

cold.

MARINATED OLIVES 5

citrus, wine

SMOKED TROUT DIP 11

rushing waters trout, mascarpone, lemon, house hot sauce, saltines

ZUCCHINI BREAD AND FOIE GRAS TOAST 13

toasted zucchini bread, foie gras mousse, cherry mustard, fried onions

COUNTRY PATÉ 8

cornichon, grainy mustard, pickled fruit, grilled bread

BUTTER LETTUCE SALAD 9

fennel, grapes, hazelnuts, sherry dijon vinaigrette

BURATTA CHEESE 11

beet giardinara, dried apricots, cucumbers, sunflower seeds, grilled bread

TOMATO SALAD 11

cauliflower and almond butter, melon, pickled ginger, mint vinaigrette

CALAMARI AND BUCKWHEAT NOODLE SALAD 9

marinated carrots, pistachio, fried buckwheat, watercress, saffron vinaigrette

hot.

AGED CHEDDAR SOFT PRETZEL 9 baked daily, limited availability

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

CRISPY FINGERLINGS 9

spiced spinach, tomatoes, fried split peas, gremolata

PORK MEATBALLS 10

tomato and plum sauce, parmesan, scallion relish

FRIED GREEN TOMATOES 12

toasted rice aioli, charred grapes, confit garlic, watercress, mushroom jerky

CLAM BEIGNETS 10

fried potatoes, pickled pepper puree, roasted corn, brussel sprout slaw

GRILLED OCTOPUS 16

octopus, avocado crema, pickled carrot, chicharones, confit potato, frisee

CRAB FAT BRAISED PORK BELLY 13

bosc pears, braised cippolini onions, old bay and crab fat mayo, preserved lemon

ROAST PRINCE EDWARD ISLAND MUSSELS 16

prince edward island mussels, smoked shellfish butter, grilled lemon, anisette, baguette

entree.

FAROE ISLAND SALMON 29

spring peas, pickled carrot, shallot jam, green sauce

TAVERN CHICKEN COMBO: ROASTED AIRLINE BREAST AND BRAISED LEG 27

fried bread, parmesan, grilled romaine, meaty onion puree, pickled fig vinaigrette, jus

10oz GRILLED NY STRIP 42

potato puree, brussel sprouts, sweet garlic jam, steak butter

72 HOUR SHORT RIB "STEAK" 28

creamed spinach, leeks in vinaigrette, shaved carrots, onion rings

CLAM AND POTATO RAGOUT, CAMPANELLE PASTA 21

manila clams, potato and sweet pepper ragout, swiss chard, chilis, breadcrumbs

SWEET CORN RISOTTO 21

roasted corn, eggplant caponata, smoked mozzarella, smoked paprika, herbs

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.

DINNER MENU | August 11, 2017

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CHICAGO TAVERN
STATE LAKE

