

## shareables.

### AGED CHEDDAR SOFT PRETZEL 9

creamy apple mustard, grainy mustard, pleasant ridge reserve cheddar

### TEMPURA FRIED ASPARAGUS 10

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 15

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

### BALSAMIC BRAISED BRISKET SANDWICH 16

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 | MAY 13, 2019

CHICAGO TAVERN  
STATE LAKE

## wine. signature cocktails

### sparkling & champagne

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

### rosé

- 2016 MIRAVAL ROSÉ  
cotes de provence, france 15G / 60B
- 2018 SKOURAS, ZOE ROSÉ  
peloponnese, greece 12G / 48B
- 2016 MASCIARELLI, COLLINE TEATINE ROASTO IGT ROSÉ  
abruzzo, italy 12G / 48B

### white

- 2017 ALOIS LAGEDER PINOT GRIGIO  
alto adige, italy 12G / 48B
- 2017 KENTIA, RÍAS BAIXAS ALBARIÑO  
galicia, spain 13G / 52B
- 2016 SEA PEARL SAUVIGNON BLANC  
marlborough, new zealand 12G / 48B
- 2015 MORGAN, UNOAKED METALLICO CHARDONNAY  
monterey, california 15G / 60B
- 2014 BEX RIESLING  
nahe, germany 12G / 48B
- 2017 CLINE CELLARS, NORTH COAST VIOGNIER  
north coast, california 13G / 52B
- 2014 TRUE MYTH CHARDONNAY  
edna valley, california 14G / 56B
- 2018 SARACCO MOSCATO D'ASTI  
piedmont, italy 14G / 56B

### red

- 2016 CLINE PINOT NOIR  
sonoma coast, california 15G / 60B
- 2016 CHÂTEAU DE PIERREUX  
BROUILLY LA RÉSERVE DE CHÂTEAU GAMAY  
burgundy, france 16G / 64B
- 2015 VICCHIOMAGGIO CHIANTI CLASSICO  
tuscany, italy 12G / 48B
- 2015 TENUTA TESCANTE, GHIAIA NERANERELLO MASCALESE  
sicily, italy 16G / 64B
- 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

### all cocktails are 15

- THE LEMONGRASS MULE**  
effen, lemongrass, lime & ginger beer
- THE BLUEBERRY MULE**  
absolut elyx, blueberry, lime & ginger beer
- SUMMERSIDE SALAD**  
effen cucumber, cucumber syrup, whiner le tub saison & lemon
- A BEE IN THE LAVENDER**  
beefeater, lavender & lime
- LOSE YOUR RIND**  
plantation pineapple, watermelon, soda, mint & lime
- STILL CRAZY AFTER ALL THESE YEARS**  
buffalo trace, aperol, blood orange syrup, lemon & orange bitters
- MY OLD KENTUCKY PUEBLA**  
jim beam, ancho reyes, agave, lime, pineapple & mint
- SMOKE & FEARS**  
house smoked patron anejo, green chartreuse, maraschino luxardo, agave nectar & lime
- STATE STREET MANHATTAN**  
knob creek, amaro, vanilla maple syrup & orange bitters
- OAXACKTAIL**  
peloton de la muerte, jalapeno, orange liqueur & lime
- PIGGYBACK RYED**  
whistle pig 6 year rye, cherry heering, great central hefeweizen, altano red wine & lime

### draft. bottle and can list available.

- |  |    |    |    |
|--|----|----|----|
| <b>LITTLE GRAY, BELGIAN WHEAT ALE</b><br>{4.4% ABV} miskatonic brewing co.   chicago, il       | 7  | 11 | 32 |
| <b>KRANKSHAFT, KOLSCH</b><br>{5.0% ABV} metropolitan brewing   chicago, il                     | 7  | 11 | 32 |
| <b>RADIO FREE, PILSNER</b><br>{5.0% ABV} wild onion brewery   chicago, il                      | 7  | 11 | 32 |
| <b>DAISY CUTTER, PALE ALE</b><br>{5.2% ABV} half acre brewing   chicago, il                    | 8  | 13 | 37 |
| <b>MICHIGAN APPLE CIDER</b><br>{5.5% ABV} virtue   fennville, mi                               | 7  | 11 | 32 |
| <b>NITROPUPPY, NITRO PORTER</b><br>{5.5% ABV} central waters brewing   chicago, il             | 8  | 13 | 37 |
| <b>PUNK ROCK FOR RICH KIDS, PALE ALE</b><br>{5.5% ABV} solemn oath   naperville, il            | 8  | 13 | 37 |
| <b>GREAT CENTRAL HEFEWEIZEN</b><br>{5.6% ABV} great central brewing   chicago, il              | 7  | 11 | 32 |
| <b>DOMAINE DUPAGE, FRENCH COUNTRY ALE</b><br>{5.9% ABV} two brothers brewing co.   chicago, il | 8  | 13 | 37 |
| <b>LAGUNITAS IPA, AMERICAN IPA</b><br>{6.2% ABV} lagunitas brewing co.   chicago, il           | 8  | 13 | 37 |
| <b>LE TUB, SAISON</b><br>{6.4% ABV} whiner brewing co.   chicago, il                           | 8  | 13 | 37 |
| <b>PUFFING BILLY, BROWN ALE</b><br>{6.9% ABV} around the bend beer co.   chicago, il           | 8  | 13 | 37 |
| <b>NEXT COAST, AMERICAN IPA</b><br>{7.0% ABV} goose island beer company   chicago, il          | 8  | 13 | 37 |
| <b>NINJA VS. UNICORN, IMPERIAL IPA</b><br>{8.0% ABV} pipeworks brewing co.   chicago, il       | 9* | 15 |    |
| <b>GFY, IMPERIAL STOUT</b><br>{8.0% ABV} spiteful brewing   chicago, il                        | 9* | 15 |    |
| <b>TANK 7, FARMHOUSE ALE</b><br>{8.5% ABV} boulevard brewing co.   kansas city, mo             | 9* | 15 |    |

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

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

