

cold.

MARINATED OLIVES 5

citrus, wine

SMOKED TROUT DIP 11

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

BUTTER LETTUCE SALAD 9

fennel, grapes, hazelnuts, sherry dijon vinaigrette

GYRO CURED SALMON 14

cucumber-dill yogurt sauce, shaved red onion, tomato, fried caper, olive, pita chips

BUTTERMILK BLUE CHEESE TARTINE 14

ciabatta, black garlic apple butter, poached pear, smoked pickled onion, malt granola

BEEF SALAD 11

kale, swiss chard, preserved tomatoes, ramp vinaigrette, maple pecans

TOMATO AND BACON SANDWICH 10

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

hot.

AGED CHEDDAR SOFT PRETZEL 9 baked fresh daily, limited availability
creamy apple mustard, local folks grainy mustard, pleasant ridge reserve

LENTIL VEGETABLE SOUP 8

tomato, spinach, carrot, coriander, scallion crema

ROASTED CAULIFLOWER 9

italian salsa verde, preserved raisins, cashews

GRILLED PORK STEAK 15

hazelnut mole, black bean masa cake, pickled tomatillo, chili pepitas

PORK AND BEEF MEATBALLS 10

tomato sauce, parmesan cheese, scallion-pine nut relish

FRIED BRUSSELS SPROUTS 13

berbere spiced lentils, pickled watermelon rind, pomegranate seeds, spicy vinaigrette

STOUT-BRAISED BEEF CHEEK TARTINE 14

ciabatta, broccoli-oat puree, pickled carrots, arugula-caper gremolata

CHARRED BROCCOLINI 14

smoked scallops, almond milk bagna cauda, celery root, sesame seeds, garlic chips, preserved peppers

PAN ROASTED MUSSELS 17

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

entree.

FAROE ISLAND SALMON 29

sweet potato, sautéed kale, cranberry relish, sunflower seeds

ROASTED AMISH HALF CHICKEN 29

cauliflower puree, beets, duck fat pearl onions, puffed wild rice, chestnut chicken jus

21 DAY DRY-AGED GRASS-FED STRIPLOIN 52

grilled 14oz striploin, everything bagel spice potato puree, bordelaise

72 HOUR LOCAL SHORT RIB "STEAK" 29

parmesan polenta, roasted carrots, mushroom demiglace, cherry tomato, watercress, crispy onions

PORK TENDERLOIN SCHNITZEL 25

truffled apple, fried potatoes, bacon, banyuls roasted cabbage, grapes, celery, horseradish

BUCATINI AND MARINARA 21

san marzano tomatoes, warmed burrata, roasted peperonata, garlic breadcrumbs, parmesan

TAVERN BURGER 16

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

[add on: BACON 3 | EGG 2]

theWit Hotel

201 NORTH STATE STREET
CHICAGO, IL 60601
312.239.9400

*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.

DINNER MENU | NOVEMBER 3, 2018

signature cocktails. draft.

THE CRANBERRY-ORANGE MULE \$15 bombay dry, cranberry-orange reduction, rosemary & lemon	
THE HOLIDAY MULE \$15 absolut, gingerbread reduction & lime	
GOLDEN FLEECE \$15 templeton rye, earl grey infused licor 43, vanilla, maple & whole egg	
IT'S THE GREAT PUMPKIN, CHARLIE BROWN \$15 maker's mark, pimento dram, angostura, pumpkin reduction & sparkling wine	
I'M THE GINGERBREAD, MAN \$15 absolut citron, gingerbread reduction & cream	
SUMMER THOUGHTS \$14 avion silver, st. george raspberry liqueur & st. germain elderflower liqueur	
MY OLD KENTUCKY PUEBLA \$14 jim beam, ancho reyes, agave, lime, pineapple & mint	
SMOKE & FEARS \$15 house smoked patron anejo, green chartreuse, maraschino luxardo liqueur, agave nectar & lime	
OAXACKTAIL \$15 banhez mezcal, jalapeno, orange liqueur & lime	
SNEAKY GOOD \$14 beefeater, lemon & cucumber reduction	
STATE STREET MANHATTAN \$14 knob creek, amaro, vanilla maple syrup & orange bitters	

wine.

