

BOTTLE&FORK

BAR AND KITCHEN

CURED + SMOKED + RAW

Ham

White Bag Country 10

Fermin Black Hoof 18

Parma Prosciutto 12

All Three 34

Salumi

Nduja (spreadable) 7

Gin + Juice 8

Sopresata 10

All Three 22

Cheese

Bent River Camembert 8

Sofia Goat Cheese 8

Roxanne Sheep's Milk 8

Fromage a Trois 20

In a Jar

Tuna Crudo 14 *Avocado & Shrimp Cracklin'*

Chicken Liver & Foie Gras Mousse 18

Steak Tartare 14 *Seared or Raw*

Smoked Salmon Layered "Parfait" 12

SALADISH

Grilled Kale Salad 12 *Heirloom Squash + Almonds + Saba + Burrata*

Mediterranean 15 *Olives + Eggplant Hummus + "Saganaki" Cheese + Sumac Croutons*

Winter Beets 13 *Greens + Borscht Vinaigrette + Hot Rye Croutons*

Big Bowl of Greens 12 *Shaved Vegetables + Prosecco Vinaigrette*

SNACKS

"Popcorn" Sweetbreads 7 *Pickled Pepper Aioli*

Piggy Jerky 5 *Soy + Garlic + Spices + Cola*

Scotch Quail Eggs 4 *Bratwurst*

"Bag" of Crisps + Eggs 4 *Malt Vinegar Powder*

SHAREABLE

Smoked Spot Prawns 18 *Garlic Paste*

Shrimp Head Soup 12 *Prawn Toast + Flask of Rhine Hall Brandy*

Spinach & Artichoke "Dip" Oysters | or Raw 12

Braised Beef Cheek "Poutine" 14 *Wisconsin Curds*

Smoked Lamb Ribs 18 *Tamarind BBQ + Yogurt + Mint*

Mussels 16 *Rye Ale + Ham Broth + Rye Fries*

Wild Mushroom Gnocchi 14 *Aged Goat Cheese + Brussels "Kraut"*

Manilla Clam + Portuguese Sausage Flatbread 17

Rich Man Po' Boy 21 *Lobster + Foie + Crispy Oysters*

Chorizo Stuffed Squid 13 *Spicy Tomato*

KNIFE + FORK

Rotisserie Chicken 32 *Nduja + Winter Vegetables + Black Truffle Chicken Jus*

"Ham Butt" Steak 23 *Apple "Sauce" + Pickled Pineapple*

Fresh Cavatelli Pasta 22 *Rapini + Breadcrumbs + Spicy Chicken Sausage + Espelette Pepper*

Grilled Organic Salmon Cured & Smoked 27 *Fennel + Blood Orange*

Buttermilk Fried Rabbit Leg 29 *Country Sausage Gravy + Pickled Corn & Okra Relish*

Moroccan Pumpkin Stew 19 *Chickpeas & Chard*

Wood Grilled Hanger Steak 25 *Slow Smoked Onions + Parsley Vinegar Sauce*

Wood Grilled Ground Bacon Burger 17 *Vermillion Blue + Shoestring Potatoes + Special Sauce*

ROOTS & VEGETABLES

Kennebec Fries 6

Malt Vinegar Aioli

"Tots" 7

Pimento Cheese Drizzle

Creamed Kale 8

Wild Boar Bacon + Sunny Duck Egg

Roasted Parsnips 6

Honey + Pistachios

Slow Cooked Cauliflower 6

EV Olive Oil + Raisins + Capers

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COCKTAILS

Bottlefork Originals 14

Root Cellar Wort Hot Beer Malt Tea + Cabin Still Bourbon + Dumante Pistachio Liqueur

Big Salty Tears Lustau Palo Cortado & East India Solera Sherries + Rittenhouse Rye + Lemon + Maple + Orange Flower Water & Egg

Losna Coruba Dark Rum + Amaro Nonino + Movie Night Tea Syrup + Lemon + Peychaud's Bitters + Kidnapped by Vikings IPA

Loft on Broadway Aylesbury Duck Vodka + Liqueur de Violette + Caparno Bianco + Lemon & Syrup

Chi-Sconsin Old Fashion Rhine Hall/Bottlefork Cherry Brandy + Sugar + Orange + Luxardo Maraschino

Smoke of the Day Whisky + Smoke Drippings + Bartender's Whim

Modern Classics 14

Manhattan Rittenhouse Rye + Caparno Antica Vermouth + Angostura Bitters + Cherry

Martini Brandon's Gin + Dolin Dry Vermouth + Regan's Orange Bitters

Corn N' Oil Caruba Dark Rum + John D. Taylor's Velvet Falernum + Angostura Bitters + Lime + Molasses

Jack Rose Laird's Bonded Apple Brandy + Lime + Housemade Grenadine

Prescription Sazerac High West Double Rye + Pierre Ferrand 1840 Cognac + North Shore Sirene Absinthe + Peychaud's Bitters + Sugar

Vintage Classics 14

Satan's Whiskers | Straight Ford's Gin + Dolin Dry Vermouth + Caparno Antica Vermouth + Pierre Ferrand Dry Curaçao + Regan's Orange Bitters + Orange + Lemon + Syrup

Or Curled Hayman's Royal Dock Gin + Dolin Dry Vermouth + Caparno Antica Vermouth + Cointreau + Regan's Orange Bitters + Orange + Lemon + Syrup
Harry Craddock, Savoy Cocktail Book 1930

