



DINNER MENU



STARTERS

CHARCUTERIE BOARD

LOCAL MEAT & CHEESE |
SEASONAL GOODIES | NUTS | **\$22**

CROQUETAS BLT

CHICKEN | DUMPLINGS | BACON |
BABY LETTUCE | AVOCADO AOLI | **\$15**

BONE MARROW

MARROW TOAST | HORSERADISH CREAM |
PICKLED VEGGIES | **\$16**

BRUSSELS SPROUT BRUSCHETTA

TOASTED BREAD | STRACCIATELLA |
POMEGRANATE AGRODOLCE | **\$14 (VG)**

CHARRED CALAMARI

BABY ARUGULA | SHAVED FENNEL | PERUVIAN CORN | LEMON
OLIVE OIL | **\$18 (GF/DF)**

12 MILLAS EMPANADAS

VEGETARIAN CHORIZO | CITRUS REMOULADE | **\$14 (VG)**

SOUPS & SALADS

TUSCAN WHITE BEAN SOUP

VEGETABLE BROTH | SUN-DRIED TOMATOES |
FRESH OREGANO
CUP **\$8** | BOWL **\$12** | (GF/V/VG/DF)

FRENCH ONION SOUP

BAGUETTE | GRUYÈRE | **\$12 (DF/GF AVAIL.)**

GREEK WEDGE SALAD

FETA CHEESE | KALAMATA OLIVES |
TOMATOES | CUCUMBER | RED ONIONS |
RED WINE VINAIGRETTE | **\$14 (GF/VG)(DF AVAIL.)**

BEET SALAD

RED & GOLDEN BEETS |
WHIPPED HUMBOLDT FOG GOAT CHEESE |
PISTACHIOS | 20 YEAR OLD SHERRY | **\$12 (VG/GF)(DF AVAIL.)**

SPINACH & BLUE CHEESE SALAD

PINK LADY APPLES | TOASTED PECANS |
HONEY APPLE CIDER VINAIGRETTE | **\$12 (VG)(DF AVAIL.)**

ENTRÉES

DIVER SCALLOPS

SEARED SCALLOPS | WINTER SQUASH RISOTTO |
PARMESAN CHEESE | **\$29 (GF)**

DOUBLE CUT PORK CHOP

3 HOUR SOUS-VIDE PORK CHOP | KOREAN BBQ |
CREAMY GRITS | BROCCOLINI | **\$26 (GF)(DF)**

TOMAHAWK BRAISED SHORT RIBS

SAUTÉED SPINACH | PARSNIP PURÉE |
ALMOND GREMOLATA | **\$36 (GF)**

VEGGIE PLATE

WINTER SQUASH | HEIRLOOM CARROTS |
QUINOA | KALE | BABY GREENS SALAD | **\$19 (VG/V/GF/DF)**

BRICK CHICKEN

HALF BONELESS AMISH CHICKEN | FINGERLING POTATOES |
PEARL ONIONS | CHICKEN AU JUS | **\$25 (DF/GF)**

PACCHERI

PASTA | SHRIMP | ARRABBIATA |
PARMESAN CHEESE | OREGANO | **\$21**

SALMON

FAROE ISLANDS SALMON | ASIAN NOODLES | PEANUTS |
SCALLIONS | SHIITAKE MUSHROOMS |
BOK CHOY | MISO BROTH | **\$29 (DF)(GF AVAIL.)**

NONNY BURGER

2 SLAGEL FARM BEEF PATTIES | AGED CHEDDAR | DIJONNAISE |
BACON JAM | CARAMELIZED RED ONIONS |
BRIOCHE BUN | FRIES | **\$17**

* Please inform your server of any allergies you may have.

* Menu prices and menu items are subject to change without prior notice.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

(GF) = GLUTEN FREE | (DF) = DAIRY FREE | (VG) = VEGETARIAN | (V) = VEGAN



MIXED MICRO GREENS | LEMON ZEST | CITRUS AOLI

6 BITE SIZED PIECES OF LOBSTER TAIL | HERB BUTTER | GRUYÈRE CHEESE

POTATO GNOCCHI | MUSHROOM RAGU SAUCE

PAPPARDELLE PASTA | BOLOGNESE MEAT SAUCE

7OZ FILET | TRUFFLE AU JUS | CHARRED BROCCOLINI | GRITS

RASPBERRY COULEE

MIXED BERRY COMPOTE | POWDERED SUGAR





AFTER DINNER MENU



- \$12 DESSERTS -

CLASSIC VANILLA BEAN CRÈME BRÛLÉE (GLUTEN FREE)

