



“Honoring the seasons, the local land and its farmers, *Chef Paul Virant* brings you the craft of creating and cooking with pickles, preserves and aigre-doux”

SHARE

OUR BOARDS & JARS ARE INTENDED
to be shared.....

SLAGEL FARM BEEF TARTARE

smoked cherry remoulade, cured egg yolk,
dijon mustard, frites, spring onion
15

FRIED PICKLES

herb and fresh garlic aioli
12

MIDWESTERN CHEESES

seasonal preserves, candied walnuts,
fruit and nut crostini,
chef hive honey
17

APPETIZERS

LOCAL LETTUCES

basil pesto, croutons, fresh chevre,
pickled tomato vinaigrette, fennel
9

CRISPY CARNAROLI RICE CAKE

brunkow cheese curds, pea shoots,
smoked spring onion vinaigrette,
pickled summer beans
9

ENTRÉES

CHICKEN BALLOTINE

braised romano beans, greens,
chicken jus, parmesan
28

RATATOUILLE TART

puff pastry, grilled squash,
fried eggplant, fennel soubise
24

SMOKED SKUNA BAY SALMON

creme fraiche, marinated carrots,
sorrel, rye crisps
13

HEIRLOOM TOMATO SALAD

grilled peach aigre-doux, arugula,
whipped goat cheese, herbs
13

YUKON GOLD POTATO GNOCCHI

housemade bacon, roasted sweet corn,
cherry tomatoes, creme fraiche
14

GRILLED PORK PORTERHOUSE

summer beans, roasted radish, pork jus,
green goddess dressing
31

SKUNA BAY SALMON

farro, cucumber, fermented green tomato,
tomatillo salsa verde
33

THE PERENNIAL VIRANT CDK BEEF BURGER

pickled tomato jam, bacon,
smoked cheddar, house pickles,
country fried onions
19

BEET AND PLUM SALAD

roasted and fermented beets,
smoked plum, candied pistachio
12

SEEDLING FARM MELON SALAD

spicy watermelon rind relish, lomo,
whipped chevre, mint oil, sorrel
15

CHILLED SWEET CORN SOUP

pickled shrimp, fried pickled garlic,
sweet pepper and green coriander relish
11

PAN SEARED DIVER SCALLOPS

black bean salad, lime marinated carrots,
red chili mole
32

GREAT LAKES WHITEFISH

smoked eggplant puree, olive tapenade,
chickpea panisse, pickled cauliflower
32

GRILLED SLAGEL FARM BEEF LOIN

smashed new potatoes, creamed sweet corn,
roasted greens, “PV steak sauce”
37

WINES BY THE GLASS

SPARKLING

- Prosecco, Adami “Garbel” (Veneto, ITA) 12
- Cava, Montsarra Brut NV (Penedes, ESP) 13
- Rose, Cleto Chiarli Brut NV (Emilia-Romagna, ITA) 13

WHITE

- Sauvignon Blanc, Périgord “l’Oie du Périgord” 2013 (Aquitaine, FRA) 10
- Vidal Blanc, Augusta “Virant Vineyard” 2014 (Augusta, MO) 9
- Pinot Grigio, Goretti 2012 (Umbria, ITA) 10
- Chenin Blanc, Protea 2014 (Paardeberg, SA) 13
- Riesling, Balthasar Ress “Hattenheim Schützenhaus” 2013 (Rheingau, GER) 14
- Chardonnay, Sean Minor “Four Bears” 2013 (Central Coast, CA) 11
- Chardonnay, Ravines 2013 (Finger Lakes, NY) 15

ROSE

- Pinot Noir, Vignerons de Mancey 2014 (Burgundy, FRA) 11
- Grenache Gris, Domaine de Figueirasse 2014 (Provence, FRA) 13

RED

- Pinot Noir, Bench 2013 (Sonoma Coast, CA) 15
- Barbera, Marchesi di Gresy 2013 (Piemonte, ITA) 13
- Zinfandel, Graziano 2012 (Mendocino County, CA) 13
- Malbec, Monte Quieto 2013 (Mendoza, ARG) 10
- Tempranillo, Bodegas Ontanon “Crianza” 2011 (Rioja, ESP) 10
- Syrah, Tarrica Wine Cellars 2013 (Paso Robles, CA) 12
- Carmenere, Chono “Single Vineyard” 2012 (Maipo Valley, CH) 11
- Cabernet Sauvignon, Cannonball 2012 (Healdsburg, CA) 14

