



FOR THE TABLE

HOUSEMADE MILK BREAD Whipped Truffle Ricotta, Olive Oil, Fresh Thyme (Vegetarian) 12

WARM MARINATED SPANISH OLIVES Orange, Garlic, Hearty Herbs (Vegan) 9

HALF DOZEN EAST COAST OYSTER ON THE HALFSHELL*

Rosé Mignonette, Zesty Cocktail Sauce, Horseradish, Housemade Butter Cracker 24

PAN SEARED SCALLOPS Cashew Brittle, Granny Smith Apple, Saba, Bread Crumb 24

STARTERS

CROCK OF FRENCH ONION SOUP Roasted Beef Broth, Crostini, Gruyere, Parmesan 13

CHERRY CIRCLE ROOM SHRIMP COCKTAIL

Colossal Shrimp, Zesty Cocktail Sauce, Horseradish, Lemon, Housemade Butter Cracker 32

BEEF TARTARE* Chile, Salsa Verde, Gouda, Quail Egg 21

SIMPLE GREENS SALAD Radish, Cucumber, Roasted Cucumber Vinaigrette (Vegan) 12

SPICED CARROTS Roasted Eggplant, Chickpea, Black Olive, Dill (Vegan) 16

GRILLED ASPARAGUS* Blue Crab Aioli, Butter Crumbs 27

BURRATA PANZANELLA English Peas, Radish, Mint, Oregano Vinaigrette (Vegetarian) 28

MARINATED BEETS Farro, Arugula, Toasted Sunflower Seed, Sunflower Herb Mojo (Vegan) 16

BABY GEM AND RADICCHIO CAESAR SALAD* Grilled Broccoli, Parmesan, Red Onion, Anchovy, Sourdough Breadcrumbs 19

ENTREES

WHOLE ROASTED MEDITERRANEAN SEA BASS*

Olive and Smoked Tomato, Fileted Tableside, Finished with Lemon and Olive Oil 46

HALF-POUND DRY-AGED CHEESEBURGER*

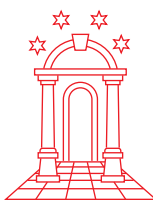
Grand Cru Gruyere, Black Truffle Aioli, Housemade Pickle, Caramelized Onion, Homestyle Bun 26

HANDMADE PASTA Black Truffle and Ricotta, Wild Mushroom, Chestnut Marsala, Crispy Sage (Vegetarian) 29

HERITAGE PORK CHOP Sumac Tamarind Glaze, Green Garlic Mostarda, Endive 38

WAGYU STEAK FRITES* 8oz Butcher's Cut, Fries, Steak Salt, Hollandaise 46

DUCK À L'ORANGE FOR TWO with Roasted Orange, Herbs and Spices, Duck Jus 75



BUTCHER'S BLOCK

All served w/ hollandaise, steak salt, and grilled green onion

TENDERLOIN* 8 oz Filet 65

THE OG* 30 Day Dry-aged 22 oz, Bone-in Ribeye 95

STRIPLOIN* 14 oz 60

ACCOMPANIMENTS

HOMESTYLE MASHED POTATOES Chicken Jus, Roasted Garlic 12

GOLDEN FRENCH FRIES with Ketchup (Vegan) 8

FRIED BRUSSELS SPROUTS Calabrian Chili Honey, Chives 10

Fred Noinaj—Executive Chef • Andrew Kim—Chef de Cuisine • Rosie Estrada—Executive Pastry Chef • Jacob Sloan—Culinary Operations Director

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



SPIRIT-FREE

All Cocktails \$13

SALTY

Add Tequila Mezcal +3
Grapefruit, Honey, Habanero,
Mineral Water

SOUR

Add Rye Whiskey +3
Seedlip Grove, Lemon, Spiced
Clementine, Mineral Water,
Egg White

SWEET

Add Rum +3
Blueberry, Raspberry, Cinnamon, Tonic

BITTER

Add Gin +3
Zero Proof Gin, Ginger, Lemon,
Sparkling Chinato

UMAMI

Add Pisco +3
Seedlip Garden, Yuzu, Wild Kombu,
Ginger, Mineral Water

BEER

Draft Beer

LOCAL'S LIGHT LAGER 6
Short's Brewing Company,
Elk Rapids, MI

SEIPP'S EXTRA PALE PILSNER 8
The Conrad Seipp Brewing Company,
Chicago, IL

GUMBALL HEAD AMERICAN WHEAT
ALE 8
3 Floyds Brewing, Munster, IN

APERITIF PILSNER 8
Moody Tongue Brewery, Chicago, IL . .