WHIPPED CREAM | BERRY GARNISH

BREAD PUDDING

BRIOCHE | WHITE AND DARK CHOCOLATE | DULCE DE LECHE SAUCE | VANILLA ICE CREAM | CANDIED WALNUTS

CHOCOLATE CAKE

WHIPPED CREAM | BERRY GARNISH



- NIGHTCAPS -

CHOCOLATE MARTINI

ABSOLUT VANILLA VODKA | FRANGELICO | CRÈME DE CACAO | CREAM | **\$15**

MUDSLIDE

ABSOLUT VANILLA VODKA | KAHLUA | BAILEY'S IRISH CREAM | HALF & HALF | **\$13**

STINGER

HENNESSY COGNAC | WHITE CREME DE MENTHE | **\$12**

BAILEY'S IRISH CREAM

SERVED NEAT OR ON THE ROCKS | **\$13**

SAMBUCA

SERVED NEAT | **\$13**

IRISH COFFEE

JAMESON IRISH WHISKEY | DARK MATTER COFFEE | WHIPPED CREAM | **\$13**

NOVAL 10 YEAR PORT

\$8



AVIATION

It was the signature drink of Erskine Gwynne, expatriate writer, socialite and nephew of railroad tycoon Alfred Vanderbilt.

The Savoy Cocktail Book

First mentioned in the *Chicago Daily Tribune* in February, 1882.

Originated at Harry's New York Bar in Paris in the 1920's. "75" because it hits like a 75mm French cannon.

Luigi and Silvio Barbieri created Aperol in 1919 with bitter and sweet oranges. A "spritz" is German for a "splash."

The oldest cocktail, created in 1838 by apothecary Antoine Peychaud on Royal St. in New Orleans.

— Dorothy Parker



SIGNATURE COCKTAILS

\$15

HardC ORE

NONNY VODKA | LIME JUICE | APPLE CIDER |
SAVORY AND JAMES CREAM SHERRY | ST. GEORGE SPICED PEAR | DEMERARA SYRUP

ESPRESSO AROUND THE CAMPFIRE

EL BUHO MEZCAL | MR. BLACKS COFFEE LIQUEUR |
SMIRNOFF WHIPPED VODKA | COLD BREW | SPICED CHOCOLATE BITTERS

EL DIABLO THYME

CAZADORES BLANCO TEQUILA | LIME JUICE |
GIFFARD CREME DE CASSIS | BIGALLET THYME | GINGER BEER

COFFEE AMARO OLD FASHIONED

OLD FORESTER 100 PROOF BOURBON | MR. BLACKS COFFEE LIQUEUR |
DEMERARA SYRUP | ORANGE BITTERS

SKYWAY CRUISER

BULLEIT BOURBON | AMARO NONINO QUINTESSENTIA |
APEROL | LEMON JUICE

BROKEN HALO

BASIL HAYDEN BOURBON | LEMON JUICE | ORANGE JUICE |
SCRAPPYS ORANGE BITTERS | EGG WHITE | ROSEMARY SPRIG

NONNY'S REVENGE

ELBUHO MEZCAL | POMEGRANATE JUICE | AGAVE NECTAR | LIME JUICE |
CHOCOLATE BITTERS | TOBACCO | BLACK SALT | SMOKED
(NAME COURTESY OF ROBERT ESCHENBRENNER)

“I drink to make other people more interesting.” —*Ernest Hemingway*





MOSCATO D'ASTI, ICOLLIROSSI ITALY	12 40
peach, apricot, white flower	
RIESLING, DR.THANISCH GERMANY	13 42
apple, pear, citrus	
ALBARINO, ETHEREO SPAIN	11 34
tropical fruits, citrus, bright	
PINOT GRIGIO, CASA SMITH WASHINGTON	10 32
pear, citrus, honey	
PINOT GRIGIO, ALOIS LAGEDER ITALY	12 36
floral, flint, light smokiness	
SAUVIGNON BLANC, FOUCHER LEBRUN PETIT LE MONT FRANCE	12 38
grapefruit, green apple, strawberry	
SAUVIGNON BLANC, WILDSONG NEW ZELAND	12 38
passion fruit, tropical fruit, lime	
CHARDONNAY, DOMAINE MONTROSE UNOAKED FRANCE	11 36
green apple, peach, tropical fruit	
CHARDONNAY, FERRARI-CARANO CALIFORNIA	12 42
fiji apple, cinnamon, meyer lemon, creamy	

