

## FOR THE TABLE

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\*

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

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

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

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

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

## BOWLS

 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

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

## GREENS

 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\*

## HANDHELD

served with dressed greens

CITRUS BRINED AMISH CHICKEN PANINI - 13 spinach, carr valley fontina, icebox pickles, citrus aioli, ciabatta

PASTRAMI CORNED BEEF- 15 local folks mustard, sauerkraut, marble rye

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

SUMMER CLUB SANDWICH - 14 emil's natural turkey, heriloom tomato, red leaf, avocado, pork belly, corn-basil aioli, multigrain

## PLATES

KILGUS FARM BISON MEATLOAF - 16 smoked creamed corn, summer bean slaw, ham hock vinaigrette

 SEARED SKUNA BAY SALMON - 20 bulgur, cucumber chow chow, rhubarb yogurt\*

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

## 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



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LIVE MUSIC  
WEDNESDAY - 8PM  
FRIDAY AND SATURDAY - 10PM  
COUNTRY SUNDAY - 1pm



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