

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 OF 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.

- 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**
garlic rice, charred scallions, achara salad and Adobo sauce
- GRILLED FAROE ISLAND SALMON** 29
heirloom cauliflower, marble potatoes, poached golden raisins, piquillo sauce

wine by the glass.

sparkling & champagne

CUVEE JEAN-LOUIS BLANC DE BLANCS BRUT
champagne, france 15G/56B

MOET IMPERIAL BRUT CHAMPAGNE
Champagne, france 18G/85B

BERTRAND CREMANT SPARKLING ROSÉ BRUT
napa valley, california 17G/64B

AVISSI PROSECCO BRUT
treviso, italy 17G/64B

rosé

MIRAVAL ROSÉ
Rose, Provence, France 16G/72B

GERARD BERTRAND COTES DE ROSÉS
Rose, Languedoc, France 15G/68B

GERARD BERTRAND "ORANGE GOLD"
White Blend, France 14G/64B

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

AUGUST KESSELER "R"
Riesling, Rheingau, Germany 14G/64B

red

LOVEBLOCK PINOT NOIR
new zealand, australia 21G/82B

FIRESTEED PINOT NOIR
oregon 16G/61B

ELEMENTAL
Cabernet Sauvignon, Central Valley, Chile 15G/68B

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.