

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, grainy mustard, pleasant ridge reserve cheddar

PORK & BEEF MEATBALLS 12

tomato sauce, parmesan cheese, scallion-pine nut relish

BUTTER LETTUCE SALAD 9

fennel, grapes, hazelnuts, sherry dijon vinaigrette

CURRY VEGETABLE SOUP 9

lentil, garbanzo, riced cauliflower, poblano chilies, coconut milk, apple, cilantro, lime crema

PAN ROASTED MUSSELS 17

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

ROASTED SQUASH AND MIXED GREEN SALAD 16

mixed greens, local squashes, feta goat cheese, caramelized pearl onions, spiced pepitas, fig vinaigrette

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.