

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

PASTRAMI SMOKED SALMON TARTINE 16

toasted marble rye, potato salad spread, hard-cooked egg, marinated cucumber, tomato, mixed greens

ROASTED SQUASH AND MIXED GREEN SALAD 16

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

BURRATA AND ROASTED BEETS 15

pickled beets, persimmon puree, grapefruit, opal basil, green peppercorn, artisan crackers

hot.

AGED CHEDDAR SOFT PRETZEL 9

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

CURRY VEGETABLE SOUP 9

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

FARRO AND SWEET POTATO SALAD 12

kale, black garlic, mandarin orange, toasted walnuts

PORK AND BEEF MEATBALLS 12

tomato sauce, parmesan cheese, scallion-pine nut relish

HOUSE PORK COTECHINO 15

lentils with mirepoix, sautéed spinach, cherry pepper relish, fried egg, fried sage

PAN ROASTED MUSSELS 17

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

entree.

TAVERN SEARED SALMON "TERIYAKI" 29

local sorghum and malt vinegar glaze, sautéed mustard greens, quinoa stirfry, radish, sesame

ROASTED AMISH HALF CHICKEN 29

eggplant and tomato puree, smashed fingerling potatoes, charred bell peppers, capers, pickled raisins, celery salsa verde

21 DAY DRY-AGED GRASS-FED STRIPLOIN 52

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

72 HOUR LOCAL SHORT RIB "STEAK" 29

rice and cheddar polenta, napa cabbage sauerkraut, parsley, truffle jus, fried buckwheat

SLOW-COOKED MUSTARD AND MAPLE PORK BELLY 26

carrot and almond puree, roasted baby carrots, urfa chilies, preserved lemon, pickled fennel

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] split plate charge 2

sides.

GRILLED BROCCOLI 9

calabrian chili 1000 island, dried currants

SAUTEED CRIMINI MUSHROOMS 9

madeira, pickled garlic gremolata

JOJO POTATOES 13

thick-cut breaded russet potatoes, herbs, parmesan, truffle cream

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 | FEBRUARY 22, 2020

signature & classic cocktails 15 & 14

RASPBERRY MULE

grey goose, raspberry, lime & ginger beer

PEACH MULE

absolut, peach liqueur, peach reduction, lime & ginger beer

STILL CRAZY AFTER ALL THESE YEARS

buffalo trace, aperol, blood orange syrup, lemon & orange bitters

STATE STREET MANHATTAN

knob creek, amaro, vanilla maple syrup & orange bitters

OAXACKTAIL

montelobos, jalapeno, orange liqueur & lime

PIÑA KOALA

for every cocktail sold & posted to instagram using #pinakoala, a portion of the proceeds will be donated to the australian red cross

bacardi superior, coconut cream, banana, mango nectar, pineapple

COSMOPOLITAN

absolut elyx, cointreau, lime & cranberry

FRENCH 75

bombay sapphire, lemon, simple syrup & sparkling wine

OLD-FASHIONED

old forester 1870, turbinado syrup, angostura & orange bitters

WHISKEY SOUR

whistle pig 'piggyback' rye, lemon, simple syrup & egg white

wine by the glass.

sparkling & champagne

NV CUVÉE JEAN-LOUIS BLANC DE BLANCS BRUT

champagne, france 14G / 56B

NV GH MUMM GRAND CORDON BRUT CHAMPAGNE

champagne, france 18G / 72B

NV LVE ROSÉ BRUT

napa valley, california 15G / 60B

NV ADAMI, PROSECCO BRUT

treviso, italy 15G / 60B

rosé

2018 MIRAVAL ROSÉ

cotes de provence, france 15G / 60B

2018 SKOURAS, ZOE ROSÉ

peloponnese, greece 12G/48B

2018 MASCARELLI, COLLINE TEATINE IGT ROSATO

abruzzo, italy 12G/48B

white

2019 SEA PEARL SAUVIGNON BLANC

marlborough, new zealand 12G / 48B

2018 ALOIS LAGEDER PINOT GRIGIO

alto adige, italy 12G / 48B

2017 BEX RIESLING

nahe, germany 12G / 48B

2016 TRUE MYTH CHARDONNAY

edna valley, california 14G / 56B

2017 KENTIA, RIAS BAIXAS, ALBARINO

galicia, spain 13G/52B

2017 MORGAN, UNOAKED CHARDONNAY

monterey, california 15G/60B

2017 CLINE VIOGNIER

north coast, california 12G/48B

2018 SARACCO MOSCATO D'ASTI

piedmont, italy 14G/56B

red

2018 CLINE PINOT NOIR

sonoma coast, california 15G / 60B

2016 VICCHIOMAGGIO CHIANTI CLASSICO

tuscany, italy 12G / 48B

2017 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

2016 RAYMOND SOMMELIER SELECT CABERNET SAUVIGNON

north coast, california 16G / 64B

2016 CHATEAU DE PIERREUX BROUILLY GAMAY

burgundy, france 16G / 64B

2016 TENUTA TESCANTE, GHIAIA NERA NERELLO MASCALESE

sicily, italy 16G / 64B

draft beers.

