

Classic Cocktails

Skip & Go Naked

Ketel One,
Schofferhofer Grapefruit Beer,
muddled basil

Old Fashioned

Jim Beam, simple syrup,
orange, bitters

Moscow Mule

Absolut Vodka, ginger beer,
freshly squeezed lime

French 75

Plymouth Gin, lemon, simple syrup,
bubbles

Negroni

Plymouth Gin, sweet vermouth, Campari,
orange peel

New York Sour

Woodford Rye, simple syrup, lemon,
red zin float

Bloody Mary

Absolut Chicago, house-made
mary mix, Guinness topper,
lemon, lime, olives

Manhattan

Bulleit Rye, Antica Vermouth,
Peychaud's Bitters, cherry

Pimm's Cup

Pimm's, cucumber, mint,
ginger beer

\$12

Drafts

Founders All Day IPA 4.7% ABV
Abita Seersucker Pils 4.8% ABV
Argus Holsteiner Lager 5.4% ABV
Boulevard Tank 7 Saison 8.5% ABV

Revolution Bottom Up Wit 5% ABV
Revolution Anti-Hero IPA 6.5% ABV
Green Line Pale Ale 5% ABV
Finch's Pale Ale 5% ABV
Rogue 7 Hop IPA 8.2%

Karmeliet Tripel 8.4% ABV
Guinness Stout 4.2% ABV
Krombacher Pils 4.8% ABV
Bell's Seasonal

Ask About Our
Revolving Taps!

Bottles & Cans

Old Chub Scotch Ale 8% ABV
Hoegaarden White Ale 4.9% ABV
Stella Artois Euro Pale Ale 5% ABV
Daisy Cutter Pale Ale 5.2% ABV

Off Color Scurry 5.3% ABV
Amstel Light Lager 3.5% ABV
Coors Light Lager 4.2% ABV
Miller Lite Pale Lager 4.2% ABV
Victoria Vienna Lager 4% ABV

Sam Adams Boston Lager 4.9% ABV
Corona Lager 4.6% ABV
Corona Light 4.6%
Eliot Ness 6.2% ABV
Edmund Fitzgerald 5.8% ABV
Hacker-Pschorr Weisse 5.5% ABV

Red Stripe Jamaican Lager 7% ABV
Allagash White Ale 4.7% ABV
Anderson Valley Holy Gose 4.2% ABV
Rogue Dead Guy Ale 6.5% ABV

Vandermill Ginger Peach Cider 6.9% ABV
Aspall Cyder 5.5% ABV
Kentucky Bourbon Ale 8.19% ABV
Boont Amber Ale 5.3% ABV
Dos XX Amber 4.7% ABV

Blue Moon Belgian White 5.4% ABV
Mojo IPA 7.2% ABV
312 Urban Wheat 4.2% ABV
Lagunitas Sumpin' Sumpin' 7.5% ABV
Off Color Troublesome Gose 4.3%
21st Amendment Back in Black IPA 6.8% ABV
The Calling Double IPA 8.5% IPA

Bubbles

Chandon Brut, California	Split	17	40
Mionetto, Prosecco, Italy	Split	11	
Indigenous, Prosecco, Italy			34
Perrier-Jouet Fleur 1998	Split	70	170
Dom Perignon, Champagne			235
Môt & Chandon, Champagne			90
"Brut Imperial"			
Veuve Clicquot, Champagne			120
"Yellow Label"			

Chardonnay

Chateau St. Jean, Kenwood,	10	37
Sonoma Cutrer, Russian River	12	48
Simi, Sonoma		38
Far Niente, Napa Valley		135

Sauvignon Blanc

Kim Crawford, New Zealand	12	46
Eric Louis, 2013, France	10	45

Zinfandel

Edmeades, Mendocino,	12	46
Grgich Hills, 2011, Napa Valley		90
Klinker Brick, 2012, Lodi		45

Malbec

Doña Paula, Argentina	10	38
Dos Fincas, Argentina	12	45

Interesting Whites

August Kesseler, Riesling, Germany	9	36
Cantina Colliellganel, Pinot Grigio, Veneto, Italy	9	36
Josef Ehmoser, Grüner Veltliner, Austria	11	44
La Crema, Pinot Gris, Monterey	11	40
Tangent, Albariño, 2013, Edna Valley		45
Honoro Vera, White Blend, 2013, Spain		29
Franciscan Equilibrium, White Blend, 2012, Napa Valley		42

Cabernet Sauvignon

La Mano Derecha, Argentina	11	42
Silver Palm, North Coast, California	12	43
Freemark Abbey, Napa Valley		90
Mt. Veeder, California		95
Stags Leap, California		105
Jordan, California		125
Hall, California		118

Interesting Reds

Paolo Scavino, Red Blend, Italy	9	37
Sasyr, Red Blend, 2012 Toscana, Italy	12	44
Château Haut-Rian, Red Blend Bordeaux, France	11	42
Rose d'Anjou, Rosé, 2013 Loire, France	10	38
Red Car, Pinot Noir Rosé, Sonoma	11	46
Saved, Red Blend, 2011, California		60
Pride, Merlot, 2010, Sonoma		126
Hayman & Hill, Meritage, 2010, Monterey		39
Wild Horse, GSM, Central Coast		40
La Spinetta, Barbera d'Asti, 2010, Italy		59

