

shareables.

AGED CHEDDAR SOFT PRETZEL 9

creamy apple mustard, grainy mustard, pleasant ridge reserve cheddar

FRIED CHEESE CURDS 9

panko-breaded white cheddar, horseradish cream, szechuan sesame sauce

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

TAVERN GUACAMOLE 12

roasted poblanos, sweet potatoes, cilantro, cotija, toasted pepitas, corn chips

PORK BELLY RISOTTO CAKES 16

cauliflower, swiss cheese, root vegetable puree, cabbage slaw

soup & salads.

CREAM OF POTATO AND LEEK SOUP 9

chives, roasted shiitake mushrooms, sunflower 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 onion, buttermilk-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 on: 4oz smoked SALMON* 8 | 3.5oz grilled SHRIMP* 7 |
| 6 oz grilled SALMON* 15 | 4oz grilled STEAK* 11 | 5oz chilled roasted CHICKEN 7]

mains.

BUCATINI AND MARINARA 19

san marzano tomatoes, 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

PAN-ROASTED SALMON 26

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

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 AND GOUDA MELT 16

catalpa grove ham, smoked gouda, cherry mustard jam, toasted walnut aioli, arugula, sourdough

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-toasted bun

[add on: BACON 3 | EGG 2] split plate charge 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 | MARCH 2, 2020

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*
- 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, RÌAS 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
- 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
- 2014 RAYMOND SOMMELIER SELECT CABERNET SAUVIGNON
north coast, california 16G / 64B

*all vintages are subject to change without notice

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 one sold and 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

draft beer. bottle and can list available.

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

WHITE LIGHT, BELGIAN WITBIER

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

8 13 37

DAISY CUTTER, PALE ALE

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

8 13 37

GREEN MAN APPLE CIDER

{5.5% ABV} tandem | suttons bay, mi

7 11 32

PUNK ROCK FOR RICH KIDS, BELGIAN PALE

{5.5% ABV} solemn oath | naperville, il

8 13 37

BROWNIE POINTS, BROWN ALE

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

8 13 37

LAGUNITAS IPA, AMERICAN IPA

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

8 13 37

OBSIDIAN, NITRO STOUT

{6.4% ABV} deschutes brewing | bend, or

8 13 37

APEX PREDATOR, SAISON

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

8 13 37

ELEANOR, PORTER

{6.8% ABV} pollyanna brewing co. | chicago, il

8 13 37

NEXT COAST, AMERICAN IPA

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

8 13 37

ANGER, BLACK IPA

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

8 13 37

NINJA VS. UNICORN, IMPERIAL IPA

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

9 15

GFY, IMPERIAL STOUT

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

9 15

BOURBON COUNTY 2019, IMPERIAL STOUT

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

14

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

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

