

shareables.

CHILLED JUMBO SHRIMP 20
horseradish cocktail sauce and dijonaise

JENNIE'S MEATBALLS 17
whipped goat cheese polenta, san marzano pomodoro sauce and grilled ciabatta bread

ROASTED BRUSSELS SPROUTS 11
medjool dates, calabrian chili honey, lemon, manchego

HERBED POMMES FRITES 10
truffle aioli

HOUSE MADE CHIPS AND GUAC 12
crispy corn chips, pico de gallo, avocado guacamole

soups & salads.

ASIAN CHICKEN NOODLE SOUP 10
lemongrass-ginger chicken broth, udon noodles, bok choy and vegetables

BIG JIM'S BOWL CHILI 12
shredded cheddar, onions, sour cream and crackers

SUPER GREEN SALAD 13
tuscan kale, arugula, baby bok choy, green apple, scallions, farro and miso tahini dressing
add one: 4 oz. soy-maple glazed salmon* 12 | 3 grilled shrimp* 13
4oz chilled roasted chicken 7 | 4oz grilled steak* 13

CLASSIC CAESAR SALAD 13
romaine hearts, caesar dressing, parmesan cheese, torn croutons
add one: 4 oz soy-maple glazed salmon* 12 | 3 grilled shrimp* 13
4oz chilled roasted chicken 7 | 4oz grilled steak* 13

SIMPLE BABY GREEN SALAD 13
white balsamic vinaigrette, heirloom cherry tomatoes, cucumber, radishes
add one: 4 oz. soy-maple glazed salmon* 12 | 3 grilled shrimp* 13
4oz chilled roasted chicken 7 | 4oz grilled steak* 13

handhelds.

CHOICE OF FRIES OR DRESSED GREENS

DOUBLE GRIDDLE BURGER 19
havarti cheese, lto and house-made b&b pickles | add ons: bacon 3, egg 2

FRIED CHICKEN SANDWICH 17
fried chicken thigh, pimento cheese, pickles, cabbage slaw, spicy dried chili vinaigrette

BEYOND BURGER 16
plant based patty, havarti cheese, lto, truffle veganaise and house-made b&b Pickles

TAVERN TURKEY CLUB SANDWICH 16
applewood smoked bacon, tomato, avocado, white cheddar, pickled red onions, garlic aioli, toasted wheat bread

ARTISANAL GRILLED CHEESE TOMATO BASIL SOUP 14
sourdough bread, havarti, white cheddar, marinated plum tomato and poblano jam

AVOCADO TOAST 16
toasted harvest wheat bread, whipped ricotta, harissa-piquillo pepper sauce, pickled red onion-radish salad, two eggs

mains.

RIGATONI 26
spicy vodka sauce, charred broccolini and fresh ricotta cheese

STEAK FRITES 31
10 oz prime ribeye, chimichurri, pommes frites, garlic aioli

GRILLED BRICK CHICKEN BREAST 24
garlic rice, charred scallions, achara salad and Adobo sauce

GRILLED FAROE ISLAND SALMON 29
heirloom cauliflower, marble potatoes, poached golden raisins, piquillo sauce

theWit Hotel
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CHICAGO, IL 60601
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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.

wine by the glass.

sparkling & champagne

CUVEE JEAN-LOUIS BLANC DE BLANCS BRUT

champagne, france 15G / 56B

GH MUMM GRAND CORDON BRUT CHAMPAGNE

champagne france 18G / 72B

BERTRAND CREMANT SPARKLING ROSÉ BRUT

napa valley, california 17G / 64B

AVISSI PROSECCO BRUT

treviso, italy 17G / 64B

rosé

MIRAVAL ROSÉ

cotes de provence, france 18G / 72B

WHISPERING ANGEL ROSÉ

provence, france 18G / 72B

white

TERLATO PINOT GRIGIO

alto adige, italy 17G / 64B

CHALK HILL SAUVIGNON BLANC

sonoma, california 18G / 72B

JORDAN CHARDONNAY

sonoma, california 21G / 82B

LAYER CAKE SAUVIGNON BLANC

new zealand, australia 16G / 61B

RUFFINO MOSCATO D'ASTI

piedmont, italy 17G / 64B

red

LOVEBLOCK PINOT NOIR

new zealand, australia 21G / 82B

FIRESTEED PINOT NOIR

oregon 16G / 61B

J LOHR CABERNET SAUVIGNON

san luis, california 16G / 61B

TERAZZAS MALBEC

mendoza, argentina 16G / 61B

BONANZA by CAYMUS CABERNET SAUVIGNON

california 16G / 61B

*all vintages are subject to change without notice

signature & classic cocktails 16&19

MOSCOW MULE

vodka, lime & ginger beer

STATE STREET MANHATTAN

knob creek, amaro, vanilla maple syrup & orange bitters

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. *bottle and can list available.*

KRANKSHAFT, KOLSCH

{5.0% ABV} metropolitan brewing | chicago, il

RADIO FREE, PILSNER

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

STELLA ARTOIS, BELGIAN LAGER

{5.0% ABV} stella artois. | belgium

DAISY CUTTER, PALE ALE

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

GOOSE ISLAND, SEASONAL

{5.5% ABV} goose island | chicago, il

REVOLUTION, IPA

{6.7% ABV} revolution brewing co. | chicago, il

LAGUNITAS, SEASONAL

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

APEX PREDATOR, SAISON

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

OCTOBER FEST, LAGER

{6.5% ABV} three floyds brewing co. | munster, in

REVOLUTION, SEASONAL

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

MAPLEWOOD, SON OF JUICE

{6.3% ABV} maplewood brewing co. | chicago, il

ALLAGASH, WHITE

{5.2% ABV} allagash brewing co. | portland, me

BUD LIGHT, LAGER

{4.2% ABV} anheuser-busch | st louis, mo

KENTUCKY BOURBON, BARREL ALE

{8.2% ABV} lexington brewing & distilling co. | lexington, ky

KROMBACHER, LAGER, PILSNER

{4.2% ABV} krombacher | kreutzal, germany

MILK NITRO, STOUT

{6.0% ABV} left hand brewing co. | longmont, co

NINJA VS UNICORN, IMPERIAL IPA

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

*pour sizes available are glass \$9, pint \$15 and growler \$37.