



Cocktails

STILL LIFE

Sullivan's Elixir

Hendrick's Gin, Hum, Lime, Basil, Cucumber | 11

Phillipe Collins

Bols Genever, Lemon, Demerara Syrup, Fizz | 11

Cinq à Sept (five 'til seven)

Tito's Vodka, Grapefruit, Basil Syrup, Grapefruit Bitters | 12

Rio Negro

Berry-infused Rum, Lime, Chile Syrup, Mint | 12

Blinker

Maker's Mark, Grapefruit, Raspberry Syrup | 11

Burnham Manhattan

Wild Turkey Rye, Vya Sweet Vermouth,
Fee's Aromatic Bitters, Michigan Cherries | 12

Jacques Rose

Calvados, Lemon, Simple, Grenadine | 11

Stepmom

Cynar, Noilly Pratt Dry Vermouth, Orange Bitters | 11

FROM THE VINE

Henri Presse

Pineau des Charentes, Old Overholt Rye, Cointreau, Lemon | 12

Venetian Mai Tai

Mandorlo, Matusalem 15 yr Rum, Lime, Grenadine | 12

Linch-Pin

Pineau des Charentes, Farmer's Gin, Orange Peel | 11

Red Wine Commundard

Beaujolais, Framboise, Twist | 11

APERERO

Champagne Cocktail

Champagne, Rock Sugar, House Bitters, Seasonal Fruit | 11

Kir Royeaux

Your Choice: Pêche, Framboise, or Mirto | 11

Ricard Service

French Pastis | 8 per person

Pineau des Charentes

Grape Based French Aperitif | 8

Beer

Metropolitan Krankshaft Kolsch Chicago, IL Kolsch

Pours pale yellow, light, crisp and refreshing. | 7

Goose Island Sofie Chicago, IL Saison

A stellar, soft yellow, Belgian country ale with a generous white head and even more generous flavors of apple layered in yeasts and spice. | 8

Two Brothers Domaine Dupage Chicago, IL French Country Ale

Aromatic hops and malty sweetness combine to create a very versatile, food-friendly beverage. | 7

Three Floyd's Pride and Joy Munster, IN American Pale Ale

The name says it all. Hop, citrus and pine complement in this crowd pleaser. | 7

Great Lakes Edmund Fitzgerald Cleveland, OH Porter

Deep, dark and elegant with chocolate and coffee goodness to please your palate and lift your spirits. | 7

Founders Red Rye Grand Rapids, MI Rye Ale

If we could buy Louis Sullivan a cold one, we'd start here. | 7

Bells Two Hearted Ale Kalamazoo, MI India Pale Ale

Local beer legend Larry Bell conducts elegant hops, malt, pine and grapefruit in perfect harmony. | 7

Lakefront Ipa Milwaukee, WI India Pale Ale

Strong hops provide the backbone for flavors of citrus, fresh grass and tropical fruits. | 7

Dark Horse Amber Marshall, MI Amber Ale

Amber ale given the full blown Belgian treatment. Cherries, toast and clove nuances make you long for the next sip. Saddle up. | 7

Capital Pilsner Middleton, WI German Pilsner

Pour sparkling gold into your glass. Admire it. Drink. And, enjoy the spicy, citrus hops and crisp, dry finish. | 7

BIG SHOULDERS

Half Acre Saison

Chicago, IL Saison/Farmhouse Ale 22 oz | 22

Flossmoor Station Pullman Brown

Chicago, IL American Brown Ale 22oz | 21

Goose Island Fleur Chicago, IL Belgian Pale Ale 22oz | 19



COLD

- Greens Salad**
daily lettuce, vegetables, buttermilk dressing | 9
- Crudo of Hawaiian Tuna**
local mache, crisp shiitake, salted pineapple | 15
- Smoked Steak Tartare**
quail egg, potato chips | 14
- Torchon of Foie Gras**
foie gras apricot, brioche | 22
- Salad of Tatsoi**
small vegetables, croutons, bacon, robiola | 13

HOT

- Consommé of Rabbit**
rabbit agnolotti, summer squash | 12
- Wellington**
lobster, foie gras, gastrique | 22
- Farm Asparagus**
chicken egg, béarnaise | 15
- Escargot Bourgogne** | 13
- Market Potage** | 12
- Salad of Crisp Pork Belly**
strawberries, Champagne vinaigrette | 12

RAW BAR

- Oysters Mignonette** | 16
- Chilled Shrimp** | 16
- Selection From the Sea** | MP
- Glass of Black Velvet** | 12

STONE OVEN
PISSALADIÈRE

- Lyon Artichoke** | 14
- Market Tomatoes** | 14

ENTREES

- Honey Glazed Duck Breast**
Swiss chard, confit, walnuts, Concord grape reduction | 28
- House-Made Pappardelle**
Maine lobster, peas, lobster mushroom, cream | 38
- Napoleon of Raw and Cooked Summer Vegetables**
tomato and pepper jam | 22
- Dover Sole Meunière**
summer vegetables | 32

- Prime Burger**
short rib, tomato jam, Sartori reserve, potato roll | 15
- Roasted Florida Snapper (Key West)**
poached tomatoes, onions, Parisian potatoes | MP
- Slow Roasted Illinois Lamb for Two**
roasted farm vegetables, pommes aligot | MP

GAME OF THE DAY
MP

FROM THE STONE OVEN

- New York Strip Steak**
cheddar potatoes | 38
- 16 oz. Veal Chop**
small potatoes, spinach, butter | 36
- Sullivan Chicken**
summer vegetable tart | 22

PLATS DU JOUR

MONDAY

- Cassoulet Henri**
duck, pork belly, house sausage, haricots coco | 24

TUESDAY

- Whole Roasted Fish**
herbs, lemon, romesco | 32

WEDNESDAY

- Ballotine of Michigan Chicken and Prawn**
asparagus, bordelaise | 25

THURSDAY

- Rabbit from the Oven**
house bacon, English peas, baby carrots, natural reduction | 29

FRIDAY

- Bouillabaisse**
fish of the day, lobster, shrimp, clams, mussels, saffron broth | 32

SATURDAY

- Roasted Pork Loin**
greens, potatoes boulangère | 28

SUNDAY

- Steak au Poivre**
crushed potato, peppercorn sauce | 32

We are proud to use the following farms and growers: Gunthorp Farms, La Belle Farms, Le Québécois, Maple Leaf Farms, Nichol's Farms, Sustainable Greens Farms, Swan Creek Farms

SIDES | 8

amaranth potatoes dauphinoise heirloom tomatoes potato purée asparagus farmed daily vegetables