

snacks.

- 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
- SMOKED TROUT DIP** 9
rushing water's trout, mascarpone, lemon, house hot sauce, saltines

for the table.

- 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, urfa chili mayo, marinated cucumber, pistachio*
- CRISPY CONFIT CHICKEN WINGS** 12
plum and espelette glaze, endive, oranges, peanuts, cauliflower purée
- ROAST PRINCE EDWARD ISLAND MUSSELS** 15
prince edward island mussels, green garlic, smoked shellfish butter, grilled lemon, anisette, baguette

soups + salads.

- SPRING ONION SOUP** 9
spring onions, poached shrimp, asparagus, pickled lemon, pistachio aioli
- LOCAL LETTUCE SALAD** 9
green apple, tarragon, fried buckwheat, mahon cheese, almond dressing
- BROCCOLI SALAD** 8
marcona almond, herb dressing, pickled bean sprouts, marinated cucumbers, crispy onions, scallion, cilantro
- WARM MUSHROOM SALAD** 9
fried hen of the woods, marinated enoki mushrooms, celery root, parsley, black lentils, apple cider and kombu "vinaigrette"
- GRILLED ASPARAGUS** 11
grilled local asparagus, 63° egg, speck, mascarpone, dijon vinaigrette, rye

mains.

- ROASTED SALMON** 27
curried fennel purée, oyster mushrooms, hazelnut spice, tahini vinaigrette
- TAVERN CHICKEN** 26
roasted breast and leg, potato purée, mixed greens, pickled raisin vinaigrette, endive, herbs
- ROASTED DUCK BREAST** 28
duck confit, swiss chard, turnips, rhubarb giardiniera
- 14oz GRILLED RIBEYE** 39
parsnip purée, roasted baby carrots, cress, citronette, hazelnut, garlic relish
- BROCCOLI RISOTTO** 18
grilled rapini, dates, pine nuts, comte cheese
- 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.

\$ 14 cocktails.

THE CUCUMBER MULE

absolut, homemade cucumber reduction, lime & ginger beer

STRAWBERRY RHUBARB MULE

absolut elyx, strawberry rhubarb syrup, lime juice & ginger beer

TAVERN PUNCH

aperol, orange curacao, lemon juice, hefeweizen

SNEAKY GOOD

beefeater gin, lemon juice & cucumber reduction

201 PIMM'S CUP

pimm's, orange curacao, cucumber syrup & ginger beer

STATE STREET MANHATTAN

knob creek, amaro, vanilla maple syrup & orange bitters

SMOKE & MIRRORS

jalapeno syrup, talisker 10 year, sugar rim

SUMMER THOUGHTS

avion silver tequila, st. george raspberry liqueur, st. germain elderflower liqueur

SMAUG'S REVENGE

Alipus san luis mescal, passion fruit and chili syrup

LIQUID DESSERT

frangelico, simple syrup, cashmere hammer nitro stout

wine.

sparkling & champagne

NV M. LAWRENCE 'SEX' BRUT ROSE

Leelanau peninsula, michigan 14G / 56B
a provocative blend of pinot noir, chardonnay and muscat grapes that are handpicked and carefully whole-cluster pressed

PERRIER-JOUET GRAND BRUT CHAMPAGNE

champagne, france 25G / 100B
floral, delicate and balanced with a long finish

whites

BENZINGER SAUVIGNON BLANC

california, north coast 14G / 56B
light, crisp, and refreshing with loads of citrus and apples

ALOIS LAGEDER PINOT GRIGIO

italy, alto adige 12G / 48B
Abundant with crisp fresh pear, apple, melon, and just a touch floral

MURRIETA'S WELL 'THE WHIP WHITE'

california, livermore valley 15G / 60B
mostly chardonnay and semillon with abundant melon and citrus with a touch of sweetness

TRUE MYTH CHARDONNAY

california, edna valley 14G / 56B
well balanced oak integrated with ripe pear, pineapple and a touch of lemon curd

reds

BUENA VISTA NORTH COAST PINOT NOIR

north coast, california 15G / 60B
rich cherry, bright strawberry, cardamom, clove and cinnamon

GIO DOMINICO NEGRO PRACHIOSSO ROERO

monteu roero, italy 15G / 60B
this wine has an abundant, fruity and inviting aroma

ZUCCARDI SERIE A MALBEC

valle de uco, mendoza, argentina 12G / 48B
fresh blueberries and blackberries, backed by cocoa, black pepper and tobacco

RAYMOND SOMMELIER SELECT CABERNET SAUVIGNON

north coast, california 16G / 64B
a rich mixture of dark berries, cedar, black pepper and tobacco leaf on

draft.

