

MEZZE

HUMMUS

Pita Bread, Crudités 10

CHEESE BOARD 1 FOR 10 | 3 FOR 25

Choice of Manchego, Moody Blue, Brie

CHARCUTERIE BOARD 1 FOR 10 | 3 FOR 25

Choice of Prosciutto, Bresaola, Dried Chorizo

APPETIZERS

CROQUETTAS

Prosciutto, Saffron Aioli, Date Ragout 16

CHICKEN WINGS

Basque Pepper & Chili Honey Glaze, Herbed Crème Fraîche 16

CRAB CAKE

Red Pepper Remoulade, House Pickles, Fennel 21

CHARRED OCTOPUS NICOISE

Heirloom Tomatoes, Haricot Vert, Quail Egg 18

FLATBREADS

MARGHERITA

Tomatoes, Fresh Mozzarella, Basil 16

ADD PROSCIUTTO add 4

MUSHROOM

Lemon Crème Fraîche, Red Onion & Parmesan 16

MAINS

CHICKEN PAILLARD

Lemon Caper Buerre Noisette, Arugula Salad,
Roasted Peppers, Olives 26

LE BURGER

Roasted Garlic Aioli, Bread and Butter Pickles, French Fries 19

STEAK FRITES

10 Oz. Striploin, Sautéed Mushrooms & Onions
House Made Steak Sauce 32

GRILLED SHRIMP CAESAR

Romaine, Focaccia Croutons, Asiago 26

ATLANTIC SALMON

Baby Kale, Lentil Du Puy, Bacon Lardon, Aged Goat Cheese,
Citrus Vinaigrette 29

DESSERT

MANJARI CHOCOLATE MOUSSE

Candied Pistachios, Luxardo Cherries 11

TIRAMISU

Chocolate Espresso Beans, Raspberry 11

SALTED CARAMEL PRALINE CRUNCH

Lemon Madeleine, Caramel Mouseline 11

ASSORTED MACARONS 10



18% Service Charge will be added to parties of 6 or more.

15% Service Charge will be added to all to-go orders.

Executive Chef Cliff Crawford

Items subject to availability - Please advise your server of any allergies or dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

COCKTAILS

CHICAGO SOUR	16
CH whiskey, Malort, Lemon juice , Gum syrup, Green apple foam	
REAL MARGARITA?	16
Hornitos Blanco, Patron orange liquor, Lime juice, Watermelon, Chipotle, Activated charcoal	
LEMON SQUEEZY	16
Finlandia vodka, Limoncello, Lemon juice, Sparkling wine	
JACK SPARROW	16
Bacardi Coconut, Passion fruit, Amaretto, Lime juice, Angostura bitters	
PEACHY KEEN	16
Barsol Pisco, Orgeat syrup, Peach liquor, Lemon juice, Whiskey barrel bitters	
OAXACA BOULEVARDIER	16
Del Maguey Vida, Vermouth, Suze, Grapefruit bitters	
FOR ELYSE	16
Skyy watermelon vodka, Yellow Chartreuse, Domaine Canton, Lime juice	

CHAMPAGNE / SPARKLING

By the Glass & Bottle

CHAMPAGNE, VEUVE CLICQUOT	28 55
Reims, France (375 mL)	
PROSECCO, BELSTAR	14 56
Veneto, Italy	
MOSCATO D'ASTI, MICHELE CHIARLO "NIVOLE"	15 30
Piedmont, Italy (375 mL)	

WHITE WINES (By the Glass & Bottle)

PINOT GRIGIO, ELENA WALCH	12 48
Südtirol, Italy	
SAUVIGNON BLANC, CRAGGY RANGE	14 56
Martinborough, New Zealand	
CHARDONNAY, JOSEPH DROUHIN	15 60
Mâcon-Villages, Burgundy, France	
TORRONTES, TERRAZAS DE LOS ANDES	12 48
Mendoza, Argentina	

ROSE WINE (By the Glass & Bottle)

GRENACHE, LE PROVENCAL	12 48
Provence, France	

RED WINES (By the Glass & Bottle)

PINOT NOIR, NORTH VALLEY	15 58
Willamette, Oregon	
SYRAH, CHAMFORT	14 54
Côtes-du- Rhône, France	
MALBEC, COLOME	16 62
Mendoza, Argentina	
CABERNET SAUVIGNON, ROTH ESTATE	18 72
Alexander Valley, California	
BORDEAUX, CHATEAU BARREYRE SUPERIOR	18 72
Haut-Medoc, France	

BEER

METEOR PILSNER (BOTTLE)	9
Alsace, France	
LAGUNITAS "STEREOHOPIC" IPA (BOTTLE)	10
Chicago, Illinois	
HEINEKEN LAGER (DRAFT)	10
Zoeterwoude, Netherlands	
BLUE MOON (DRAFT)	10
Denver, Colorado	
MARZ BREWING UPTOWN APA (DRAFT)	10
Chicago, Illinois	
MAPLEWOOD CHARLATAN APA (DRAFT)	10
Chicago, Illinois	
MAPLEWOOD PULASKI PILSNER (DRAFT)	10
Chicago, Illinois	
METROPOLITAN PILSNER (DRAFT)	10
Chicago, Illinois	
REVOLUTION SOUR ALE (DRAFT)	10
Chicago, Illinois	
GUINNESS (DRAFT)	10
Dublin, Ireland	