DOVETAIL HEFEWEIZEN 8
Dovetail Brewery, Chicago, IL

FOUR PHANTOMS
BLONDE ALE 8
Warpigs Brewing, Munster, IN

Cans and Bottles

LAGUNITAS IPNA (Non-alcoholic) . . . 7
Lagunitas Brewing Company,
Chicago, IL

ISASTEGI SIDRA CIDER 11
Tolosa, Spain



NON-ALCOHOLIC

ACQUA PANNA 7

SAN PELLEGRINO 7

SPARKLING LEMON 5

SPARKLING GRAPEFRUIT 5

TOPO CHICO 4

SPRITE/COKE/DIET COKE 4

HISTORIC

*Inspired by Robert Vermeire:
Cocktails "How to Mix Them" c. 1922*

All Cocktails \$16

BRAZIL COCKTAIL

Dry Vermouth, Amontillado & Oloroso Sherry,
Absinthe, Orange Bitter

SENSATION

Gin, Sapsins, Maraschino, Mint, Lemon

LUIGI COCKTAIL

Gin, Blanc Vermouth, Dry Curacao, Pomegranate,
Lemon

WHIP COCKTAIL

Brandy, Blanc Vermouth, Dry Curacao, Absinthe

VICTORIA SOUR

Bourbon, Amontillado Sherry, Pineapple Gum,
Apricot, Jamaican Rum

LEMON FLIP

Whole Egg, Agave Spirits, Sherry, Lemon



ST. CHARLES PUNCH...24

Sazerac de Forge Cognac, Tawny Port, Lemon

*A portion of the proceeds will go to
Growing Home, an organization
fighting food deserts
on the South Side of Chicago.*

HOUSE

All Cocktails \$16

FULL MOON OVER PARIS

Sparkling Wine, Cognac, Melon Liqueur,
Peychaud's Bitters

CRIME OF THE CENTURY

Tequila, Bitter Aperitivo, Oloroso Sherry, Passion
Fruit, Lemon, Cinnamon, Angostura Bitter

HERMOSA

Malort, Falernum, Herbal Liqueur, Lemon

SPLIT THE DIFFERENCE

Mezcal, Oloroso Sherry, Amari, Banana, Lemon,
Angostura Bitters, Absinthe

VALENTINO

Jamaican Rum, Sweet Vermouth, Cherry Liqueur,
Orange Liqueur

BLUEBERRY HILL

Rye, Brandy, Bitter Aperitif, Blueberry,
Orange Bitter, Angostura Bitter

WINE

Sparkling

NV CANARD-DUCHÊNE "CUVÉE
LÉONIE" BRUT CHAMPAGNE Montagne
De Reims, Champagne, France. 26/104

NV HILD ELBLING SEKT BRUT,
Mosel, Germany 14/52

2020 BORGOLUCE "GAIANTE"
PROSECCO ROSÉ
Treviso, Valdobbiadene, Italy . . . 15/60



White

ROTATING BROOKS RIESLING
Willamette Valley, Oregon, USA 15/60

2020 PARELLADA BLEND HUGUET DE
CAN FEIXES "BLANC SELECCIO",
Penedès, Catalonia, Spain 13/52

2020 VIETTI ROERO ARNEIS
Piedmont, Italy. 16/64

2019 LIEU DIT SAUVIGNON BLANC
Santa Ynez Valley, California,
USA 15/60

2019 VINCENT RAIMBAULT "BEL AIR"
VOUVRAY SEC Loire Valley,
France. 12/48

2020 FAMILLE PAQUET "LE CLOS",
Mâcon-prissé, Burgundy, France. 15/60

Rosé & Orange

2021 ELK COVE VINEYARDS PINOT
NOIR ROSÉ
Willamette Valley, Oregon, USA 13/52

2021 OVUM BIG SALT ORANGE ROSÉ,
Oregon, USA 15/60

Red

2017 CANTINA GIBA "GIBA ROSSO"
CARIGNANO DEL SULCIS
Sardegna, Italy 15/60

2015 VARNER "LOS ALAMOS
VINEYARD" PINOT NOIR
Santa Barbara County, California,
USA 16/64

2017 BODEGAS MUGA RIOJA RESERVA
Rioja, Spain. 21/84

2018 YORKVILLE CELLARS RENNIE
VINEYARD CABERNET SAUVIGNON
Mendocino County,
California, USA 18/72

2020 ARMAND HEITZ BEAUJOLAIS
VILLAGES
Burgundy, France 14/56

2020 A LOS VIÑATEROS BRAVOS
"GRANITICO" CINSULT
Itata Valley, Chile 15/60

DAIQUIRI SELECTIONS

DAIQUIRI Agricole & Traditional Rums, Lime, Cane Sirop 17

HEMINGWAY DAIQUIRI Rum, Maraschino, Grapefruit, Lime 17

AMARO DAIQUIRI Amaro Blend, Lime, Cane Sirop 17