

for the table.

AGED CHEDDAR SOFT PRETZEL 9

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

GRILLED ASPARAGUS 11

grilled local asparagus, 63° egg, speck, mascarpone, dijon vinaigrette, rye

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

BROCCOLI SALAD 11

marcona almond, herb dressing, pickled bean sprouts, marinated cucumber, crispy onions, scallion, cilantro

LOCAL LETTUCE SALAD 11

green apple, tarragon, fried buckwheat, mahon cheese, almond dressing

WARM MUSHROOM SALAD 9

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

CLASSIC CAESAR SALAD 9

romaine lettuce, caesar dressing, parmesan, grilled bread, hard-boiled egg

[add ons: 3.5oz SALMON* 8 | 3.5oz SHRIMP* 7 | 5oz CHICKEN 7 | 4oz GRILLED STEAK* 11]

handheld.

SMOKED HAM PANINI 14

montamore cheese, caramelized onions, bread and butter pickles, dijon mustard, italian bread, choice of fries or dressed greens

CHICKEN PANINI 13

apples, tarragon mayo, brie, arugula, sourdough, choice of fries or dressed greens

SMOKED PORTABELLO RUEBEN 14

swiss cheese, sauerkraut, marble rye, choice of fries or dressed greens

PORCHETTA SANDWICH 14

rolled pork loin and belly, shaved fennel, charmoula, tomato broth, french roll

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]

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

BROCCOLI RISOTTO 18

grilled rapini, dates, pine nuts, comte cheese

*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.

LUNCH MENU | APRIL 29, 2017

theWit Hotel
201 NORTH STATE STREET
CHICAGO, IL 60601
312.239.9400

CHICAGO TAVERN
STATE LAKE

\$14 cocktails. draft.

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.

<i>sparkling & champagne</i>
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 20G / 80B floral, delicate and balanced with a long finish
<i>whites</i>
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
<i>reds</i>
BUENA VISTA NORTH COAST PINOT NOIR north coast, california 15G / 60B rich cherry, bright strawberry, cardamom, clove and cinnamon
GIO DOMINICO NEGRO PRACHIOSSO ROERO monieu 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

FULL WINE + SPIRITS MENU
AVAILABLE

KRANKSHAFT, KOLSCH {5% ABV · 28 IBU} metropolitan brewing, chicago, il	7	11	32
REV PILS, PILSNER {4.5% ABV · 45 IBU} revolution brewing chicago, il	7	11	32
SCHLAFLY WHITE LAGER, KELLERBIER {5.5% · ABV} the saint louis brewery st. louis, mi	7	11	32
FRITZICUFFS, PILSNER {5%} buckledown brewing lyons, il	8	13	37
DOVETAIL HEFEWEIZEN {4.8% ABV · 18 IBU} dovetail brewery chicago, il	7	11	32
LAGROW ORGANIC PALE ALE {5.15% ABV · 38 IBU} lagrow organic beer co. chicago, il	8	13	36
LIZARD KING, AMERICAN PALE ALE {6% ABV} pipeworks brewing co. chicago, il	7	11	32
DAISY CUTTER, AMERICAN PALE ALE {5.2% ABV · 60 IBU} half acre brewery chicago, il	8	13	37
LAGUNITAS IPA, IPA {6.2% ABV · 51.5 IBU} lagunitas brewing co. chicago, il	8	13	37
MATHIAS, IMPERIAL IPA {9% ABV · 90 IBU} haymarket pub & brewery chicago, il	9*	15*	—
DOMAINE DUPAGE, FRENCH-STYLE COUNTRY ALE {5.9% ABV} two brothers brewing co. warrenville, il	8	13	37
UNDERCOVER INVESTIGATION SHUT-DOWN, ALE {9.6% ABV · 66.6 IBU} lagunitas brewing co. chicago, il	8*	13*	—
NOT YOUR FATHER'S ROOT BEER, HARD SODA {19% ABV} small town brewery wauconda, il	14*	25*	—
CASHMERE HAMMER, NITRO RYE STOUT {6.5% ABV · 29 IBU} 3 sheeps brewing co. sheboygan, wi	9	15	46
CHIEF BLACKHAWK, AMERICAN PORTER {5.75% ABV · 35 IBU} tyranena brewing co. lake mills, wi	8	13	37
3 FLOYDS, ROTATING HANDLE (ask us!) 3 floyds brewing co. munster, in	8	13	37

*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	7
BUD LIGHT, LAGER {4.3% ABV} anhueser busch st. louis, mo	7
PBR, LAGER {4.5% ABV} pabst brewing co. milwaukee, wi	6
PACIFICO, VIENNA STYLE LAGER {4.74% ABV} pacific brewery mexico	6
PRAIRIE PATH (GF), GOLDEN ALE {5.1% ABV} two brothers brewing co. warrenville, il	7
APPLEWOOD GOLD, AMERICAN LIGHT LAGER {5% ABV} moody tongue brewery chicago, il	7
TOCAYO HOMINY WHITE ALE, WITBIER {5.5% ABV} tocaya brewing co. warrenville, il	7
12TH OF NEVER, ALE {5.5% ABV} lagunitas brewing co. chicago, il	8
AMBERGEDDON, AMBER ALE {6.8% ABV} ale asylum madison, wi	7
DYNAMO, COPPER LAGER {5.8% ABV} metropolitan brewing chicago, il	7
LIL SUMPIN SUMPIN, PALE WHEAT ALE {7.5% ABV} lagunitas brewing co. chicago, il	7
LAGROW IPA, ORGANIC IPA {7.25% ABV} lagrow organic beer co. chicago, il	6
GLAUCUS, BELGIAN IPA {6.2% ABV} pipeworks brewing co. chicago, il	8
NINJA VS. UNICORN, DOUBLE IPA {8% ABV} pipeworks brewing co. chicago, il	8
CLOSE ENCOUNTER, BLACK IPA {7% ABV} pipeworks brewing co. chicago, il	8
DIVIDED SKY RYE IPA, RYE IPA {6.5% ABV} 4 hands brewing co. st. louis, mo	8
CHOCOLATE MILK STOUT, STOUT {5.5% ABV} 4 hands brewing co. st.louis, mo	8
KENTUCKY BOURBON BARREL {8.1% ABV} lexington brew & distribution lexington, ky	12
MICHIGAN HARVEST CIDER (GF), CIDER {5.5% ABV} virtue cider fennville, mi	7
3 FLOYDS, ROTATING SELECTION (ask us!) {8.0% ABV} 3 floyds brewing co. munster, in	8
BOURBON COUNTY BARLEYWINE, 17oz {12.0% ABV} goose island brewery chicago, il	35
BOURBON COUNTY RARE, 17oz {14.5% ABV} goose island brewery chicago, il	130
GRAN MISSIONARIO, 25.4oz {7.8% ABV} 5 rabbit cervceria Bedford park, il	25