

## bites + plates.

### **MARINATED OLIVES** 5

citrus, wine

### **SMOKED TROUT DIP** 11

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

### **AGED CHEDDAR SOFT PRETZEL** 9

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

### **BUTTER LETTUCE SALAD** 9

fennel, grapes, hazelnuts, sherry dijon vinaigrette

### **SPRING CARROT SOUP** 8

coconut milk, spring peas, orange, mint

### **PAN ROASTED MUSSELS** 15

white wine, collard greens, sweet corn and lavender "gremolata," grilled bread

### **TAVERN PB&J** 13

duck rillettes, savory rhubarb jam, five spiced peanut butter, grilled sourdough, radishes, petite green salad

### **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

\*An automatic gratuity of 20% may be added to parties of six or more.