

snacks

parker house rolls, house cultured butter 6

duck fat fries, b-57 ketchup, garlic aioli 8

small plates

market greens salad, tarragon-buttermilk dressing 9

apple salad, manchego, hazelnuts, watercress 16

chicken liver mousse, peach jam, pickled pearl onion, country toast 12

berkshire pork terrine, sauce gribiche, pumpernickel 13

country pâté, pistachio, cherry, kumquat mostarda 13

dill chapati, chickpea puree, charmoula, golden raisins 14

shrimp cake, stone ground grits, chow chow, crispy shallot 16

red wine poached cotechino, french green lentils 13

pasta

beet capellini, toasted walnuts, sherry, mascarpone 16

agnolotti, spiced japanese pumpkin, beurre fondue, smoked pumpernickel bread crumbs 14

raviolo, ricotta, egg yolk, brown butter 15

stroganoff, strangozzi, duck heart, crème fraîche, dill 18

large plates

pan roasted salmon, cauliflower, leek fondue, caraway raisin jam 26

roasted amish half chicken, dill spaetzle, crunchy salad 26

zabuton, broccoli, barley, vidalia onion 33

the menu is thoughtfully created by executive chef sean pharr
many items on the menu contain ingredients that are not listed, please inform your server of any food allergies or dietary restrictions before you place your order

the cook county department of health would like to inform you that consuming raw or uncooked foods may, in fact... be an extremely enjoyable, life changing experience.

november

hand-crafted cocktails

moscow mule - ketel one vodka, fresh lime juice, ginger purée, gosling's ginger beer 12

poire & elderflower - grey goose la poire, st. germain, white grape juice, fresh lemon sour 12

prince collins - apostoles mate gin, génepy des alpes, jerry thomas bitters, lemon juice 12

gimlet americano - letherbee gin, cocchi americano, pernod absinthe, fresh lime juice 12

black diamond - larceny bourbon, punt e mes, fresh lemon juice, grapefruit juice, angostura bitters 11

smoked sicilian manhattan - smoked larceny bourbon, luxardo amaro, regan's orange no. 6 bitters 11

trenchtown rock - hamilton jamaican rum, pür blood orange, génepy des alpes, lime juice, burlesque bitters 11

don juan matus - cimarrón tequila blanco, pür elderflower, kronan swedish punsch, cinnamon, lemon 10

painkiller - brugal añejo rum, lusteau oloroso sherry, coconut, orange, pineapple, nutmeg 10

cider in the rye - rittenhouse rye, apple cider, amaro sibona, st. elizabeth allspice dram, lemon juice 13

vieux carré - rittenhouse rye, courvoisier, carpano antica, benedictine, angostura, peychaud's bitters 13

wines by the glass

white

cava - portell 11

blanc de blancs - ruinart 19

brut rosé - cattier 21

pinot grigio - cantina tollo 9

sauvignon blanc - hall 13

pinot bianco - cantina bolzano 10

riesling - cheateau tanunda 13

grüner veltliner - josef ehmoser 12

pinot noir - frecciarossa 13

chenin blanc - la vigne des sablons 12

viognier - two arrowheads 12

chardonnay - banshee 14

rosé

pinot noir - toad hollow 11

red

mencia - viña reboreda 10

gamay - maison guillot-broux 12

pinot noir - ritual 14

nebbiolo - angelo e fili 15

barbera d'alba - mauro molino 13

grenache/syrah - yves cheron "les dentelles" 12

malbec - chateau du cedre "cedrus" 10

cabernet sauvignon - clayhouse 14

sommelier special selections *(from coravin)*

chardonnay - henri boillot, bourgogne blanc, 2013 20

syrah - domaine de mourchon, "séguret" reserve syrah, côtes du rhône village, 2012 23

draught beer - 6

saison - revolution "coup d'etat"

white i.p.a - deschutes "chainbreaker"

saison - moody tongue "steeped emperor's lemon"

rauchbier - scorched earth "foraging swine"

belgian dark ale - illuminated brewing "brown reason to live"

rye i.p.a - aquanaut "maiden voyage"

non-alcoholic

mexican coke 4

diet coke 3

seagram's ginger ale 3

iced tea - "three estate" black tea 4