KRANKSHAFT, KOLSCH

{5% ABV · 28 IBU} metropolitan brewing, chicago, il

REV PILS, PILSNER

{4.5% ABV · 45 IBU} revolution brewing | chicago, il

SCHLAFLY WHITE LAGER, KELLERBIER

{5.5% · ABV} the saint louis brewery | st. louis, mi

FRITZICUFFS, PILSNER

{5%} buckledown brewing | lyons, il

DOVETAIL HEFEWEIZEN

{4.8% ABV · 18 IBU} dovetail brewery | chicago, il

LAGROW ORGANIC PALE ALE

{5.15% ABV · 38 IBU} lagrow organic beer co. | chicago, il

LIZARD KING, AMERICAN PALE ALE

{6% ABV} pipeworks brewing co. | chicago, il

DAISY CUTTER, AMERICAN PALE ALE

{5.2% ABV · 60 IBU} half acre brewery | chicago, il

LAGUNITAS IPA, IPA

{6.2% ABV · 51.5 IBU} lagunitas brewing co. | chicago, il

MATHIAS, IMPERIAL IPA

{9% ABV · 90 IBU} haymarket pub and brewery | chicago, il

DOMAINE DUPAGE, FRENCH-STYLE COUNTRY ALE

{5.9% ABV} two brothers brewing co. | warrenville, il

UNDERCOVER INVESTIGATION SHUT-DOWN, ALE

{9.6% ABV · 66.6 IBU} lagunitas brewing co. | chicago, il

NOT YOUR FATHER'S ROOT BEER, HARD SODA

{19% ABV} small town brewery | wauconda, il

CASHMERE HAMMER, NITRO RYE STOUT

{6.5% ABV · 29 IBU} 3 sheeps brewing co. | sheboygan, wi

CHIEF BLACKHAWK, AMERICAN PORTER

{5.75% ABV · 35 IBU} tyrana brewing co. | lake mills, wi

3 FLOYDS, ROTATING HANDLE (ask us!)

3 floyds brewing co. | munster, in

*this is only served in a 9 oz. snifter or 16 oz. pint

bottles + cans.

FOUR STARS PILS, PILSNER

{5.1% ABV} goose island brewery | chicago, il

BUD LIGHT, LAGER

{4.3% ABV} anheuser busch | st. louis, mo

PBR, LAGER

{4.5% ABV} pabst brewing co. | milwaukee, wi

PACIFICO, VIENNA STYLE LAGER

{4.74% ABV} pacific brewery | mexico

PRAIRIE PATH (GF), GOLDEN ALE

{5.1% ABV} two brothers brewing co. | warrenville, il

APPLEWOOD GOLD, AMERICAN LIGHT LAGER

{5% ABV} moody tongue brewery | chicago, il

TOCAYO HOMINY WHITE ALE, WITBIER

{5.5% ABV} tocayo brewing co. | warrenville, il

12TH OF NEVER, ALE

{5.5% ABV} lagunitas brewing co. | chicago, il

AMBERGEDDON, AMBER ALE

{6.8% ABV} ale asylum | madison, wi

DYNAMO, COPPER LAGER

{5.8% ABV} metropolitan brewing | chicago, il

LIL SUMPIN SUMPIN, PALE WHEAT ALE

{7.5% ABV} lagunitas brewing co. | chicago, il

LAGROW IPA, ORGANIC IPA

{7.25% ABV} lagrow organic beer co. | chicago, il

GLAUCUS, BELGIAN IPA

{6.2% ABV} pipeworks brewing co. | chicago, il

NINJA VS. UNICORN, DOUBLE IPA

{8% ABV} pipeworks brewing co. | chicago, il

CLOSE ENCOUNTER, BLACK IPA

{7% ABV} pipeworks brewing co. | chicago, il

DIVIDED SKY RYE IPA, RYE IPA

{6.5% ABV} 4 hands brewing co. | st. louis, mo

CHOCOLATE MILK STOUT, STOUT

{5.5% ABV} 4 hands brewing co. | st. louis, mo

KENTUCKY BOURBON BARREL,

{8.1% ABV} lexington brew & distribution | lexington, ky

MICHIGAN HARVEST CIDER (GF), CIDER

{5.5% ABV} virtue cider | fennville, mi

3 FLOYDS, ROTATING SELECTION (ask us!)

{8.0% ABV} 3 floyds brewing co. | munster, in

BOURBON COUNTY BARLEYWINE, 17oz

{12.0% ABV} goose island brewery | chicago, il

BOURBON COUNTY RARE, 17oz

{14.5% ABV} goose island brewery | chicago, il

GRAN MISSIONARIO, 25.4oz

{7.8% ABV} 5 rabbit cervceria | Bedford park, il



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FULL WINE + SPIRITS MENU