



**RAW BAR**

Oysters, daily selection available by 1/2 doz. or doz. 2.50 ea. Poached Gulf Shrimp classic cocktail sauce 12. Jonah Crab Claws MP. Raw Selection of the Day 9. Scallop Ceviche 11. Raw Bar Tower 73.

**CHARCUTERIE**

Country Pâté 9. Salami Soppressata 10. Surryano Ham 8. La Quercia Coppa 9. Finochietta 12. Boccalone Nduja 14.

**CHEESE**

Pleasant Ridge Reserve, cow 10. Rouge River Blue, raw cow 13. Hooks 10yr Cheddar, cow 10. Carrvalley Billy Blue, goat 7. Capriole Farm Oban, goat 12. Dante, sheep 7.

**SHARED PLATES**

**SMALL**

Grilled Peach & Arugula Salad, cured virginia ham, almonds, goat cheese 12. Little Gem Caesar, heirloom tomatoes, white anchovy vinaigrette 11. Fava Bean & Bresola Salad, marinated walnuts, mâche 15. Manhattan Chowder, tomato clam broth, tomato toast 11. Grit Cakes, tomato jam 7. House Made Sausage, red wine-fig mustard, market radish salad 11. Corn Bread, corn butter, with or w/out bacon 7. Crispy Squash Blossoms, truffle honey, farmer's cheese, piperade purée 12. Black Olive-Sour Cherry Focaccia, rosemary, caramelized vidalia onion, gorgonzola 7. Salt Baked Baby Beets, pickled golden raisins, goat feta, pistachios 8. Pork Belly Confit, rhubarb mostarda, turnip puree, zucchini confit 11. Meatballs, stewed peppers & tomatoes, black garlic gremolata 10. Roasted Squab, mushroom wellington, foie gras jus, blueberry conserves 16. Veal Tartar, traditional accompaniments 14. Short Rib & Scallop, corn puree, herb bread pudding 10. Goat Wonton, blackberry sweet-n-sour, pea salad 11. Oyster Rockefeller, spinach artichoke fondu, bacon bread crumbs 12. Pan Seared Gulf Shrimp, white bordelaise, fennel & herbs 12.

**LARGE**

Chocolate-Bourbon Duck, fingerling potato, duck leg salad 24. Pork Chop, pickled plums, pistachio mustard, dandelion greens 27. Smoked Spring Chicken, bourbon-soy glaze, green beans 22. Dry-Aged Ribeye, bone marrow butter, bordelaise sauce 63. Bison Burger, tomato jam, house giardiniera, taleggio cheese 21. Braised Barramundi, white wine nage, market vegetables 26. Roasted Steelhead Trout, mushroom barley, carrot top salsa verde 19.

**SIDES**

Corn Succotash 6. Roasted Heirloom Carrots 7. House Greens, herb vinaigrette 6. Mushroom Barley Miso Soup, kale, baby carrots 6. Smashed Potatoes 5. Roasted Broccolini 6. Frites, with dipping sauces 5.

Our menu features ingredients from our friends at Anson Mills, Slagel Farms, Nichols Farm and Werp Farms. The Illinois Department of Public Health advises that eating raw or under cooked meat poses a health risk to everyone. Thorough cooking of such animal foods reduces the risk of illness. Gratuity of 20% will be automatically added for parties of 6 or more.

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## WINE & BUBBLES

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### BUBBLES

Valdo "Prosecco", Veneto, Italy	9
Schramsberg "Mirabelle" Rosé, Napa Valley, California	13
Segura Viudas "Aria" Cava Brut, Penedes, Spain	10
Moët & Chandon "Imperial" Brut NV, Champagne, France	18

### WHITE

Cave de Lugny "La Côte Blanche", Chardonnay, 2010, Mâcon-Village, France	10
La Petite Perriere, Sauvignon Blanc, 2011, Loire Valley, France	11
Rainer Wess, Grüner Veltliner, 2010, Wachau, Austria	10
Scarpetta, Pinot Grigio, 2010, Friuli, Italy	13
Protos, Verdejo, 2010, Rueda, Spain	12
Provenance, Sauvignon Blanc, 2010, Rutherford Hill, California	13
Dr. Loosen, Riesling, 2010, Mosel, Germany	11
Molnar Family Vineyards, Chardonnay, 2008 "Carneros", Napa Valley, California	14
Braida, Moscato d'Asti, 2011, Piedmont, Italy	12

### ROSÉ

Triennes "Rose" 2010, Provence, France	12
Les deux Rives "Rose" 2011, Corbieres, France	9

### RED

Heinrich, Zweigelt, Blaufränkisch, 2008, Neusiedlersee, Austria	10
Carmel Road, Pinot Noir, 2010, Monterey, California	12
Icardi "Tabaren", Barbera d'Asti, 2008, Piedmont, Italy	10
Honoro Vera, Garnacha, 2010, Calatayud, Spain	8
Errazuris Estate, Carmenere, 2009, Chile	10
Michael David's "Freakshow", Cabernet Sauvignon, 2009, Lodi, California	14
Lyeth, Meritage, 2010, Sonoma County, California	15
Edmeades, Zinfandel, 2009, Mendocino, California	12
Venta la Ossa "Crianza", Tempranillo, 2007, La Mancha, Spain	11
Aruma, Malbec, 2010, Mendoza, Argentina	11
Marie de Beauregard, Cabernet Franc, 2009, Chinon, France	12
Rosenblum, Zinfandel, 2009, Contra Costa County, California	14
Maculan "Brentino", Merlot, Cabernet Sauvignon, 2009, Veneto, Italy	12

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## BEER

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### DRAUGHT

Capital Supper Club, Classic Wisconsin Lager, Wisconsin, ABV 5%	5
North Coast Brewing Prangster, Belgian-Style Golden Ale, California, ABV 7.6%	5
Ayinger Brau Weisse, Hefe Weissen, Germany, ABV 5.1%	5
New Holland Mad Hatter, IPA, Michigan, ABV 5.25%	5
Great Lakes Eliot Ness, Amber Lager, Ohio, ABV 6.2%	5
Three Floyd's "Rotating" Indiana	5
Ayinger Celebrator, Doppelbock, Germany, ABV 6.7%	7
Lindeman's Framboise, Lambic, Belgium, ABV 4%	9

### BOTTLE

Pinkus-Muller Organic Ur Pils, Pils, Germany, 16.9oz, ABV 5.2%	8
Samuel Smith Organic Cider, Cider, England, 12oz, ABV 5%	7
Barley Island Sheet Metal, Blonde White Ale, Indiana, 12oz, ABV 5%	6
Abbey of Orval Orval, Golden Ale, Belgium, 12oz, ABV 6.9%	11
North Coast Brewing Red Seal Ale, American Amber Ale, California, 12oz, ABV 5.5%	6
Founder's Red's Rye, Rye Ale, Michigan, 12oz, ABV 6.6%	6
Samuel Smith Nut Brown Ale, Brown Ale, England, 12oz, ABV 5%	7
Lindemans Gueuz Cuvee Rene, Gueuze Lambic, Belgium, 12oz, ABV 5%	12
North Coast Brewing Le Merle, Belgian-Style Saison, California, 12.6oz, ABV 7.9%	11
Great Lakes Edmund Fitzgerald, Porter, Ohio, 12oz, ABV 5.8%	6
Einbecker, NA, Germany, 12oz	8
Green's Endeavour Dubbel Ale, Gluten Free Ale, Belgium, 16.9oz, ABV 7%	8

