DINNER MENU

STARTERS

GRILLED CALAMARI
RED BELL PEPPERS | ARUGULA | BALSAMIC REDUCTION | CHARRED LEMON | PEPPERONCINI | FRESH BASIL | CHERRY TOMATOES | RED ONION | 16

AVOCADO JAR
GUACAMOLE | FRESH BURRATA | SWEET PICÓ DE GALLO | TOASTED BAGUETTE SLICES | 14

CHICKEN WINGS
BOURBON BBQ OR BUFFALO | RANCH DRESSING | 14

CHARRED VEGETABLE TOSTADAS
BELL PEPPERS | ONIONS | ZUCCHINI | CORN | CABBAGE | CILANTRO | COTIJA CHEESE | BLACK BEAN PURÉE | LIME CREAM | CRISPY CORN TORTILLA | 14

SOUPS AND SALADS

SUMMER GAZPACHO
CUCUMBER | TOMATO | GARLIC | CROUTONS | 10

AVOCADO SALAD
DICED AVOCADO | CHERRY TOMATOES | CORN OFF THE COB | RED ONION | PARSLEY | ARUGULA | LIGHT LIME DRESSING | 15

HOUSE SALAD
MIXED GREENS | CARROTS | CHERRY TOMATOES | 10
DRESSSINGS: RANCH, POPPYSEED, OR BALSAMIC
ADD CHICKEN: $6 ADD SHRIMP: $8

HANDHELDS

NONNY BURGER
GOUDA | BACON JAM | TRUFFLE AIOLI | LETTUCE | TOMATO | CRISPY ONIONS | FRESH CUT FRIES | CHARCOAL BRIOCHE | 16
GF AVAILABLE

NONNY VEGGIE BURGER
SWEET ONION JAM | CHEDDAR | PORTER MUSTARD | MIGHTY VINE TOMATO JAM | ARUGULA | FRESH CUT FRIES | CHARCOAL BRIOCHE | 16
GF AVAILABLE

CHICKEN AND BRIE SANDWICH
BACON | MELTED BRIE | GRANNY SMITH APPLE SLICES | CRANBERRY MUSTARD | FRESH CUT FRIES | SOURDOUGH | 16

ENTREES

7oz FILET MIGNON
ROSEMARY BUTTER | BAKED POTATO TOPPED WITH BACON CRUMBLES | CHARRED ELOTE ON THE COB | CHILI LIME DRIZZLE | COTIJA CHEESE | 30

CROSSROADS CHICKEN
SAUTEED CHICKEN BREAST | SUN DRIED TOMATOES | SPINACH | BACON CRUMBLES | CREAMY PARMESAN SAUCE | GRILLED ASPARAGUS | 22

SHRIMP AND GRITS
SAUTEED CAJUN SHRIMP | SMOKED CHEDDAR GRITS | PARMESAN ASPARAGUS | 22

MAMA'S RIGATONI
IMPORTED PASTA | MAMA ROSA'S VODKA CREAM SAUCE | BURRATA | FRESH BASIL | 20
ADD CHICKEN: $6

SALMON
PAN SEARED | PUTTANESCA SAUCE | CHORIZO POLENTA | 25

CHEF TONY'S MASTERPIECE RIBS
GENTLY RUBBED | SLOW COOKED 8 HOURS | BATHED IN BOURBON BBQ SAUCE | HOUSE MADE COLESLAW | BAKED POTATO WITH BACON CRUMBLES
HALF SLAB: $18 FULL SLAB: $32

DESSERT

KEY LIME TART
FRESH KEY LIME CUSTARD | GRAHAM CRACKER CRUST | STRAWBERRY SAUCE | BURNT SUGAR | LEMON ZEST | 10

CHOCOFLAN
CHEF TONY'S FUSION OF CHOCOLATE CAKE AND CARAMEL FLAN | STRAWBERRY GLAZE | 10

SIDES
BAKED POTATO, $8 | GRILLED ASPARAGUS, $8 | ELOTES, $8

BRUNCH MENU

QUICHE DU JOUR
EGG CUSTARD | FLAKEY CRUST | SEASONAL INGREDIENTS | 15

SKILLET DU JOUR
EGGS YOUR WAY | CHEF'S SEASONAL INGREDIENTS | 16

NONNY BRUNCH FEAST
EGGS YOUR WAY | BACON | SHORT STACK |
HOME FRIES | TOAST | 16

CHICKEN AND WAFFLES
FRIED CHICKEN & WAFFLE | ANCHO SYRUP |
HONEY WHIPPED BUTTER | 16

SHRIMP & GRITS
STONE GROUND SMOKED CHEDDAR GRITS |
CAJUN SHRIMP GRAVY | SCALLIONS | 18

BRUNCH BURGER
SMOKED GOUDA | BACON JAM | TRUFFLE AIOLI |
FRIED EGG | LETTUCE | TOMATO | CRISPY ONION | 16
(VEGGIE BURGER OPTION AVAILABLE)

CLASSIC COCKTAILS

(BRUNCH)

BLOODY MARY | 12

MIMOSA | 12 MIMOSA BOTTLE | 30

CORPSE REVIVER NO. 2.

