

DINNER MENU



2018

STARTERS

Spiced Lamb Sausages

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

Bruschetta

WHIPPED RICOTTA, TOMATO, PESTO, 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

POMODORO, LEMON ZEST, PARMESAN **11**

Beef Tartare

CARMELIZED SHALLOTS, CRISPY GARLIC, CAPERS,
FINE HERBS, CHOPPED EGG, CROSTINI **12**

PEI Mussels

SPANISH CHORIZO, CHERRED LEMON & WINE BROTH,
CALABRIAN CHILI, CRUSTY BREAD **16**

Burrata and Smoked Prosciutto

HOUSE-MADE JAM, SABA MUSTARD **14**

Shishito Peppers

HUMMUS, DUKKA SPICE **9**

SALADS & SOUP

Beet & Goat Cheese Salad

ORANGES, PISTACHIOS, BLISTERED GRAPES **8**

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

House Salad

MIXED BABY GREENS, SHAVED SEASONAL
VEGETABLES, BALSAMIC VINAIGRETTE **6**

Hierloom Carrot Salad

DATES, SPICED WALNUTS, FETA CHEESE, GRAPES,
CUCUMBER YOGURT, ARUGULA **12**

Panzanella & Tomatoes

MARINATED HIERLOOM TOMATOES, HERB
CROUTONS, PARMESAN, ROASTED SHALLOT
VINAIGRETTE **8**

Seasonal Soup of the day

FISH & PASTA

Mediterranean Branzino

ROASTED POTATOES AND CARROTS, CAPERS **44**

Great Lakes Whitefish

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

Scottish Salmon

CITRUS CARROT PUREE, ENGLISH PEAS, RADISH **26**

Mushroom Sugo

CAVATELLI PASTA, PARMESAN **19**

Spinach & Ricotta Ravioli

GARLIC, ASPARAGUS, BRODO **18**

Sweet Pea Risotto

ENGLISH PEAS, MUSHROOM, MASCARPONE,
TRUFFLE OIL **19**

VEGETABLE SIDES

Salt Roasted Petite potatoes

ROASTED GARLIC, HERBS **7**

K.F.C

KOREAN FRIED CAULIFLOWER **7**

Grilled Asparagus

SEA SALT, CHILI FLAKE, PARM **8**

Roasted Corn

SPICY PICKLED PEPPERS, BASIL, LEMON **7**

MEATS

Honey Brined Pork Shank

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

Korean Short Ribs

CABBAGE, PEANUTS, FRESNO CHILI, SESAME SEED **28**

Hangar Steak Frites

CHIMICHURRI SAUCE **26**

Ribeye 10oz

SOY CHILI GLAZE, GRILLED NAPA CABBAGE, SHISHITO
PEPPERS, HEIRLOOM CARROTS **30**

Citrine Burger

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

Grilled Half Amish Chicken

TEA BRINE, SEASONAL ROASTED VEGETABLES,
GRILLED SCALLION VINAIGRETTE, CARMELIZED
TOMATOES. **23**

Lamb Ragù

RIGATONI, GOAT CHEESE, MINT **20**

*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.