

DINNER MENU



WINTER 2018

STARTERS

Short Rib & Manchego Arancini

HORSERADISH CREAM **8**

Spiced Lamb Sausages

HARISSA TOMATO SAUCE, SHAVED FENNEL,
CUCUMBER MINT RAITA **11**

Bruschetta

WHIPPED RICOTTA, SHAVED BRUSSELS SPROUTS,
PINE NUTS, BALSAMIC **7**

Shrimp and Grits

CALABRIAN CHILE, CITRUS, MUSTARD GREENS,
SMOKED PEPPER BURRE MONTE **14**

Charred Octopus

GRILLED ESCAROLE, CRISPY POTATO, GREEN BEANS,
GREEN OLIVE LEMON VINAIGRETTE **16**

Ricotta Gnocchi

BUTTERNUT SQUASH, SPINACH, PARMESEAN **11**

Beef Tartare

BLACK GARLIC, CALABRIAN CHILI AIOLI, GREEN
ONION **12**

Rhode Island Style Calamari

SPICY PICKLED CHERRY PEPPERS, OLD BAY AIOLI **12**

SALADS & SOUP

Beet & Goat Cheese Salad

ORANGES, PISTACHIOS, PUFFED QUINOA **8**

Wedge Salad

BACON, ROASTED TOMATO,
HARD BOILED EGG, GREEN GODDESS DRESSING **9**

Greens and Apple Salad

ENDIVE,
ESCAROLE, CHEDDAR CHEESE, CANDIED WALNUTS,
BLACK PEPPER-BUTTERMILK VINAIGRETTE **7**

House Salad

MIXED BABY GREENS,
BALSAMIC VINAIGRETTE **6**

Burrata and Smoked Prosciutto

CHARRED DATE, SEASONAL MOSTARDA **12**

Cream of Mushroom Soup

HAZELNUTS, HERB OIL **6**

Garlic Mashed Potatoes

ROASTED GARLIC, HERBS **7**

K.F.C

KOREAN FRIED CAULIFLOWER **7**

FISH & PASTA

Mediterranean Branzino

ROASTED POTATOES AND CARROTS, CAPERS **44**

Great Lakes Whitefish

TOASTED FREGOLA, CHARRED TOMATOES &
MUSHROOMS, LEMON BEURRE BLANC **25**

Scottish Salmon

CARROT GINGER PUREE, SHISHITO PEPPERS,
LEMON BEURRE BLANC, CRISPY CAPERS **26**

Classic Bolognese

PAPPARDELLE PASTA, PARMESAN CHEESE **20**

Mushroom Sugo

CAVATELLI PASTA, BUTTERNUT SQUASH,
GOAT CHEESE **19**

Butternut Squash Ravioli

BROWN BUTTER, SAGE, PARMESAN **18**

VEGETABLE SIDES

Roasted Brussels Sprouts

BALSAMIC BROWN BUTTER, THYME,
PECAN **7**

Shishito Peppers

ALMOND HUMMUS, DUKKA SPICE **9**

MEATS

Piri Piri Chicken Leg

CHICKEN TOLOUSE SAUSAGE, GRITS, SPINACH,
MUSTARD JUS **18**

Berkshire Pork Tenderloin

BACON BRAISED CABBAGE, SMOKED APPLE,
MUSTARD JUS **19**

Grilled Rack of Lamb

PARSNIP PUREE,
CURRIED QUINOA, MUSHROOMS **36**

Honey Brined Pork Shank

STONE GROUND GRITS, SPINACH,
BACON ONION MARMALADE **29**

Red Wine Braised Short Ribs

GINGER SWEET POTATO, MUSTARD GREENS,
PEANUT GREMOLATA **28**

Hangar Steak Frites

CREAMY BLACK PEPPERCORN SAUCE **26**

14oz Sirloin

MASHED POTATOES, GREEN BEANS,
RED WINE JUS **36**

Citrine Burger

BACON JAM, WHITE CHEDDAR,
GARLIC-LEMON AIOLI **16**

Grilled Amish Chicken Breast

MADEIRA SAUCE, GNOCCHI, MUSHROOMS,
SPINACH, PARMESAN **21**

*Consumer Advisory: The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.