Leatherneck Monkey Shoulder Blended Scotch + Senior Blue Curaçao + Lime + Syrup

Frank Farrell via Ted Saucier, Bottoms Up 1951

The Alamagoozlum Bols Genever + Wray & Nephew Rum + Yellow Chartreuse + Pierre Ferrand Dry Curaçao + Amargo Angostura + Syrup + Egg
Charles H. Baker Jr. The Gentleman's Companion or Around The World With Jigger, Beaker & Flask 1939

Boulevardier Very Old Barton + Campari + Caparno Antica Vermouth

Harry McElhone, Barflies and Cocktails 1927

Vieux Carré Rittenhouse Rye + Pierre Ferrand 1840 Cognac + Caparno Antica Vermouth + Bénédictine + Angostura Bitters + Peychaud's Bitters

Walter Bergeron via Stanley Clisby Arthur. Famous New Orleans Drinks & How To Mix Them 1937

Gentlemen's "Cut"

Bill Brasky 30 (Limit 1 Per Customer) Journeyman Rye + Hudson New York Corn Moonshine + Buffalo Trace Bourbon + Bank Note 5 Year Blended Scotch + Hammer & Tongs Sac' Resine Vermouth + Regan's Orange Bitters + The After Shave Brasky used to woo your wife

Brandy & Cigars 25 Germain + Robin Craft Method Brandy + Crème De Cacao a La Vanille + Cocchi Barolo Chinato + Honduran Robusto

The Whale 22 Beluga Vodka or Russell Henry London Dry Gin + Housemade Dry Vermouth & Orange Citrus Bitters + Ostra Caviar Olive

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BEER

Draft

Continental Lager Church Street | 12oz 7

Huitzi Belgian Strong Golden Ale Five Rabbits | 12oz 9

Domaine DuPage French Country Ale Two Brothers | 12oz 9

Leisure Suit IPA Goose Island | 12oz 6

Root Cellar Rye Amber Ale Begyle/Bottlefork Collaboration | 8oz 6

Belgian Style Tripel Une Anee | 8oz 7

Kidnapped By Vikings IPA Solemn Oath | 12oz 6

Shady Aftermath Robust Porter Buckle Down | 8oz 5

Bottles & Cans (just Clap your hands)

Krankshaft Kolsch Metropolitan | LongNeck 8

The Mitten Bourbon Barrel Aged Cider Virtue | 750ml 20

Bottom Up Wit Revolution | Can 7

Schlitz American Lager Jos. Schlitz Brewing Co. | TallBoy 6

Export Lager Rhinelander | Grenade 3

Single Malt Ale Chatoe Rogue | 22oz Bomber 17

Long Weekend IPA Big Bay | LongNeck 7

Daisy Cutter APA Half Acre | TallBoy 9

Teufel Weizenbock Atwater | LongNeck 10

Dirty Bastard Scottish Ale Founders | LongNeck 8

Morning Wood Coffee Ale Local Option | 16.5oz Bomber 14

Cereal Killer Barleywine Arcadia Ales | LongNeck 12

Bourbon County Stout Goose Island | LongNeck 13

WINE

Draft Glass | Half Carafe | Bottle

Moschofilero "Anassa" Skouras | Greece 9 | 18 | 36

Chardonnay Saintsbury | Carneros 12 | 24 | 48

Pinot Noir Au Bon Climate | Santa Barbara 15 | 30 | 60

Cabernet Sauvignon Smith & Hook | Monterey County 14 | 28 | 56

Bubbles Glass | Bottle

Champagne Mœt & Chandon Imperial Brut | France 19 | 76

Brut Vintage Cuvée Domaine Carneros | Carneros 16 | 64

Brut Rose Graham Beck | South Africa 11 | 44

White Glass | Bottle

Dry Riesling Château Grand Traverse | Michigan 11 | 44

Insolia/Chardonnay "Angrimbè" Cusumano | Italy 12 | 48

Gavi Francesco Rinaldi & Figli | Piemonte 17 | 63

Bordeaux Blanc Château Gravelle-Lacoste | France 14 | 56

Red Glass | Bottle

Cabernet Franc Firelands Winery | Ohio 10 | 40

Rhône "Marius" Michael Chapoutier | France 12 | 48

Zinfandel "Vine Starr" Broc Cellars | Berkeley 20 | 80

Malbec Classico Familia Durigutti | Mendoza 11 | 44

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FROM THE CREAMERY

Creamy Soft Serve "Sundaes" 8

Pretzel Caramel + Chocolate Fudge + Buffalo Sweat Stout

"Brandy Alexander" White Chocolate + Apples + Rhine Hall Brandy

Rotisserie Pineapple + Spiced Rum Raisin + Coconut Meringue

Cheese

Bent River Camembert 8

Sofia Goat Cheese 8

Roxanne Sheep's Milk 8

Fromage a Trois 20

DESSERTS IN A GLASS

Lustau Sherry + East India Solera 12

Tawny 10yr Port "Otima" Warre's Douro 12 | 64 (375ml)

Sauternes Chateau Laribotte, France 10 | 58 (375ml)

Late Harvest Viognier Ice Wine "Melt Down" Odisea, Lodi 11 | 58 (375ml)

Late Harvest Malbec Susana Balbo, Mendoza 9 | 63 (500ml)