

STARTERS

PARKER HOUSE ROLL.....	10
EVERYTHING SPICE, LOCAL SWEET CORN BUTTER	
WOOD FIRE OYSTERS.....	18
PROSCIUTTO BUTTER, PERSILLADE, WHITE WINE	
FRENCH ONION SOUP.....	15
BEEF BONE BROTH, BAGUETTE, GRUYÈRE	
BASIC BIBB.....	14
PICKLED FENNEL, SHALLOTS, GARLIC BREAD CRUMB, HONEYCRISP APPLE, CITRUS-CIDER VINAIGRETTE	
HARICOT VERT SALAD.....	18
FRISÉÉ, TOMATO, BURRATA, MARCONA ALMONDS, SHAVED CROUTONS, MINT, BANYUL'S VINAIGRETTE	
BEEF TARTARE*.....	30
MARROW BONE, SHALLOTS, CAPERS, HORSERADISH, PEA TENDRILS, CHARRED BREAD	

COUNTRY STYLE PATÉ.....	19
PORK, PISTACHIO, CHERRY WOOD BACON, DIJON, PETITE PICKLES, CIABATTA	
CHICKEN FRIED QUAIL.....	24
HOT HONEY-BUTTER BISCUIT, CITRUS-DRESSED FRISÉÉ	
TARTE FLAMBE.....	21
CRÈME FRAICHE, SWEET ONION, BACON, GRUYÈRE, SCALLIONS	
SHRIMP COCKTAIL.....	32
FRESH HORSERADISH, LEMON	
SALMON BELLY RILLETTE*.....	23
AVOCADO, CAPERS, SHALLOT, CORNICHON, FINE HERBES AIOLI, PUFFED RICE CHIP	

FROM OUR WOOD OVEN

PORTERHOUSE STEAK*.....	185
DRY AGED 34 OZ, MARROW BUTTER	
WHOLE ROASTED WALLEYE*.....	58
PEA TENDRILS, SEA SALT, LEMON OIL	

CITRUS BRINED HALF OR WHOLE CHICKEN.....	29 48
CHICKEN JUS, CITRUS-SEA SALT	

ENTREES

HANGER STEAK & POTATOES*.....	48
POTATO PAVE, MARROW BUTTER BÉARNAISE	
DRY AGED BURGER*.....	27
BUTTERKASE CHEESE, GRIDDLED ONIONS, LETTUCE, PICKLES, SPECIAL SAUCE, POTATO BUN, ADD FOIE GRAS BACON 20	
CHICKEN CONFIT.....	26
SHAVED VEGETABLE SLAW, BEET GASTRIQUE	
ORA KING SALMON*.....	38
POTATO-LEEK FONDUE, CHARRED GREEN ONION BUERRE NOIR, CHIVE OIL	

SHRIMP & POLENTA.....	46
PAN-SEARED SHRIMP, PANCETTA, SHALLOTS, GARLIC, FINE HERBS, CRISPY PROSCIUTTO, CHILE OIL	
VEAL OSSO BUCCO.....	98
WHITE BEAN CASSOULET, CABERNET DEMI, LEEKS	
WILD MUSHROOM AGNOLOTTI.....	32
SHALLOTS, THYME, WHITE WINE, ROBIOLA CREAM, SHAVED CREMINI, BASIL BLOSSOMS, ADD SEASONAL TRUFFLES 20	
FIRE-ROASTED KING OYSTER MUSHROOM.....	30
PINE NUT, "RISOTTO", CAULIFLOWER, HERB OIL, SABA	

SIDES

CREAMED SPINACH.....	18
FOIE GRAS	
CLASSIC POTATO PURÉE.....	11
CHIVES	
CHARRED CARROTS.....	14
YOGURT CHIMICHURRI	
WHOLE CAULIFLOWER.....	12
MORANY BRULEE	
FRENCH FRIES.....	10
AIOLI	
ASPARAGUS.....	15
BACON CANDY	
FIRE-ROASTED MUSHROOMS.....	14
THYME, SHALLOT, WHITE WINE, CREAM	

Our Story

Executive Chef Nicholas Marino blends the traditions of a Brasserie with boisterous approachable American cuisine and a distinctly Chicago touch. Curating a menu that utilizes the best local ingredients from the Midwest region with each dish prepared with classic technique and heart.

Farms

Creekstone Farms has been raising Black Angus Beef in the Kansas community with integrity and a commitment to excellence. Their humane treatment honors their animals to produce the highest quality in their state-of-the-art facility in the heart of cattle country.

Sakura Pork is brought to us by the team at Heritage Berkshire. The goal of this experienced team is to create the world's best pork using their unique mixture of Heritage breeds from a network of Midwestern Family farms. This quality product comes with no growth hormones or unnecessary fillers and is finished without antibiotics in the meat.

*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. 18% gratuity will be added for your convince for parties of 6 or more.