Pinot Noir

120 Pinot Noir, Santa Rita, California	10	38
Jackson Estate, Anderson Valley	13	46
Van Duzer, 2011, Willamette Valley		70
David Bruce, 2012, Sonoma		89

*Prices subject to change without notice



APPETIZERS

Soup
cup 5 bowl 7

Gazpacho
cup 5 bowl 7

Tempura Shrimp

green papaya, red finger chilies, cilantro, mango, tamarind reduction 13

Verde Chicken Flatbread

tomatillo salsa, corn, grilled chicken, cilantro, pepper jack cheese, cheddar cheese 13

Farmer's Flatbread

asparagus, mushrooms, goat cheese, tomato, arugula, balsamic syrup 12

Paese Flatbread

house-made marinara, fresh mozzarella, parmesan cheese, basil pesto, extra virgin olive oil 12

Traditional Hummus

lemon zest, cucumber, kalamata olives, smoked paprika pita chips 8

Buffalo Chicken Sliders

house-made buffalo sauce, blue cheese, mustard greens, pickled radish, brioche 12

Smoked Gouda Puffs

grape chutney, thyme, white wine, dried cranberries 11

Sautéed Rhode Island Calamari

red finger chilies, cilantro, onion, tequila, lime, crostini 12

Gluten-Free options available,
Ask your server today

ENTRÉES

Sautéed Miller Farms Airline Chicken Breast

spinach, mushrooms, lentils, herbed natural reduction 22

Fish & Chips

Goose Island Green Line battered Icelandic cod, crispy fries, malt vinegar tartar sauce 18

Great Lakes Whitefish

asparagus, bell pepper salad, crispy potato strings, thyme butter sauce 24

Seared Sustainable East Coast Sea Scallops

spaghetti squash, spiced cashews, apple-curry butter sauce, parsnip chips 32

Seared Sustainable Salmon

Guinness BBQ glaze, sautéed spinach, hand-made gnocchi, honey dijon drizzle 28

Farfalle

chicken, broccoli, red peppers, parmesan cheese sauce 18

Linguine Frutti di Mare

shrimp, clams, mussels, fennel, chili flakes, tomato, saffron sauce 24

Nueske's Bacon Risotto

applewood smoked bacon, grape tomatoes, arugula, smoked gouda, parmesan, basil oil 18



Proudly serving Miller Farms
Antibiotic Hormone Free Chicken

Also featuring sustainable
seafood as a member of the
Shedd Aquarium
Right Bite Program.

SALADS

Midwestern Cobb

local greens, grilled chicken, bacon, blue cheese, hard boiled egg, sweet corn, cucumber, tomato, carrot, citrus ranch 16

Traditional Caesar

crisp romaine, white anchovies, grana padana, roasted tomato, croutons, house-made caesar dressing 14

Baby Kale Salad

baby kale, mustard greens, pickled shallots, radish, beets, herbed goat cheese, poppyseed vinaigrette 14

Salmon Nicoise

grilled sustainable salmon, spring mix, haricots verts, teardrop tomatoes, marble potatoes, hardboiled egg, black olives, capers, red wine vinaigrette 18

New Mexico Spinach Salad

blackened chicken, spinach, corn, black beans, tomato, jícama, avocado, tortilla strips, chipotle-lime vinaigrette 16

Tenderloin Medallion Steak Salad

arugula, oven roasted tomato, parmesan, red wine vinaigrette, pine nuts, demi glaze 16

add to any salad: chicken 7, steak 9, shrimp or salmon 8

TACOS \$5 each

Pork Taco

shredded pork, chorizo, pineapple, lime, cabbage, avocado, pickled onions, tomatillo salsa

Miller Farms Chicken Taco

avocado, pickled carrots and jalapeño, roasted corn relish, queso fresco

Shrimp Taco

sautéed chili-rubbed shrimp, lettuce, guacamole, mango-pineapple pico, ancho crema

Farmer's Taco

balsamic roasted portobella tortilla, zucchini, red pepper, eggplant, yellow squash, oven-roasted tomato, arugula, goat cheese crema

Prices subject to change without notice

SANDWICHES

Blackened-Blue Burger

blackened half-pound burger, blue cheese sauce, bacon, onion rings, chipotle mayo, pretzel roll 16

Cheddar Burger

half-pound burger, aged sharp cheddar, avocado, garlic aioli, pretzel roll 14

BBQ Pulled Chicken

Miller Farm's chicken, house-made BBQ sauce, brussel sprout slaw, pepper jack cheese, shishito peppers, pretzel roll 14

Veggie Burger

avocado, pickled onions, sprouts, cilantro-lime aioli, honey wheat kaiser 14

1 North Grilled Cheese

Tillamook cheddar, gruyere, American cheese, roasted tomato, brioche 10 ADD bacon 13

Roasted Turkey Club

applewood smoked bacon, avocado, gruyere, roasted jalapeño cream, beefsteak tomatoes, leaf lettuce, ciabatta 14

Grilled Chicken Sandwich

grilled chicken breast, bacon, baby spinach, tomato, gruyere, honey mustard, toasted multigrain bread 14

SIDES

Grilled Asparagus 6

Crispy French Fries 6

Charred Brussel Sprouts 6

Buffalo Chicken Mac & Cheese 7

Bacon & Jalapeño Mac & Cheese 7

Cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Please alert your server to any food allergy you may have.