



DINNER MENU



SHAREABLES

GRILLED HERBED SEA SALT FOCACCIA

WHIPPED RICOTTA | CANDIED SHALLOTS | \$11 (VG)

LOBSTER HUSH PUPPIES

RED PEPPER KETCHUP \$19

CHARCUTERIE BOARD

SEASONAL MEAT & CHEESE | PICKLED VEGGIES |
NUTS | HERB FOCACCIA | \$24

GRILLED OCTOPUS

FINGERLING POTATO | LIME |
CREAMY CHORIZO VINAIGRETTE | \$14 (GF)(DF AVAIL.)

SMOKED PORK RILLETTES

CRISPY PORK SHOULDER | VIDALIA CREAM |
RAMPS | STRAWBERRY | \$16 (GF)(DF AVAIL.)

SOFT-SHELL CRAB

FAVA BEAN-GREEN GODDESS | BABY CARROT SAUCE | \$16 (DF AVAIL.)
(ONLY AVAILABLE THURSDAY THRU SATURDAY)

SALADS

CAESAR SALAD

SWEET GEM ROMAINE | TOMATOES |
CROUTONS | BROKEN CAESAR VINAIGRETTE | \$16
(DF)(GF/VG/V AVAIL.)

WEDGE SALAD

ICEBERG WEDGE | TOMATOES | CRISPY BACON |
BLUE CHEESE CRUMBLES | RANCH DRESSING | \$16
(GF)(DF/VG/V AVAIL.)

DOUBLE VISION BEET SALAD

GOLD AND STRIPED BEETS | GOAT CHEESE |
BABY ARUGULA | APPLES |
LEMON VINAIGRETTE | \$16
(GF/VG)(DF/V AVAIL.)



ENTRÉES

WAGYU SIRLOIN

GRILLED SIRLOIN | POTATO PUREE |
CHARRED ONION | CHIMICHURRI | \$38
(GF)
(PLEASE ALLOW 25-30 MINUTES FOR PREPARATION)

SHRIMP RISOTTO

PAN SEARED SHRIMP | PARMESAN RISOTTO |
SATSUMA ORANGE | WATERCRESS | \$28

PAN SEARED SALMON

SALMON FILET |
POACHED CHERRIES | HERBED GRIBICHE \$31
(GF)

ROASTED AMISH CHICKEN

ADZUKI BEANS | APRICOTS | LOVAGE | \$26
(GF)(DF AVAIL.)

HOUSEMADE GNOCCHI

TOMATO ROMAN GNOCCHI | MUSHROOM RAGU |
GRILLED ASPARAGUS | ARUGULA PESTO | PISTACHIO | \$26

NONNY BURGER

2 BEEF PATTIES | AGED CHEDDAR |
DIJONNAISE | BACON JAM | CARAMELIZED RED ONIONS |
BRIOCHE BUN | FRIES | \$19
(GF AVAIL.)



SIDES

POTATO PUREE \$10

GRILLED ASPARAGUS \$10

* Please inform your server of any allergies you may have.
* Menu prices and menu items are subject to change without prior notice.
* Some modifications/substitutions may come with an extra charge.

