

Rootstock

Wine & B

Welcome

Wine & Bubbles

Beer ~ Liquor ~ Others

Dinner

Brunch

Info

Dinner

Executive Chef Jeff Eichen

October ~ menu items change daily

Marinated **olives** 5

Fried **almonds** with sea salt 5

Hand cut **fries** with roasted garlic aioli and house ketchup 5

Dennis **Oysters** with hot sauce and mignonette 3 each

Boquerones with butter and grilled sourdough 7.5

Lyonnaise salad with Werp frisee, lardons, poached egg and warm sherry vinaigrette 10

Sweet corn soup, with pickled shrimp, sunflower shoots, chanterelles, creme fraiche and chili oil 13

Potato **croquettes** with melted raclette, buerre blanc, heirloom cherry tomato and mustard greens 10

Charred eggplant and house ricotta **tartine** with harissa, mint and marquis grapes 13

Seared **loup de mer** with chorizo, PEI mussels, confit potatoes and flavors of bouillabaisse 20

Dry aged Slagel Farms **burger**, bacon aioli, red onion, cheddar, with Werp greens and house pickles 14

Bucatini ~ carbonara or cacio e pepe 12

Grilled **flat iron steak** with cider glazed turnips, mizuna and glacier blue cheese 23

Charcuterie 6.50 each

Chicken Liver Pate (chx) RSB ~ silky potted chicken liver

Dry aged ham (pork) SG ~ hand sliced

Mortadella (pork) SG ~ fine ground salami

Gin and juice (lamb) SG ~ for the juniper lovers

Delaware fireball (pork) SG ~ chili, espelette and garlic

Beef belly terrine (cow) RSB ~ cold smoked

Cheese 5 each

Montan (sheep) WI ~ cave-aged alpine
Jeune Autize (goat) FR ~ semi-soft with a vein of ash
Robiola bosina (sheep/ cow) IT ~ silky goodness
Blu di bufala (water buffalo) IT ~ buttery blue
Tomme de Chevre (raw goat) FR ~ plays well with others
Willi's Bandaged (cow) WI ~ 18 month titan

Selection of 3 cheese and 3 charcuterie 29
Selection of all 6 cheeses 25 ~ All charcuterie 34

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