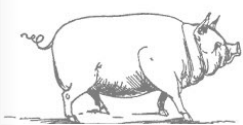


"I STILL EAT A BURGER AT A COUNTER WITH KETCHUP DRIPPING DOWN MY FACE."  
SCARLETT JOHANSSON



MIDWEST  
**CHARCUTERIE**

12 DOLLARS

CAPOCOLLO DI DORMAN

smoking goose, in

OLLI SPECK

mechanicsville, va

CHEF -MADE COUNTRY PATE

our kitchen, il

LOCAL  
**CHEESE**

12 DOLLARS



AGED CHELSEA zingerman's creamery, mi

MARIEKE GOLDEN MATURE holland's family farms, wi

TILSTON POINT BLUE hooks, wi

BOARD SERVED WITH

HOUSE JAM, ICEBOX PICKLES, LOCAL FOLKS MUSTARD  
GRILLED BREADS



**CHARCUTERIE & CHEESE**

22 DOLLARS

LIVE MUSIC

WEDNESDAY - 8PM

FRIDAY AND SATURDAY - 10PM

COUNTRY SUNDAY - 1pm



POST TO WIN A \$25 GIFT CARD

1. Follow @StateandLakeChicagoTavern
  2. Take a Photo and Post on Instagram
  3. Tag #SLCTFavs and @StateandLakeChicagoTavern
- Winner chosen every Wednesday

**WOOD GRILLED BURGERS**

THE WIMPY - 11 allen bros patty, organic american cheese, icebox pickle, tavern mayo, potato roll

THE BUTCHER BURGER - 15 strauss beef, iceberg, tomato, onion, icebox pickles, tavern mayo

ADD ONS - 1 DOLLAR EACH

fried farm egg\*, roasted mushroom, smoked bacon, tobacco onion, pimento cheese, baby swiss, havarti  
white cheddar, blue cheese, organic american

**TAVERN SNACKS**

TAVERN SOFT PRETZEL - 8 whipped goat cheese, red pepper jelly, sunflower seeds

DEVILED EGGS IN A BLANKET - 8 la quercia tamworth ham, tarragon croutons

CRISPY CHICKEN THIGHS - 11 mustard slaw, smoked chili honey, pepper vinegar

COAL MINER POUTINE - 12 guanciale, curds, fried egg, cracked black pepper gravy\*

🌿 WOOD GRILLED CHICKEN WINGS - 12 "uncle grumbles" rub, white BBQ, celery salad

🌿 POT OF MAINE MUSSELS - 14 house smoked bacon, burnt orange, daisy cutter, bread\*

🌿 CRUSHED CHICKPEA - 9 kumquat, thai chili

🌿 PIMENTO CHEESE DIP- 8 hook's cheddar, tavern chips

CREEKSTONE STEAK TARTARE - 13 white bean puree, pickled ramps, black garlic, potato chips

**FROM HOT**

🌿 KILGUS FARM SWEET CORN BISQUE - 8 coconut milk, pickled peach, basil, add your own heat

MUSHROOM AND BARLEY SOUP - 8 creekstone farms beef meatballs  
hen of the wood mushroom, root vegetables

YOU SHOULD ADD A CAGE FREE FARM EGG TO YOUR SOUP - 1\*

**TO COLD**

🌿 HERBS 'N GREENS - 8 pear, parmesan, candied pecan, hops 'n honey vinaigrette

🌿 KALE SALAD - 9 roasted shiitakes, pickled carrots, sesame seed dressing

🌿 LITTLE GEM COBB - 13 tomato, golden beets, house bacon, sarvecchio parmesan  
cage free egg, avocado, housemade ranch

ADD ONS:

grilled amish chicken-6, seared skuna bay salmon-7\*, creekstone farms new york strip-12\*

**FULL ON**

🌿 SEARED SKUNA BAY SALMON - 24 bulgur, cucumber chow chow, rhubarb yogurt\*

🌿 BERKSHIRE BONE-IN PORK CHOP - 22 country ham dumplings, roasted apple sauce  
mustard greens\*

🌿 ROASTED CAULIFLOWER - 15 silken tofu, chickpeas, potato leek cake, beet vinaigrette

🌿 LAKE PERCH TACOS - 14 avocado puree, cabbage slaw, cilantro lime vinaigrette  
wood grilled salsa

🌿 ROASTED PASTURE CHICKEN - 23 english pea ragout, chicken sauce

🌿 WOOD GRILLED NEW YORK STRIP - 30 creekstone farms, caramelized onion mash potatoes  
beech mushroom, stout demi\*

KILGUS FARM BISON MEATLOAF - 21 smoked creamed corn, summer bean slaw, ham hock vinaigrette

🌿 WOOD GRILLED WHOLE TROUT - 23 tomato cucumber watermelon salad, serrano vinaigrette

**FOR THE TABLE**

🌿 TAVERN FRIES - 5/9 sea salt, herb butter, tavern mayo

🌿 CHARRED BROCCOLI - 7 fried almonds, chilies, mustard seed vinaigrette

BISON CHILI MAC - 9 kilgus farms bison, applewood smoked cheddar gravy

🌿 GRILLED ASPARAGUS - 9 caramelized leeks, cured meyer lemon, crispy amaranth



SPE Certified® is a unique certification program for healthy and delicious dining outside of the home. Its scientifically-grounded criteria - vetted by chefs, nutritionists, and registered dietitians - defines a new way to eat by enhancing the nutritional quality of meals, without compromising taste. The end result: delicious, nutritionally-balanced meals that leaves you satisfied and energized.

\*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.



GLUTEN FREE



CHICAGO TAVERN  
STATE AND LAKE

CONSUMER ADVISORY - THE CHICAGO DEPARTMENT OF PUBLIC HEALTH ADVISES THAT CONSUMPTION OF RAW OR UNDERCOOKED FOOD OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY OR SHELLFISH MAY RESULT IN INCREASED RISK OF FOOD BORN ILLNESS. INDIVIDUALS WITH CERTAIN UNDERLYING HEALTH CONDITIONS MAY BE AT HIGHER RISK SHOULD CONSULT THEIR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION.