

## shareables.

### AGED CHEDDAR SOFT PRETZEL 9

creamy apple mustard, grainy mustard, pleasant ridge reserve cheddar

### TEMPURA FRIED ASPARAGUS 8

battered and fried asparagus, spicy sesame aioli

### PAN-SEARED BAY SCALLOPS 16

curried cream sauce, wild rice, cherry tomato, peas, herbs

### PORK AND BEEF MEATBALLS 12

tomato sauce, parmesan cheese, scallion-pine nut relish

### AVOCADO AND SHRIMP BRUSCHETTA 11

mashed avocado, grilled and chilled shrimp, piquillo peppers, radish, pickled red onion, meyer lemon cream, dried chilies

### PEA AND MUSHROOM FRIED RISOTTO 14

bacon, pecorino cream sauce, pickled fennel, cracked pepper

## soup & salads.

### ITALIAN SAUSAGE AND CAULIFLOWER SOUP 8

tuscan kale, shaved carrots, orange olive oil

### BROCCOLI HARVEST SALAD 14

crispy farro, fennel, apple, red onion, carrots, pickled cranberries, orange and cranberry dressing

### SPINACH AND KALE SALAD 11

quinoa, shaved pears, almonds, pickled red onions, buttermilk and chive dressing

### CHOPPED SALAD 14

mixed greens, crispy bacon, red onions, carrots, tomatoes, roasted corn, hard-boiled egg, mango vinaigrette

### CLASSIC CAESAR SALAD 10

romaine lettuce, caesar dressing, parmesan, grilled bread, hard-boiled egg

[add one: 3.5oz chilled poached SALMON\* 8 | 3.5oz grilled SHRIMP\* 7 |  
5oz chilled roasted CHICKEN 7 | 4oz grilled STEAK\* 11]

## mains.

### BUCATINI AND MARINARA 19

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

### SEARED CHICKEN BREAST 22

roasted potato, gai lan, pine nut-sundried tomato relish, natural chicken jus

### FAROE ISLAND SALMON 26

cauliflower and pea puree, grilled asparagus, roasted cauliflower salad, tomato preserves

## handhelds.

CHOICE OF FRIES OR DRESSED GREENS

### SMOKED TURKEY PASTRAMI SANDWICH [served cold] 14

smoked turkey pastrami, swiss, pickle, yellow mustard, rye bread

### ROASTED CHICKEN SANDWICH [served cold] 14

shredded chicken, tomatoes, pickled carrots, avocado, sweet chili mayo

### FRIED CHICKEN SANDWICH 14

fried chicken thigh, pimento cheese, pickles, cabbage slaw, spicy dried chili vinaigrette

### HAM PANINI 14

bacon, prosciutto, swiss cheese, preserved sweet peppers, cabbage, mustard aioli

### BALSAMIC BRAISED BRISKET SANDWICH 15

house braised beef, parmesan remoulade, arugula, vine tomato

### EGGPLANT TORTA 14

fried eggplant, melted cheese, cabbage slaw, avocado, pineapple, toasted bun

### TAVERN BURGER 16

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

[add on: BACON 3 | EGG 2]

theWit Hotel  
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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.

LUNCH MENU | APRIL 8, 2019

CHICAGO TAVERN  
STATE LAKE

## signature cocktails. draft.

<b>CRANBERRY-ORANGE MULE \$15</b> bombay dry, cranberry-orange reduction, rosemary, lemon & ginger beer	
<b>IL MULO \$15</b> fernet branca, absolut, orange, agave, lime & ginger beer	
<b>GOLDEN FLEECE \$15</b> templeton rye, earl grey infused licor 43, vanilla, maple & whole egg	
<b>HAZY SHADE OF WINTER \$15</b> maker's mark, aperol, blood orange syrup, lemon & orange bitters	
<b>SUMMER THOUGHTS \$14</b> avion silver, st. george raspberry liqueur & st. germain elderflower liqueur	
<b>MY OLD KENTUCKY PUEBLA \$14</b> jim beam, ancho reyes, agave, lime, pineapple & mint	
<b>SMOKE AND FEARS \$15</b> house smoked patron anejo, green chartreuse, maraschino luxardo liqueur, agave nectar & lime	
<b>OAXACKTAIL \$15</b> banhez mezcal, jalapeno, orange liqueur & lime	
<b>STATE STREET MANHATTAN \$14</b> knob creek, amaro, vanilla maple syrup & orange bitters	

## wine.

### sparkling & champagne

<b>NV CUVEE JEAN-LOUIS BLANC DE BLANCS BRUT</b> champagne, france 14G / 56B	
<b>NV MAISON FORTANT ROSÉ BRUT</b> languedoc, france 15G / 60B	
<b>NV ADAMI, PROSECCO BRUT</b> treviso, italy 15G / 60B	
<b>NV PERRIER-JOUET GRAND BRUT CHAMPAGNE</b> champagne, france 20G / 80B	

### rosé

<b>2016 MIRAVAL ROSÉ</b> cotes de provence, france 15G / 60B	
<b>2016 JUAN GIL ROSÉ</b> jumilla, spain 15G / 60B	

### white

<b>2016 SEA PEARL SAUVIGNON BLANC</b> marlborough, new zealand 12G / 48B	
<b>2017 ALOIS LAGEDER PINOT GRIGIO</b> alto adige, italy 12G / 48B	
<b>2014 BEX RIESLING</b> nahe, germany 12G / 48B	
<b>2014 TRUE MYTH CHARDONNAY</b> edna valley, california 14G / 56B	

### red

<b>2016 CLINE PINOT NOIR</b> sonoma, california 15G / 60B	
<b>2015 DAVICCHIOMAGGIO CHIANTI CLASSICO</b> tuscany, italy 12G / 48B	
<b>2015 ZUCCARDI SERIE A MALBEC</b> valle de uco, mendoza, argentina 12G / 48B	
<b>2014 RAYMOND SOMMELIER SELECT CABERNET SAUVIGNON</b> napa valley, california 16G / 64B	
<b>2015 BODEGAS ATECA, CALATAYUD ATECA GARNACHA</b> calatayud, spain 16G / 64B	
<b>2015 FATTORIA LA VALENTINA, MONTEPULCIANO D'ABRUZZO</b> abruzzo, italy 16G / 64B	

<b>LITTLE GRAY, BELGIAN WHEAT ALE</b> {4.4 % ABV} miskatonic brewing co.   chicago, il	7	11	32
<b>KRANKSHAFT, KOLSCH</b> {5.0% ABV} metropolitan brewing   chicago, il	7	11	32
<b>RADIO FREE, PILSNER</b> {5.0% ABV} wild onion brewery   chicago, il	7	11	32
<b>DAISY CUTTER, PALE ALE</b> {5.2 % ABV} half acre brewing   chicago, il	8	13	37
<b>MICHIGAN APPLE CIDER</b> {5.5% ABV} virtue   fennville, mi	7	11	32
<b>NITROPUPPY, NITRO PORTER</b> {5.5% % ABV} central waters brewing   chicago, il	8	13	37
<b>PUNK ROCK FOR RICH KIDS, PALE ALE</b> {5.5% ABV} solemn oath   naperville, il	8	13	37
<b>GREAT CENTRAL HEFEWEIZEN</b> {5.6 % ABV} great central brewing   chicago, il	7	11	32
<b>DOMAINE DUPAGE, FRENCH COUNTRY ALE</b> {5.9 % ABV} two brothers brewing co.   chicago, il	8	13	37
<b>PUFFING BILLY, BROWN ALE</b> {5.9 % ABV} around the bend beer co.   chicago, il	8	13	37
<b>LAGUNITAS IPA, AMERICAN IPA</b> {6.2% ABV} lagunitas brewing co.   chicago, il	8	13	37
<b>PORKY PINE, DARK SAISON with PLUMS</b> {6.2 % ABV} whiner brewing co.   chicago, il	8	13	37
<b>CLOVER CLUB, RASPBERRY SOUR ALE</b> {6.2% ABV} hopewell brewing   chicago, il	8	13	37
<b>NINJA VS. UNICORN, IMPERIAL IPA</b> {8.0% ABV} pipeworks brewing co.   chicago, il	9*	15	
<b>GFY, IMPERIAL STOUT</b> {8.0 % ABV} spiteful brewing   chicago, il	9*	15	
<b>TANK 7, FARMHOUSE ALE</b> {8.5 % ABV} boulevard brewing co.   kansas city, mo	9*	15	

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

## bottles & cans.

<b>BELGIAN STRAWBERRY LAMBIC, 12 oz</b> {4.1% ABV} brouwerij lindemans   vliezenbeek, belgium	9
<b>PRAIRIE PATH (GF), GOLDEN ALE, 12oz</b> {5.1% ABV} two brothers brewing co.   chicago, il	7
<b>SALMON PANTS, AMERICAN PALE LAGER, 12oz</b> {5.3% ABV} three floyds & mikkeller   munster, in & denmark	6
<b>APEX PREDATOR, SAISON, 12oz</b> {6.5% ABV} off color brewing   chicago, il	7
<b>LAGROW ORGANIC IPA, 16oz</b> {7.25% ABV} lagrow organic beer co.   chicago, il	6
<b>LIL SUMPIN SUMPIN, PALE WHEAT ALE, 12oz</b> {7.5% ABV} lagunitas brewing co.   chicago, il	7
<b>WORKING FOR THE WEEKEND, DOUBLE IPA, 16oz</b> {7.9% ABV} spiteful brewing co.   chicago, il	8
<b>ANTI-HERO, AMERICAN IPA, 19.2oz</b> {8% ABV} revolution brewing   chicago, il	14
<b>KENTUCKY BOURBON BARREL STRONG ALE, 12oz</b> {8.1% ABV} lexington brewing   lexington, ky	12

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

\*all vintages are subject to change without notice

