

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 chip

TOMATO AND BACON SANDWICH 10

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

CHICKEN LIVER MOUSSE 12

poached artichoke hearts, raspberry jam, spring greens, marcona almonds

BURRATA AND HOUSEMADE GUANCIALE 12

spring pea puree, 'hoozeberries,' espelette, flattened coriander seeds, baby greens, rosemary crackers

hot.

AGED CHEDDAR SOFT PRETZEL 9

baked fresh daily, limited availability
creamy apple mustard, grainy mustard, pleasant ridge reserve cheddar

CORN BISQUE 9

green garlic crème fraiche, pickled peppers, cilantro

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 12

tomato sauce, parmesan cheese, scallion-pine nut relish

PAN ROASTED MUSSELS 17

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

entree.

FAROE ISLAND SALMON 29

braised green beans, rutabaga puree, honey mustard jus, granola, herbs

ROASTED AMISH HALF CHICKEN 29

parsnip puree, mushroom, peas, roasted garlic jus, turmeric pickled onion, radish

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

warm potato-and-herb salad, hard-boiled egg, fennel soubise, shaved raw asparagus, pickled lemon

BUCATINI AND MARINARA 21

san marzano tomatoes, warmed burrata, roasted peperonata, garlic breadcrumbs
[add on: PORK AND BEEF MEATBALLS 7]

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 | APRIL 7, 2019

signature cocktails.

CRANBERRY-ORANGE MULE \$15

bombay dry, cranberry-orange reduction, rosemary, lemon & ginger beer

IL MULO \$15

fernet branca, absolut, orange, agave, lime & ginger beer

GOLDEN FLEECE \$15

templeton rye, earl grey infused licor 43, vanilla, maple & whole egg

HAZY SHADE OF WINTER \$15

maker's mark, aperol, blood orange syrup, lemon & orange bitters

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 AND FEARS \$15

house smoked patron anejo, green chartreuse, maraschino luxardo liqueur, agave nectar & lime

OAXACKTAIL \$15

banhez mezcal, jalapeno, orange liqueur & lime

STATE STREET MANHATTAN \$14

knob creek, amaro, vanilla maple syrup & orange bitters

wine.

sparkling & champagne

NV CUVÉE JEAN-LOUIS BLANC DE BLANCS BRUT

champagne, france 14G / 56B

NV MAISON FORTANT ROSÉ BRUT

languedoc, france 15G / 60B

NV ADAMI, PROSECCO BRUT

treviso, italy 15G / 60B

NV PERRIER-JOUET GRAND BRUT CHAMPAGNE

champagne, france 20G / 80B

rosé

2016 MIRAVAL ROSÉ

cotes de provence, france 15G / 60B

2016 JUAN GIL ROSÉ

jumilla, spain 15G/60B

white

2016 SEA PEARL SAUVIGNON BLANC

marlborough, new zealand 12G / 48B

2017 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

red

2016 CLINE PINOT NOIR

sonoma coast, california 15G / 60B

2015 VICCHIOMAGGIO CHIANTI CLASSICO

tuscany, italy 12G / 48B

2015 ZUCCARDI SERIE A MALBEC

valle de uco, mendoza, argentina 12G / 48B

2015 BODEGAS ATECA, CALATAYUD ATECA GARNACHA

calatayud, spain 16G / 64B

2015 FATTORIA LA VALENTINA, MONTEPULCIANO D'ABRUZZO

abruzzo, italy 16G / 64B

2014 RAYMOND SOMMELIER SELECT CABERNET SAUVIGNON

north coast, california 16G / 64B

dessert wine & port

2015 CHATEAU LARIBOTTE SAUTERNES

bordeaux, france 16G / 64B

QUINTA DO NOVAL NOVAL BLACK PORT

douro, portugal 16G / 64B

WARRE'S OTIMA 10 YEAR TAWNY PORT

douro, portugal 16G / 64B

*all vintages are subject to change without notice

draft.

LITTLE GRAY, BELGIAN WHEAT ALE

{4.4% ABV} miskatonic brewing co. | chicago, il

7 11 32

KRANKSHAFT, KOLSCH

{5.0% ABV} metropolitan brewing | chicago, il

7 11 32

RADIO FREE, PILSNER

{5.0% ABV} wild onion brewery | chicago, il

7 11 32

DAISY CUTTER, PALE ALE

{5.2% ABV} half acre brewing | chicago, il

8 13 37

MICHIGAN APPLE CIDER

{5.5% ABV} virtue | fennville, mi

7 11 32

PUNK ROCK FOR RICH KIDS, PALE ALE

{5.5% ABV} solemn oath | naperville, 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

DOMAINE DUPAGE, FRENCH COUNTRY ALE

{5.9% ABV} two brothers brewing co. | chicago, il

8 13 37

PUFFING BILLY, BROWN ALE

{5.9% ABV} around the bend beer co. | chicago, il

8 13 37

LAGUNITAS IPA, AMERICAN IPA

{6.2% ABV} lagunitas brewing co. | chicago, il

8 13 37

PORKY PINE, DARK SAISON with PLUMS

{6.2% ABV} whiner brewing co. | chicago, il

8 13 37

CLOVER CLUB, RASPBERRY SOUR ALE

{6.2% ABV} hopewell brewing | chicago, il

8 13 37

NINJA VS. UNICORN, IMPERIAL IPA

{8.0% ABV} pipeworks brewing co. | chicago, il

9* 15

GFY, IMPERIAL STOUT

{8.0% ABV} spiteful brewing | chicago, il

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

APEX PREDATOR, SAISON, 12oz

{6.5% ABV} off color brewing | chicago, il

7

LAGROW ORGANIC IPA, 16oz

{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

Join us for #MondaysUncorked,
half-off all wine bottles on Monday evenings.

