

bites + plates.

MARINATED OLIVES 5

citrus, wine

SMOKED TROUT DIP 11

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

LENTIL VEGETABLE SOUP 8

tomato, spinach, carrot, coriander, scallion crema

PAN ROASTED MUSSELS 17

white wine, collard greens, cauliflower-lavender "gremolata," grilled bread

TOMATO & BACON SANDWICH 10

toasted white bread, duke's mayo, cilantro, hot sauce onions

DINER BURGER 9

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

TAVERN BURGER 16

cheddar, beef-glazed grilled onions, dijonnaise, dill pickle, tomato, cornmeal dusted bun, choice of fries or dressed greens

[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.