



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



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



CLASSIC COCKTAILS

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AVIATION

AVIATION GIN | LUXARDO MARASCHINO LIQUER | GIFFARD CREME DE VIOLETTE | LEMON JUICE

Aviation dates from the early age of aeronautics when air travel was a glamorous luxury that only the rich could afford.

BOULAVARDIER

TEMPLETON 4 YEAR RYE WHISKEY | CAMPARI | CARPANO ANTICA SWEET VERMOUTH | ROASTED ROSEMARY

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

CORPSE REVIVER NO. 2.

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

“FOUR OF THESE TAKEN IN SWIFT SUCCESSION WILL UNREVIVE THE CORPSE AGAIN”

The Savoy Cocktail Book

OLD FASHIONED

BULLEIT BOURBON | SIMPLE SYRUP | ANGOSTURA BITTERS | +\$3 FOR SMOKED

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

PURPLE FRENCH 75

EMPRESS GIN | LEMON JUICE | SIMPLE SYRUP | CAVES NAVERAN BRUT CAVA

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

APEROL SPRITZ

APEROL | ADRIANO ADAMI PROSECCO | CLUB SODA

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

SAZERAC

WHISTLE PIG 10 YEAR RYE | HERBSAINT | PEYCHAUD'S BITTERS | ANGOSTURA BITTERS

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

“I like to have a martini. Two at the very most.
After three I'm under the table. After four I'm under my host.”

— Dorothy Parker





WINE

WHITE



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

SPARKLING & ROSÉ



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

“I only drink Champagne on two occasions, when I am in love and when I am not”
– *Coco Chanel*





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





BEER

DRAFT BEER

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 SNAGGLETOOTH 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

BOTTLE & CAN

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

“Everybody’s got to believe in something. I believe I’ll have another beer.”

— W.C. Fields

