



Lunch Menu | \$25

starters.

Select two

YOGURT PARFAIT [V, GF]

citrus yogurt, pear-orange jam, strawberries, mandarins, honey, house granola

SEASONAL FRUIT PALTE [V, GF]

seasonal fruit and berries, sabayon sauce

AVOCADO TOAST

toasted harvest bread, whipped lemon ricotta, harissa piquillo pepper sauce, pickled red onion-radish salad, two eggs* your way

SUPER GREEN SALAD

tuscan kale, arugula, baby bok choy, green apple, scallion, farro and miso-tahini dressing

CLASSIC CAESAR SALAD [V]

romaine lettuce, caesar dressing, parmesan, torn croutons, hard-boiled eggs*

mains.

Select one

TAVERN TURKEY SANDWICH

applewood bacon, tomato, avocado, white cheddar, pickled red onions, garlic aioli

FRIED CHICKEN SANDWICH

fried chicken thigh, pimento cheese, pickles, cabbage slaw, spicy puya chili vinaigrette

DOUBLE GRIDDLE BURGER

havarti cheese, tomato remoulade, pommes fries, lettuce, tomato, onion, pickles
[add: bacon 3 | egg2]

ORECCHIETTE [V]

spicy tomato-olive & fried caper sauce, charred kale, fresh ricotta

The Restaurant Week menu is for each guest to enjoy individually.

Beverage, tax and gratuity not included.

***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.