

CHICAGO TAVERN STATE AND LAKE

salads.

CLASSIC CAESAR SALAD 13

Romaine Hearts, Aged Parmesan, Torn Croutons, Caesar Dressing

HARVEST CHOPPED SALAD 13 [gf]

Tuscan Kale, Arugula, Feta, Spiced Pecans, Poached Cranberries, Maple-Poppy Seed Dressing

LITTLE GEM SALAD 13 [gf]

Roasted Beets, Radish, Maple-Pumpkin Seed, Granola, Green Goddess Dressing

cold.

DEVEILED EGGS 14 [gf]

House made Giardiniera, Crispy Pork Belly, Smoked Paprika Aioli

BURRATA & ROASTED HEIRLOOM CHERRY TOMATO BRUSCHETTA 16

Rocket Greens, Balsamic Glaze

CHILLED JUMBO SHRIMP 20 [gf]

Horseradish Cocktail Sauce and Dijonnaise

hot.

SEARED LUMP CRAB CAKE 19

Fried Caper-Lemon Aioli, Calabrian Chili Coulis

JENNIE'S MEATBALLS 17

Whipped Goat Cheese Polenta, San Marzano Pomodoro Sauce, Grilled Ciabatta Bread

entrées.

STEAK FRITES 31 [gf]

10oz Prime Ribeye, Chimichurri, Pommes Frites, Garlic Aioli

14oz PRIME NEW YORK STRIP 57

Herb-Pickled Shallot Butter, Roasted Broccoli Gratin

BRAISED BEEF SHORT RIB 33 [gf]

Hoisin Glaze, Pineapple-Chinese Sausage Jasmine Fried Rice and Green Papaya-Baby Spinach Salad

GRILLED KUROBUTA PORK CHOP 38 [gf]

Cheese Grits, Pickled Green Beans, Carolina Mustard Barbecue Sauce

GRILLED CHICKEN BREAST PAILLARD 26 [gf]

Roast Pearl Onions, Lardon, Confit Marble Potatoes and Apple Cider Sauce

GRILLED FAROE ISLAND SALMON 29 [gf]

Heirloom Cauliflower, Marble Potatoes, Poached Raisins, Piquillo Coulis

RIGATONI 26

Spicy Vodka Sauce, Charred Broccolini, Fresh Ricotta

CAVATELLI ALLA NORCINA 28

Ricotta Dumpling, Pork Sausage, Exotic Mushrooms, Kale, Grana Padano

DOUBLE GRIDDLE BURGER 19

Havarti Cheese, Tomato Remoulade, House-Made Bread & Butter Pickles, LTO, Pommes Frites

sides.

ROASTED BRUSSEL SPROUTS 11 [gf]

Dates, Calabrian Chili Honey, Manchego

HERBED POMMES FRITES 10 [gf]

Truffle Aioli

CREAMED SPINACH 9

Caramelized Onion and Toasted Panko Crust

*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 | MAY 28, 2022

theWit Hotel

201 NORTH STATE STREET
CHICAGO, IL 60601
312.239.9400

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

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.

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

WAIRAU RIVER SAUVIGNON BLANC

marlborough, new zealand 17G/61B

RUFFINO MOSCATO D'ASTI

piedmont, italy 17G/64B

red

LOVEBLOCK PINOT NOIR

marlborough, new zealand 21G/82B

FIRESTEED PINOT NOIR

oregon 16G/61B

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