



SNACKS

CHIPOTLE CHICKEN NACHOS GF \$15 slow-braised chicken, cheddar-jack, jalapeños, sour cream & pico de gallo	SAUSAGE, CHEESE, & PRETZEL BOARD N \$19 sliced Nueske garlic sausage, beef beer sticks, sharp cheddar pub cheese, butterkase, warm Belgian pretzel sticks, Dusseldorf ale mustard dip, & candied walnuts	SRIRACHA DEVILED EGGS V, GF, DF \$8 Classic deviled eggs with sriracha
CHEF'S CHARCUTERIE BOARD \$19 chef's selection of meats and cheeses, roasted vegetables, olives, mustard, & crackers	BAVARIAN PRETZEL STICKS V \$12 charred poblano-monterey jack fondue	TRUFFLE PARMESAN FRIES GF, V \$10 hand cut russet fries, grated parmesan, white truffle oil & lemon aioli
MCCORMICK HOT WINGS GF, DF \$16 choice of Frank's hot or BBQ sauce		

SOUPS & SALADS

Add a protein to any salad: chicken +4, steak* +7, salmon* +6, shrimp +6

SPRING COBB GF \$18 mixed greens, peppered bacon, cage free hard boiled eggs, asparagus, heirloom cherry tomato, watermelon radish, avocado, crumbled feta, tossed in green goddess Greek yogurt dressing	GREAT LAKES CAESAR \$17 torn romaine, charred grape tomatoes, shaved Grana Padano, garlic toasted focaccia croutons & Caesar dressing	BRUSSELS SPROUT SALAD N, GF, V \$18 mixed greens & shaved brussels sprouts, snap peas, radish, cucumbers, roasted tomatoes, spiced walnuts, pickled red onion, toasted sunflower seed ranch
	BRISKET CHILI \$11 smoked brisket chili, black beans, roasted corn, poblano peppers, lime crema	SOUP DU JOUR \$9 Chef Melissa's daily creation

FAVORITES

MEDITERRANEAN POWER BOWL \$19 GF, VG, DF warm quinoa and buckwheat, pickled beets, Aleppo pepper marinated tomatoes, cucumbers, Kalamata olives, crunchy chickpeas, lemon-herb tahini vinaigrette <i>Add a protein: Impossible Beef Kofta +6, Steak +7, chicken +4, Salmon +6, shrimp +6</i>	FAMOUS CHICAGO RED HOT \$12 Vienna all beef hot dog on poppy seed bun topped with yellow mustard, chopped white onions, sweet green pickle relish, dill pickle spear, tomato slices, pickled sport peppers, dash celery salt & choice of side	LAMB GYROS \$22 roasted lamb shoulder, garlic-sumac yogurt, pickled cucumbers, roasted cipollini onions, pine nut-mint gremolata on pita bread & choice of side
CREAMY LEMON TAGLIATELLE \$25 fresh pasta, crab fat butter, roasted garlic-sourdough gremolata	SEARED SALMON \$29 warm fregola salad, roasted baby carrots, Italian salsa verde, crumbled ricotta salata	SOUTH LOOP STEAK FRITES GF \$41 herb butter basted ribeye cap, truffle parmesan fries & warm cipollini agrodolce jam
		CHICKEN TENDERS & FRIES \$16

BURGERS & SANDWICHES

Served with your choice of French fries, fresh fruit or cucumber tomato salad

PRIME CUT BURGER* \$21 8 oz. prime beef patty, bibb lettuce, beefsteak tomato with your choice of cheese	CRISPY CHICKEN CUTLET SANDWICH \$19 melted mozzarella, shaved soppressata, basil pesto spread, house made giardiniera & baby spinach on a toasted hoagie	SWEET POTATO BURGER V, N \$17 sweet potato, quinoa & chickpea patty, sliced havarti, romesco aioli, red cabbage slaw & arugula <i>Substitute for beyond burger +2</i>
DA BURGER* \$20 double patty burger, American cheese, McCormick sauce, caramelized onions, shredded lettuce & pickles	HERB TURKEY AVOCADO CLUB \$19 herb roasted turkey, sharp cheddar, roasted garlic & herb mayo, peppered bacon, avocado, tomato & baby sprouts on thick-cut toasted multigrain	SMOKED SALMON BLT \$22 pastrami spiced smoked salmon, peppered bacon, green leaf lettuce, beefsteak tomato, dill Dijonnaise, on toasted thick-cut multigrain
HOUSEMADE CHICAGO STYLE ITALIAN BEEF SANDWICH \$17 house made giardiniera, provolone cheese, au jus, toasted hoagie		

SIDES

SIDE HOUSE SALAD VG \$10 mixed greens, tomatoes, cucumbers, radish, avocado & your choice of dressing	CREAMY MAC & CHEESE V \$11 Wisconsin cheddar cheese sauce & elbow macaroni	SAUTÉED KALE AND RADICCHIO \$11 VG, DF, GF with garlic, balsamic reduction & red pepper flakes
CUCUMBER SALAD CUP/BOWL \$5/\$9 VG, GF, DF	HAND-CUT FRIES VG, GF, DF \$8	FRESH FRUIT CUP/BOWL \$5/\$9 VG, GF, DF
	GRILLED ASPARAGUS VG, GF, DF \$10	

DESSERTS

NUTELLA ORANGE TART V, N \$12 Nutella chocolate mousse, orange caramel, toasted meringue, hazelnut croquant	CHOCOLATE CHIP BREAD PUDDING V \$11 whipped cream, orange syrup	LEMON BLUEBERRY CHEESECAKE TRIFLE V \$11 Chicago style cheesecake, lemon curd, blueberry compote, & whipped cream
	HAAGEN-DAZS ICE CREAM V, GF \$9	

GF: GLUTEN FREE | VG: VEGAN | V: VEGETERIAN | N: CONTAINS NUTS | DF: DAIRY FREE

An 18% service charge will be added to the check of parties of six or more.
Cannot split checks more than four ways.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness. Please notify your server of any food allergies.