TABLE SALT, SOUR GOSE

{4.3% ABV} hopewell brewing co. | chicago, il

KRANKSHAFT, KOLSCH

{5.0% ABV} metropolitan brewing | chicago, il

RADIO FREE, PILSNER

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

WHITE LIGHT, BELGIAN WITBIER

{5.1% ABV} middle brow beer co. | chicago, il

DAISY CUTTER, PALE ALE

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

GREEN MAN, APPLE CIDER

{5.5% ABV} tandem | suttons bay, mi

BROWNIE POINTS, BROWN ALE

{5.7% ABV} maplewood brewing co. | chicago, il

LAGUNITAS IPA, AMERICAN IPA

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

OBSIDIAN, NITRO STOUT

{6.4% ABV} deschutes brewing | bend, or

APEX PREDATOR, SAISON

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

NEXT COAST, AMERICAN IPA

{7.0% ABV} goose island brewing co. | chicago, il

ANGER, BLACK IPA

{7.6% ABV} greenbush brewing co. | sawyer, mi

NINJA VS. UNICORN, IMPERIAL IPA

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

BELLS HOPSLAM, DOUBLE IMPERIAL IPA

{10.0% ABV} bell's brewery | kalamazoo, mi

GFY, IMPERIAL STOUT

{10.0% ABV} spiteful brewing co. | chicago, il

BOURBON COUNTY 2019, IMPERIAL STOUT

{15.2% ABV} goose island brewing co. | chicago, il

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

bottled & canned beers.

BELGIAN STRAWBERRY LAMBIC, 12 oz

{4.1% ABV} brouwerij lindemans | vlezeebeek, belgium

SOUTHSIDER, CHICAGO-STYLE LAGER, 12 oz

{5.0% ABV} tribes brewing co. | chicago, il

CITY WATER, GRAPEFRUIT HARD SELTZER, 12oz

{5.0% ABV} solemn oath | naperville, il

PRAIRIE PATH (GF), GOLDEN ALE, 12oz

{5.1% ABV} two brothers brewing co. | chicago, il

SALMON PANTS, AMERICAN PALE LAGER, 12oz

{5.3% ABV} three floyds & mikkeller | munster, in & denmark

GREAT CENTRAL HEFEWEIZEN, 16oz

{5.6% ABV} great central brewing | chicago, il

GINJA NINJA, GINGER HARD CIDER, 12oz

{6.0% ABV} 2 towns ciderhouse | corvallis, or

MOSAIC VOXEL, DRY-HOPPED SAISON, 16oz

{6.3% ABV} lo rez brewing | chicago, il

NO. 139, RED CIDER, 12oz

{6.9% ABV} wolffer estate vineyard | sago ponack, ny

THREE FLOYDS, rotating selections

{ABV varied} three floyds brewing | chicago, il

MRS. O'LEARY'S, CHOCOLATE MILK STOUT, 16oz

{7.0% ABV} spiteful brewing co. | chicago, il

LAGROW ORGANIC IPA, 16oz

{7.25% ABV} lagrow organic beer co. | chicago, il

GREAT LAKES CHRISTMAS ALE, 12oz

{7.5% ABV} great lakes brewing co. | cleveland, oh

LIL SUMPIN SUMPIN, PALE WHEAT ALE, 12oz

{7.5% ABV} lagunitas brewing co. | chicago, il

WORKING FOR THE WEEKEND, DOUBLE IPA, 16oz

{7.9% ABV} spiteful brewing co. | chicago, il

ANTI-HERO, AMERICAN IPA, 19.2oz

{8.0% ABV} revolution brewing | chicago, il

KENTUCKY BOURBON BARREL STRONG ALE, 12oz

{8.1% ABV} lexington brewing | lexington, ky

BLACK RASPBERRY SORBAZE, MILKSHAKE DIPA, 500mL

{9.0% ABV} marz community brewing co. | chicago, il

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