*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

-Executive Chef-
CHEF TIM VIDRIO



CLASSIC COCKTAILS



OLD FASHIONED | \$16

BULLEIT BOURBON | SIMPLE SYRUP |
ANGOSTURA BITTERS | CHERRY | ORANGE

SLEEPY SEÑORITA | \$16

LOS VECINOS MEZCAL | AGAVE | CHOCOLATE
BITTERS | ORANGE BITTERS

HEY SOUR | \$15

NONNY BOURBON | EGG WHITES |
LEMON JUICE | SIMPLE SYRUP

PURPLE FRENCH 75 | \$16

EMPRESS INDIGO GIN | BRUT | LEMON JUICE |
SIMPLE SYRUP

TOASTED ESPRESSO MARTINI | \$16

SIESTA KEY TOASTED COCONUT RUM |
COFFEE LIQUEUR | COLD BREW |
MADAGASCAR VANILLA SYRUP

THE BAILAILAKA MULE | \$15

ABSOLUTE VANILIA | GINGER BEER |
POMEGRANATE | LIME JUICE

BOULEVARDIER | \$17

TEMPLETON RYE 4 YEAR | SWEET VERMOUTH
| CAMPARI

APEROL SPRITZ | \$16

APEROL | PROSECCO | CLUB SODA

ORIGINAL COCKTAILS



PRALINE OLD FASHIONED | \$15

OLD FORESTER 100 PROOF | PRALINE LIQUEUR |
DEMERARA SYRUP | ANGOSTURA BITTERS | BLACK
WALNUT BITTERS *WALNUT ALLERGY

BASIL GIN SOUR | \$15

TANQUERAY LONDON DRY GIN | SUPASAWA
CLEAR CITRUS | BASIL INFUSED SIMPLE
SYRUP

LOVELY RITA | \$15

TEREMANA BLANCO TEQUILA | TRIPLE SEC |
HIBISCUS INFUSED AGAVE SYRUP | PINEAPPLE
JUICE | LIME JUICE

HARMONY GARDEN | \$17

HENDRICKS GIN | ELDERFLOWER LIQUEUR |
GREEN CHARTREUSE | LIME JUICE | CELERY
BITTERS | CLUB SODA

WEAK IN THE KNEE | \$15

KETEL PEACH AND ORANGE BLOSSOM | DRY
VERMOUTH | LEMON JUICE | HONEY SYRUP

HOUSE FIRE | \$17

SAZERAC RYE | AMARO | DRY CURACAO |
AROMATIC BITTERS

ALL SPICE MANHATTAN | \$16

BUFFALO TRACE BOURBON | ALL SPICE
LIQUEUR | ROOT BEER BITTERS

NONNY'S REVENGE | \$17

LOS VECINOS MEZCAL | POMEGRANATE JUICE |
LIME JUICE | AGAVE | CHOCOLATE BITTERS |
TABASCO | SMOKED

All prices shown include sales tax





WINE



WHITE



MOSCATO D'ASTI, COSTELLO DEL POGGIO ITALY grape, lychee, honey	11 36
RIESLING, DR.THANISCH GERMANY apple, pear, citrus	13 46
PINOT GRIGIO, CASA SMITH WASHINGTON pear, citrus, honey	13 46
PINOT GRIGIO , ALOIS LAGEDER ITALY floral, flint, light smokiness	13 46
SAUVIGNON BLANC, RAPHAËL MIDOIR FRANCE grapefruit, rhubarb, passion fruit	12 44
SAUVIGNON BLANC, WILDSONG NEW ZEALAND passion fruit, tropical fruit, lime	12 44
SAUVIGNON BLANC, DUCKHORN CALIFORNIA citrus, pear, apple	67
CHARDONNAY, ALBERT BICHOT “HORIZON” FRANCE unoaked, green apple, peach, tropical fruit	13 46
CHARDONNAY, FERRARI-CARANO CALIFORNIA fiji apple, cinnamon, meyer lemon, buttery	13 46

SPARKLING & ROSÉ



PROSECCO BRUT, ADRIANO ADAMI GARBEL ITALY crisp, complex fruits, full flavored	13 46
CAVA, ROBERT DE NOLA SPAIN crisp, honey citrus, tangerine	13 46
ROSÉ, FIGUIERE MEDITERRANEE FRANCE bright acidity, peach, white flowers	13 46
SPARKLING ROSÉ, ANNA DE CODORNIU SPAIN tropical fruit, bright citrus, soft feel	11 36

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WINE



RED



PINOT NOIR, LE CHARMEL FRANCE	11 42
black berries, floral, vanilla	
PINOT NOIR, JUGGERNAUT RUSSIAN RIVER, CALIFORNIA	13 46
strawberry, ripe raspberry, velvety tannins	
PINOT NOIR, SOLENA 2015 WILLAMETTE VALLEY, OREGON	62
plum, blackberry compote, leather	
CABERNET SAUVIGNON, TREANA PASO ROBLES, CALIFORNIA	15 58
blackberry, vanilla, toasted oak	
CABERNET SAUVIGNON, BLACK'S STATION CALIFORNIA	11 34
leather, black currant, chocolate	
CAB SAUV CAB FRANC BLEND, SANSONINA EVALUNA ITALY	14 48
feminine, lightly peppered, vanilla smoked	
MERLOT, THE BOGLE FAMILY CALIFORNIA	10 32
mocha, black plum, cedar	
TEMPRANILLO, VIÑA BUJANDA SPAIN	11 36
red berry, blue fruit, spice	
MALBEC, ZUCCARDI "SERIE A" ARGENTINA	13 44
velvety, chocolate, cherries	
ZINFANDEL, MICHAEL DAVID "EARTHQUAKE" CALIFORNIA	13 46
raspberry, black licorice, vanilla, tobacco	
MERITAGE, "THE PRISONER" 2018 NAPA VALLEY, CALIFORNIA	80
ripe raspberry, boysenberry, pomegranate, vanilla	

PORT

TAWNY, NOVAL 10YR PORTUGAL	10
green fig, hazelnut, dried cherry	

All prices shown include sales tax





BEER



DRAFT BEER

DOVETAIL KÖLSCH CHICAGO ABV 4.6%	7
HALF ACRE PONY PILSNER CHICAGO ABV 5.5%	7
STELLA ARTOIS BELGIUM ABV 5%	7
SOLEMN OATH SNAGGLETOOTH BANDANA IPA NAPERVILLE ABV 6.5%	8
LAGUNITAS LIL SUMPIN SUMPIN PALE WHEAT ALE CALIFORNIA ABV 7.5%	8
YUENGLING TRADITIONAL LAGER PENNSYLVANIA ABV 4.5%	6

BOTTLE & CAN

GREAT LAKES EDMOND FITZGERALD PORTER OHIO ABV 5.8%	8
HIGH NOON SELTZER - PINEAPPLE OR WATERMELON (GF) CALIFORNIA ABV 4.5%	8
RIGHT BEE DRY CIDER (GF) CHICAGO ABV 6%	7
MILLER LITE LAGER WISCONSIN ABV 4.2%	5
HEINEKEN PALE LAGER NETHERLANDS ABV 5%	7
PABST BLUE RIBBON WISCONSIN ABV 4.2%	4
MODELO MEXICO ABV 4.4%	7
TWO BROTHERS PRAIRIE PATH ILLINOIS (GF) ABV 5.1%	7
REVOLUTION ANTI-HERO IPA ILLINOIS ABV 6.7%	7
HALF ACRE DAISYCUTTER PALE ALE ILLINOIS ABV 5.2%	9
CIDER BOYS FIRST PRESS WISCONSIN ABV 5%	7
THREE FLOYDS GUMBALLHEAD INDIANA ABV 5.6%	7
ALLLAGASH WHITE BELGIAN WITBIER MAINE ABV 5.2%	8
HACKER - PSCHORR WEISSE GERMANY ABV 5.5%	8
GUINNESS DRAUGHT STOUT IRELAND ABV 4.2%	8
SIERRA NEVADA HAZY LITTLE THING IPA CALIFORNIA ABV 6.7%	7
WHITE CLAW - BLACK CHERRY OR MANGO ARIZONA ABV 5%	7

NØN-ALCOHOLIC

LAGUNITAS IPNA CHICAGO ABV 0.5%	7
HEINEKEN 0.0 NETHERLANDS ABV 0.0%	7

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