sparkling & champagne

NV CHARLES DE FERRE CUVÉE JEAN-LOUIS BLANC DE BLANCS BRUT champagne, france 14G / 56B	
NV MAISON FORTANT ROSÉ BRUT languedoc, france 15G / 60B	
NV PERRIER-JOUET GRAND BRUT CHAMPAGNE champagne, france 20G / 80B	

rosé

2016 MIRAVAL ROSÉ cotes de provence, france 15G / 60B	
2017 CLINE ROSÉ sonoma, california 14G / 56B	
2016 JUAN GIL ROSÉ jumilla, spain 15G/60B	

white

2016 SEA PEARL SAUVIGNON BLANC marlborough, new zealand 12G / 48B	
2015 ALOIS LAGEDER PINOT GRIGIO alto adige, italy 12G / 48B	
2014 BEX RIESLING nahe, germany 12G / 48B	
2014 TRUE MYTH CHARDONNAY edna valley, california 14G / 56B	
2016 CLINE PINOT NOIR sonoma coast, california 15G / 60B	
2015 SAN JACOPO DA VICCHIOMAGGIO CHIANTI CLASSICO tuscany, italy 12G / 48B	
2015 ZUCCARDI SERIE A MALBEC valle de uco, mendoza, argentina 12G / 48B	
2016 RAYMOND R COLLECTION MERLOT napa valley, california 14G / 56B	
2014 RAYMOND SOMMELIER SELECT CABERNET SAUVIGNON north coast, california 16G / 64B	

KRANKSHAFT, KOLSCH {5% ABV} metropolitan brewing chicago, il	7	11	32
RADIO FREE, PILSNER {5% ABV} wild onion brewery chicago, il	7	11	32
PULASKI PILS, GERMAN PILSNER {5.1% ABV} maplewood brewing co. chicago, il	7	11	32
DAISY CUTTER, AMERICAN PALE ALE {5.2% ABV} half acre brewing chicago, il	8	13	37
CLOVER CLUB, AMERICAN WILD ALE {5.2% ABV} hopewell brewing co. chicago, il	8	13	37
NITROPUPPY, NITRO PORTER {5.5% ABV} central waters brewing chicago, il	8	13	37
GREAT CENTRAL HEFEWEIZEN {5.6% ABV} great central brewing chicago, il	7	11	32
SUMPIN EASY, AMERICAN PALE ALE {5.7% ABV} lagunitas brewing co. chicago, il	8	13	32
DOMAINE DUPAGE, FRENCH COUNTRY ALE {5.9% ABV} two brothers brewing co. chicago, il	8	13	32
PUFFING BILLY, AMERICAN BROWN ALE {5.9% ABV} around the bend beer co. chicago, il	8	13	37
END ALL IPA, AMERICAN IPA {6.0% ABV} solemn oath naperville, il	8	13	37
LAGUNITAS IPA, AMERICAN IPA {6.2% ABV} lagunitas brewing co. chicago, il	8	13	37
NINJA VS. UNICORN, IMPERIAL IPA {8% ABV} pipeworks brewing co. chicago, il	9*	15	
GFY, IMPERIAL STOUT {8% ABV} spiteful brewing chicago, il	9*	15	
HOLLOW JACK'D, IMPERIAL PUMPKIN CIDER {8.4% ABV} 2 towns ciderhouse corvallis, or	9*	15	
TANK 7, FARMHOUSE ALE {8.5% ABV} boulevard brewing co. kansas city, mo	9*	15	

*served only in a 9 oz. snifter or 16 oz. pint

bottles & cans.

BELGIAN STRAWBERRY LAMBIC, 12 oz {4.1% ABV} brouwerij lindemans vlezeebeek, belgium	9
PRAIRIE PATH (GF), GOLDEN ALE, 12oz {5.1% ABV} two brothers brewing co. chicago, il	7
SALMON PANTS, AMERICAN PALE LAGER, 12oz {5.3% ABV} three floyds & mikkeller munster, in & denmark	6
CHUG LIFE, AMERICAN SPARKLING LAGER, 12oz {5.5% ABV} marz community brewing chicago, il	6
BEAR'S CHOICE, AMERICAN IPA, 16oz {6.3% ABV} tighthead brewing co. mundelein, il	7
LE TUB, WILD FARMHOUSE ALE, 12oz {6.4% ABV} whiner brewing co. chicago, il	7
OLD STYLE OKTOBERFEST, 16oz {6.4% ABV} city brewing co. la crosse, wi	7
APEX PREDATOR, SAISON, 12oz {6.5% ABV} off color brewing chicago, il	7
LAGROW ORGANIC IPA, 12oz {7.25% ABV} lagrow organic beer co. chicago, il	6
LIL SUMPIN SUMPIN, PALE WHEAT ALE, 12oz {7.5% ABV} lagunitas brewing co. chicago, il	7
WORKING FOR THE WEEKEND, DOUBLE IPA, 16oz {7.9% ABV} spiteful brewing co. chicago, il	8
ANTI-HERO, AMERICAN IPA, 19.2oz {8% ABV} revolution brewing chicago, il	14
KENTUCKY BOURBON BARREL STRONG ALE, 12oz {8.1% ABV} lexington brewing lexington, ky	12
KING KONA'S COCONUTZ, IMPERIAL MILK STOUT with coffee & coconut, 500mL {10% ABV} marz community brewing chicago, il	14

FULL WINE + SPIRITS MENU AVAILABLE

