Appetizers

fries 4
chickpea fries 5 v
chicken wings, dry rubbed, fried and sauced 10
smoked feta, pickled eggplant, pine nuts, broccolini, gordal olives, house focaccia 9 v
market salad, blackened delicata squash, grilled halloumi cheese, spiced pepitas, green goddess, pickled pears 15 v gf
acorn squash, ricotta salata, charred cipolini onions, brown butter miso vinaigrette, chia seeds 12 v

hearth roasted brussels sprouts, hook's white cheddar, currants, sunflower seed vinaigrette 9 gf v
crab salad, lump crab, cherries, heirloom tomatoes, thai basil, pickled fresno chiles, house rye crackers 16
spaetzle, spaghetti squash, pistachios, aged gouda, pickled garlic 9 v
chicken liver mousse, cherry mostarda, shaved fennel, micro celery, house focaccia 15

Entrees

cheeseburger*, american cheese, shaved onion, shredded lettuce, dijonnaise 15
add bacon +3 substitute chickpea fries +2
chicken breast, porcini demi, root vegetables, seasonal mushrooms, shaved matsutake mushrooms 23
pork shoulder, refried butter beans, mustard greens, ham hock, pickled red onion, smoked mustard sauce 23
tROUT, basmati rice, thai basil, grapefruit vin, crispy pickled onions, saffron aioli, watercress 23
ricotta gnocchi, fava beans, green garlic, lemon ricotta, pine nut crumble 17
sirloin*, ramp butter, hearth roasted broccolini & potatoes, peruvian tear drop peppers 28
pei mussels, nayarit butter sauce, tomatillo relish, house sourdough 16

Executive Chef Carlos Cruz
Sous Chef Greg Budgell
Pastry Chef Emily Skorupa

18% gratuity will be added to parties of six or more.
*Consuming raw or undercooked meats, eggs, or shellfish may increase your risk of foodborne illness.

proud to cook with ingredients from Nichols Farm, Seedling Farm, and Comer's Crop

BRUNCH
Sat-Sun 9a-3p
DINNER
Nightly, 5p
## Cocktails

<table>
<thead>
<tr>
<th>LIGHT</th>
<th>MEDIUM</th>
<th>FULL</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>winter cup</strong></td>
<td>the sangria fire 1871</td>
<td>amaretto stone sour</td>
</tr>
<tr>
<td>pimms no.1 cup, spiced syrup, grapefruit, lime</td>
<td>gamay, bonded brandy, fino sherry, ancho-maple syrup, orange, lemon, mixed fruit</td>
<td>amaretto, lemon, orange, egg white*</td>
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<tr>
<td><strong>apple chai g&amp;t</strong></td>
<td>aviation</td>
<td>bijou</td>
</tr>
<tr>
<td>london dry gin, apple chai syrup, lemon, tonic</td>
<td>western style gin, lemon, maraschino cherry liqueur, creme de violette</td>
<td>london dry gin, cocchi di torino, green chartreuse</td>
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<tr>
<td><strong>airmail</strong></td>
<td>hell in lake michigan</td>
<td>beachcomber gold</td>
</tr>
<tr>
<td>dry white rum, honey ginger syrup, lime, sparkling wine</td>
<td>jamaican gold rum, lime, grenadine, maraschino cherry liqueur</td>
<td>south lake chicago</td>
</tr>
<tr>
<td><strong>improved japanese cocktail</strong></td>
<td>applejack</td>
<td>sazerac</td>
</tr>
<tr>
<td>american brandy, orgeat*, lemon, soda water</td>
<td>applejack brandy, lemon, apple cider brandy, grenadine</td>
<td>martell cognac, bonded rye whiskey, demarera syrup, peychaud, absinthe</td>
</tr>
<tr>
<td><strong>mexican firing squad</strong></td>
<td>bonfire caipirinha</td>
<td>oaxacan old fashioned</td>
</tr>
<tr>
<td>libelula tequila, lime, grenadine, ginger beer</td>
<td>mezcal, cachaca, pear syrup*, lime</td>
<td>vida mezcal, agave, aztec chocolate &amp; orange bitters</td>
</tr>
<tr>
<td><strong>hot buttered whiskey</strong></td>
<td>penicillin</td>
<td>lion’s tail</td>
</tr>
<tr>
<td>bourbon, spiced syrup, sweetened butter*</td>
<td>blended scotch, lemon, honey, ginger, honeycomb</td>
<td>exclusive makers mark private select bourbon, lemon, allspice dram, angosturra <strong>24</strong></td>
</tr>
</tbody>
</table>

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**FROZEN SIDECAR**

cognac, orange liqueur, citrus **12**