FINN'S GIN | LILLET BLANC | COINTREAU |
LEMON JUICE | HERBSAINT | 15

"FOUR OF THESE TAKEN IN SWIFT SUCCESSION WILL UNREVIVE THE CORPSE AGAIN"
- The Savoy Cocktail Book

BLOOD & SAND

MONKEY SHOULDER SCOTCH | CHERRY HEERING |
ANTICA SWEET VERMOUTH | ORANGE JUICE | 15

OLD FASHIONED

WOODFORD RESERVE BOURBON | SUGAR |
ANGOSTURA BITTERS | 15

FRENCH 75

NORTH SHORE GIN NO. 11 | LEMON JUICE | SIMPLE SYRUP |
PERLAGE PROSECCO | 15

MARTINI

FINN'S GIN | NOILLY PRAT DRY VERMOUTH | 15

HURRICANE

NORTH SHORE BOURBON CASK RUM |
BACARDI SILVER RUM | LIME JUICE | ORANGE JUICE |
PASSION FRUIT SYRUP | 15

APEROL SPRITZ

APEROL | PERLAGE SGÀJO PROSECCO | CLUB SODA | 15

SIDECAR

HENNESSY COGNAC | COINTREAU | LEMON JUICE | 15

SAZERAC

WHISTLEPIG RYE | HERBSAINT |
PEYCHAUD'S BITTERS | ANGOSTURA BITTERS | 15

MARGARITA

CAZADORES REPOSADO TEQUILA | COINTREAU |
BLUE AGAVE NECTAR | LIME JUICE | SEA SALT | 15

PLEASE DRINK RESPONSIBLY

SIGNATURE COCKTAILS

$15

ISLANDS IN THE STREAM

FLOR DE CAÑA | FRESH LIME JUICE | SIMPLE SYRUP | ANGOSTURA BITTERS | FRESH MINT SPRIGS | PERLAGE PROSECCO

SPRING SERENADE

HENDRICK'S GIN | LEMON JUICE | SIMPLE SYRUP | CUCUMBER | BASIL

HARMONY PARK

TITOS | MIXED BERRIES | GINGER BEER |
SCRAPPY'S BITTERS FIREWATER | GRENADINE |
LIME JUICE | ROSEMARY

BLOODSHOT

BULLEIT BOURBON | GIFFARD CRÉME DE MURE |
BIGALLET CHINA-CHINA | MEYER LEMON FOAM |
LEMON JUICE | SCRAPPY'S ORANGE BITTERS |
ANGOSTURA BITTERS

THE BERGAMOT

FEW BREAKFAST GIN | ITALICUS ROSOLIO DI BERGAMOTTO |
PERLAGE SGÀJO PROSECCO | LEMON JUICE | HERBSAINT

BROKEN HALO

BASIL HAYDEN BOURBON | LEMON JUICE | ROSEMARY SYRUP |
ORANGE JUICE | ORANGE MARMALADE | EGG WHITE |
ROSEMARY SPRIG

YUZU GIN SOUR

FINN'S GIN | YUZU JUICE |
LEMON JUICE | SIMPLE SYRUP | TONIC WATER

NONNY'S REVENGE

ELBUHO MEZCAL | POMEGRANATE JUICE |
AGAVE NECTAR | LIME JUICE |
HOUSE MADE OAXACAN BITTERS | BLACK SALT |
SMOKE (NAME COURTESY OF ROBERT ESCHENBRENNER)

PLEASE DRINK RESPONSIBLY

WINE

SPARKLING & ROSÉ

PROSECCO, PERLAGE SGÀJO | ITALY — 10 I 28
green pear, apricot, fresh

BRUT CAVA, CAVES NAVERAN | SPAIN — 13 I 37
crisp, honey citrus, tangerine

ROSÉ, FIGUIERE MÉDITERRANÉE | FRANCE — 10 I 28
white flower, strawberry, bright

SPARKLING ROSÉ, VARICHON ET CLERC | FRANCE — 12 I 34
strawberry, raspberry, bright

SPARKLING ROSÉ, MAS DE DAUMAS GASSAC | FLANGUEDOC-ROUSSILLON, FRANCE — 60
blueberries, violets, bright cherries

BRUT GRAND CORDON, GH MUMM | CHAMPAGNE, FRANCE — 70
intense complex flavors of fresh fruit and caramel

WHITE

RIESLING, JIM BARRY | AUSTRALIA — 13 I 37
kaffir lime, ginger, orange blossom

PINOT GRIS, COOPER HILL | OREGON — 10 I 28
peach, citrus, tropical fruit

PINOT GRIGIO, ALOIS LAGEDER | ITALY — 12 I 34
floral, flint, light smokiness

CHENIN BLANC, RAATS FAMILY | SOUTH AFRICA — 12 I 34
yellow apple, pineapple, green melon

