
Red Bull Sugar free
Red Bull Editions: Red, Silver, Blue



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Open at 10:30 for brunch Sat and Sun featuring Chicago style Bloody Mary and Mimosa Bar.