

bites + plates.

HOUSE JERKY 8

sweet-savory-spicy flank steak

MARINATED OLIVES 5

citrus, wine

WHIPPED MORTADELLA 8

calabrian chilies, pine nuts, dried currants, crackers

LIVER MOUSSE 8

Grain mustard, saltines

AGED CHEDDAR SOFT PRETZEL 9

creamy apple mustard, local folks grainy mustard, pleasant ridge reserve

PAN ROASTED BAY SCALLOPS 12

slow cooked kale, crème fraiche, ufra chili mayo, marinated cucumber, pistachio*

CRISPY CONFIT CHICKEN WINGS 12

plum and espelette glaze, endive, oranges, peanuts, cauliflower purée

ROAST PRINCE EDWARD ISLAND MUSSELS 13

apple kimchi, moody tongue brewing “applewood gold,” pickled onions, turmeric aioli, baguette

WARM MUSHROOM SALAD 9

fried hen of the woods, marinated enoki mushrooms, celery root, parsley, black lentils, apple cider and kombu “vinaigrette”

TAVERN BURGER 16

cheddar, old style caramelized onions, red wine and cracked peppercorn mayo, pickles, lettuce, toasted bun, fries

[ADD ON: BACON 3 | EGG 2]

*CONSUMER ADVISORY: The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.