SAUVIGNON BLANC, FOUCHER LEBRUN | FRANCE — 12 I 34
bright, citrus, fresh texture

SAUVIGNON BLANC, OUTER SOUNDS | NEW ZEALAND — 12 I 34
lime, passion fruit, citrus

SAUVIGNON BLANC, ROMBAUER 2017 | NAPA VALLEY CALIFORNIA — 58
stone fruit, tropical, lively

CHARDONNAY, CASTILLO DE MONJARDIN UNOAKED | SPAIN — 10 I 28
green apple, tropical fruit, light almond

CHARDONNAY, PROSPER MAUFOUX | FRANCE — 12 I 34
lemon, soft vanilla, rich

CHARDONNAY, FERRARI-CARANO | CALIFORNIA — 12 I 34
fiji apple, cinnamon, meyer lemon, creamy

CHARDONNAY, MINER 2016 | NAPA VALLEY, CALIFORNIA — 64
toasty, crisp apple, ripe melon

PLEASE DRINK RESPONSIBLY

WINE

RED

PINOT NOIR, LE CHARMEL | FRANCE — 10 I 28
black berries, floral, vanilla

PINOT NOIR, JUGGERNAUT | RUSSIAN RIVER, CALIFORNIA — 12 I 34
strawberry, ripe raspberry, velvety tannins

PINOT NOIR, SOLENA 2015 | WILLAMETTE VALLEY, OREGON — 60
plum, blackberry compote, leather

BORDEAUX ROUGE {MERLOT, CAB, CAB FRANC}, CHATEAU DUCASSE | FRANCE — 12 I 34
dark fruit, teakwood, acidity

CABERNET SAUVIGNON, JOEL GOTT 815 | NAPA CALIFORNIA — 13 I 37
concentrated fruit flavors, balanced tannins, textured finish

CABERNET SAUVIGNON, BLACK'S STATION | CALIFORNIA — 10 I 28
leather, black currant, chocolate

CABERNET SAUVIGNON, PARADIGM OAKVILLE 2014 | NAPA VALLEY, CALIFORNIA — 126

CAB SAUV | CAB FRANC BLEND, SANSONINA EVALUNA | ITALY — 13 I 37
feminine, lightly peppered, vanilla smoked

MERLOT, M.A.N | SOUTH AFRICA — 10 I 28
musky cherry, chocolate, spiciness

TEMPRANILLO, VIÑA BUJANDA | SPAIN — 10 I 28
red berry, blue fruit, spice

SHIRAZ, YALUMBA | AUSTRALIA — 10 I 28
wild berries, indian spices, rich and ripe

MALBEC, ZORZAL TERROIR | ARGENTINA — 12 I 34
black cherry, chocolate, spice

ZINFANDEL, FOUR VINES "THE BIKER" | CALIFORNIA — 12 I 34
toasted oak, black pepper, ripe plum

MERITAGE, "THE PRISONER" 2018 | NAPA VALLEY, CALIFORNIA — 64
ripe raspberry, boysenberry, pomegranate, vanilla

PORT

TAWNY, WARRE'S OTIMA 1OYR | PORTUGAL — 10
green fig, hazelnut, dried cherry

BLACK, QUINTA DO NOVAL | PORTUGAL — 8
currents, raisins, spices

PLEASE DRINK RESPONSIBLY

BOTTLE BEER

MILLER LITE LAGER | WISCONSIN	4
HEINEKEN PALE LAGER | NETHERLANDS	5
PABST BLUE RIBBON | WISCONSIN	4
MODELO | MEXICO	6
LAGUNITAS 12th OF NEVER | CHICAGO	7
LAGUNITAS DAYTIME IPA | CHICAGO	6
LAGUNITAS CHERRY JANE SOUR ALE | CHICAGO	6
METROPOLITAN KRANKSHAFT KOLSCH | ILLINOIS	7
TWO BROTHERS PRAIRIE PATH | ILLINOIS GF	6
REVOLUTION ANTI-HERO IPA | ILLINOIS	6
HALF ACRE DAISYCUTTER | ILLINOIS	8
SPITEFUL GOD DAMN PIGEON PORTER | ILLINOIS	8
BREWDOG JET BLACK HEART MILK STOUT | OHIO	6
VANDERMILL TOTALLY ROASTED CIDER | MICHIGAN	6
OFF COLOR VERY VERY FAR BELGIAN GOLDEN ALE | IL	7
THREE FLOYDS GUMBALLHEAD | INDIANA	7
ALLAGASH WHITE BELGIAN WITBIER | MAINE	6
KROMBACHER N/A WEISS | GERMANY	5
DESTIHL HERE GOSE NOTHIN' GOSE ALE | ILLINOIS	6
GUINNESS DRAUGHT STOUT | IRELAND	7
LAGUNITAS HAZY WONDER HAZY IPA | CHICAGO	7
WHITE CLAW - BLACK CHERRY OR MANGO | CHICAGO	6

PLEASE DRINK RESPONSIBLY