BEER

DRAFT

- Pilsner, Goose Island “Blue Line” (Chicago, IL) 4.8% abv 7
- Farmhouse Wheat, Atlas Brewing Co. (Chicago, IL) 5.7% abv 7
- Belgian IPA, BuckleDown Brewing “Fiddlesticks” (Lyons, IL) 6.5% abv 7

Cocktails

THE RHUBE

Ketel One Vodka, Rhubarb-Hibiscus, St. Germaine, Lemon
12

VESPARADO

Pisco Porton, Ford’s Gin, Lillet, Orange Bitters
12

MEXICAN TRUCE

Maestro Dobel Tequila, Chartreuse, Cucumber, Lime
13

MONK’S MISTAKE

Brugal Anejo Rum, Benedictine, Limoncello, Allspice Dram
12

SEASONAL LEMONADE

5.5

THE H.D.P.

Old Forester Bourbon, Lemon, Egg White, Herbs de Provence
12

GRASSLAND

Jim Beam Rye, Chamomile Syrup, Whiskey Bitters
12

SUR DAMASCO

Chicago Distilling Co. Finn’s Gin, Basil Syrup, Stone Fruit Liqueur, Lemon
12

THE KILLER BEAR

George Dickel Whisky, Fernet, Creole Bitters, Honey Syrup
13

BOTTLE

- Raspberry Ale, Founders “Rubaeus” (Grand Rapids, MI) 5.7% abv 8
- India Pale Ale, Ale Syndicate “Municipal” (Chicago, IL) 6.2% abv 7
- Amber Ale, 3 Sheeps “Rebel Kent The First” (Sheboygan, WI) 5% abv 6
- Scotch Ale, Founders “Dirty Bastard” (Grand Rapids, MI) 8.5% abv 8

CAN

- Pilsner, Half Acre “Pony Pilsner” (16oz) (Chicago, IL) 5.8% abv 7
- Session Ale, Founders “All Day IPA” (Grand Rapids, MI) 4.7% abv 6
- Wheat Ale, Bell’s Brewery “Oberon” (16oz) (Kalamazoo, MI) 5.8% abv 8



SHARE

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HOUSEMADE CHARCUTERIE

seasonal fruit mostarda, beer mustard,
spring giardiniera
16

FRIED BRUNKOW CHEESE CURDS

smoked rhubarb vinaigrette,
spring onions, baby tatsoi
13

MIDWESTERN CHEESES

seasonal preserves, candied walnuts,
fruit and nut crostini,
chef hive honey
17

PICKLE AND BUTTER BOARD

chef's selection of pickles and aigre-doux,
nordic creamery cultured butter,
shaved radish
15

APPETIZERS

LOCAL LETTUCES

basil pesto, croutons, fennel,
pickled tomato vinaigrette, fresh chevre
9

LAUGHING BIRD PICKLED SHRIMP

creme fraiche, spring onion relish,
ground cherry aigre-doux, rye crisps
13

CRISPY CARNAROLI RICE CAKE

brunkow cheese curds, pea shoots,
smoked spring onion vinaigrette,
pickled summer beans
9

KLUG FARM STRAWBERRY SALAD

snap peas, pickled green strawberry,
marinated prairie fruits farm feta
13

CHARRED ASPARAGUS SOUP

buttermilk panna cotta, parmesan,
marinated asparagus
9

GOAT'S MILK RICOTTA GNUDI

growing power spinach, creme fraiche,
roasted mushrooms
14

SLAGEL FARM BEEF TARTARE

green garlic remoulade, cured egg yolk,
dijon mustard, frites, spring onion
14

CAVENY FARM LAMB SAUSAGE

mint spaetzle, spring onion chimichurri,
lamb jus
15

ENTRÉES

SEARED WHITEFISH

roasted and pickled asparagus,
hushpuppies, duck egg gribiche
32

CHICKEN BALLOTINE

braised white beans, basil pesto,
creamed greens, parmesan
28

SKUNA BAY SALMON

hazard free farm farro, salted cucumbers,
radish kimchi, tomatillo salsa verde
33

THE PERENNIAL VIRANT

CDK BEEF BURGER

pickled tomato jam, bacon,
smoked cheddar, house pickles,
country fried onions
19

PAN SEARED DIVER SCALLOPS

rhubarb and green garlic aigre-doux,
grilled bacon, arugula
32

GRILLED PORK PORTERHOUSE

spring peas, roasted radish, pork jus,
green goddess dressing
31

GRILLED SLAGEL FARM BEEF LOIN

green garlic relish, mustard braised fingerlings,
wild burgundy snails, greens, beef jus
37

SPRING PEA RAVIOLI

pecan aillade, pea shoots,
ramp butter, parmesan
22

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