

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

BUTTER LETTUCE SALAD 9

fennel, grapes, hazelnuts, sherry dijon vinaigrette

CREAM OF POTATO AND ROASTED PEAR SOUP 9

crispy bacon lardon, celery, walnut oil

PAN ROASTED MUSSELS 15

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

BACON AND CHEDDAR BISCUITS 12

pickled pepper puree, shaved apples, fried pumpkin seeds, stout jam

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.