

bites + plates.

MARINATED OLIVES 5

citrus, wine

SMOKED TROUT DIP 11

rushing water's trout, mascarpone, lemon, house hot sauce, saltines

AGED CHEDDAR SOFT PRETZEL 9

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

ROASTED SHRIMP AND PEACHES 16

roasted head-on shrimp, nola bbq sauce, cherry tomatoes, slow cooked peaches, torn bread, lemon, fennel

BUTTER LETTUCE SALAD 9

fennel, grapes, hazelnuts, sherry dijon vinaigrette

PAN ROASTED MUSSELS 16

pan roasted mussels, smoked ham hocks and hock broth, orange aioli, mint

DINER BURGER 9

fry sauce, shredded lettuce, old style onions, american cheese, dill pickle

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.

BAR MENU | October 14, 2017