PROSECCO BRUT, ADRIANO ADAMI GARBEL ITALY	11 35
crisp, complex fruits, full flavored	
BRUT CAVA, CAVES NAVERAN SPAIN	13 46
crisp, honey citrus, tangerine	
ROSÉ, FIGUIERE MEDITERRANEE FRANCE	11 36
bright acidity, peach, white flowers	
SPARKLING ROSÉ, VARICHON ET CLERC FRANCE	12 36
strawberry, raspberry, bright	
BRUT GRAND CORDON, GH MUMM	85
CHAMPAGNE FRANCE	
intense complex flavors of fresh fruit and caramel	





WINE

RED



PINOT NOIR, LE CHARMEL FRANCE black berries, floral, vanilla	11 33
PINOT NOIR, JUGGERNAUT RUSSIAN RIVER, CALIFORNIA strawberry, ripe raspberry, velvety tannins	13 44
PINOT NOIR, SOLENA 2015 WILLAMETTE VALLEY, OREGON plum, blackberry compote, leather	62
CABERNET SAUVIGNON, TREANA PASO ROBLES, CALIFORNIA blackberry, vanilla, toasted oak	15 52
CABERNET SAUVIGNON, BLACK’S STATION CALIFORNIA leather, black currant, chocolate	11 28
CAB SAUV CAB FRANC BLEND, SANSONINA EVALUNA ITALY feminine, lightly peppered, vanilla smoked	13 40
MERLOT, DELOACH CALIFORNIA blackberry, black cherry, chocolate	12 36
TEMPRANILLO, VIÑA BUJANDA SPAIN red berry, blue fruit, spice	11 35
MALBEC, ZORZAL TERROIR ARGENTINA black cherry, chocolate, spice	12 35
ZINFANDEL, FOUR VINES “THE BIKER” CALIFORNIA toasted oak, black pepper, ripe plum	12 36
MERITAGE, “THE PRISONER” 2018 NAPA VALLEY, CALIFORNIA ripe raspberry, boysenberry, pomegranate, vanilla	80

PORT

TAWNY, NOVAL 10YR PORTUGAL green fig, hazelnut, dried cherry	8
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"Wine is sunlight, held together by water." —Galileo





NEW BELGIUM FAT TIRE, AMBER ALE COLORADO ABV 5.2%	6
HALF ACRE PONY PILSNER CHICAGO ABV 5.5%	6
STELLA ARTOIS BELGIUM ABV 5%	7
SOLEMN OATH SNAGGLETEOTH BANDANA IPA NAPERVILLE ABV 6.5%	6
LAGUNITAS LIL SUMPIN SUMPIN PALE WHEAT ALE CALIFORNIA ABV 7.5%	7
GREAT LAKES EDMUND FITZGERALD PORTER OHIO ABV 5.8%	7

LAGUNITAS DAYTIME IPA CHICAGO ABV 4%	6
HIGH NOON SELTZER - PINEAPPLE OR WATERMELON (GF) CALIFORNIA ABV 4.5%	6
RIGHT BEE DRY CIDER (GF) CHICAGO ABV 6%	6
MILLER LITE LAGER WISCONSIN ABV 4.2%	4
HEINEKEN PALE LAGER NETHERLANDS ABV 5%	5
PABST BLUE RIBBON WISCONSIN ABV 4.8%	4
MODELO MEXICO ABV 4.4%	6
TWO BROTHERS PRAIRIE PATH ILLINOIS (GF) ABV 5.1%	6
REVOLUTION ANTI-HERO IPA ILLINOIS ABV 6.7%	6
HALF ACRE DAISYCUTTER PALE ALE ILLINOIS ABV 5.2%	8
CIDER BOYS FIRST PRESS WISCONSIN ABV 5%	6
THREE FLOYDS GUMBALLHEAD INDIANA ABV 5.6%	7
ALLAGASH WHITE BELGIAN WITBIER MAINE ABV 5.2%	6
LAGUNITAS IPNA CHICAGO (NON ALCOHOLIC)	5
HACKER - PSCHORR WEISSE GERMANY ABV 5.5%	8
GUINNESS DRAUGHT STOUT IRELAND ABV 4.2%	8
LAGUNITAS HAZY WONDER HAZY IPA CHICAGO ABV 6%	7
NEW HOLLAND THE POET OATMEAL STOUT MICHIGAN ABV 5.8%	8
WHITE CLAW - BLACK CHERRY OR MANGO ABV 5%	6

