**DMK Burger Bar**

**Baked Buns, Artisan Cheese + Love.**
**Add an Egg or Bacon for $1.**

<table>
<thead>
<tr>
<th>#</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Aged Cheddar, Smoked Bacon, Charred Balsamic Red Onion, Rufus Teague’s BBQ Sauce</td>
<td>14</td>
</tr>
<tr>
<td>2</td>
<td>Chili-Rubbed Onion Strings, Amish Blue, Spicy Chipotle Ketchup</td>
<td>14</td>
</tr>
<tr>
<td>3</td>
<td>Grilled Chicken, Avocado, Tomato, Arugula, Fontina, Dijonnaise</td>
<td>13</td>
</tr>
<tr>
<td>4</td>
<td>Roasted Hatch Green Chile, Fried Farm Egg, Sonoma Jack, Smoked Bacon</td>
<td>12</td>
</tr>
<tr>
<td>5</td>
<td>Grass-Fed Bison, Fresh Goat Cheese, Pickled Red Onion, Blueberry BBQ Sauce</td>
<td>15</td>
</tr>
<tr>
<td>6</td>
<td>Chorizo, Guacamole, Sonoma Jack, Chipotle Aioli</td>
<td>13</td>
</tr>
<tr>
<td>7</td>
<td>The Big DMK - Double Patty, Triple Decker, Special Sauce, get it?</td>
<td>16</td>
</tr>
<tr>
<td>8</td>
<td>Iceberg Lettuce, Marinated Tomato, Pickled Red Onion, Bread &amp; Butter Pickles, Mayo, Choice of Cheese</td>
<td>12</td>
</tr>
<tr>
<td>9</td>
<td>The Patty Melt - Smoked Bacon, Charred Balsamic Red Onion, Leroy’s Remoulade, Smoked Gouda, Griddled Rye</td>
<td>14</td>
</tr>
</tbody>
</table>

... And a Little Bit of Everything Else.

<table>
<thead>
<tr>
<th>#</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>Turkey, Smoked Gouda, Marinated Tomato, Arugula, Dijonnaise</td>
<td>12</td>
</tr>
<tr>
<td>11</td>
<td>The Rambler - Grass-Fed Beef, American, Smothered Onions, Mushrooms, Smoked Bacon, Garlic-Bacon Aioli</td>
<td>14</td>
</tr>
<tr>
<td>12</td>
<td>House Veggie &amp; Grain, Aged Cheddar, Eggplant, Tomato, Pesto Mayo</td>
<td>12</td>
</tr>
<tr>
<td>13</td>
<td>Fresh Salmon, Ginger &amp; Scallion, Asian Slaw, Red Thai Curry Sauce</td>
<td>14</td>
</tr>
</tbody>
</table>

**CHICKEN WINGS**

Choose a sauce ........................................ 9/18
Chipotle BBQ, Chorizo
Frank’s Buffalo Hot Sauce, Onion Strings, Amish Blue
House Blueberry BBQ, Pickled Red Onion
Rufus Teague’s Touch O’Heat BBQ, Scallions

**HOT & CRISPY**

Chili-Rubbed Onion Strings, House Ketchup ........... 6

**COOL & CRUNCHY**

Apple & Manchego Salad, Romaine, Cashews,
Sunflower, Pumpkin Seeds, Avocado,
Fine Herb Vinaigrette .................................. 14
Add Griddled Chicken ................................. +3
Cobb, Field Greens, Griddled Chicken, Avocado, Blue Cheese, Smoked Bacon, Tomato, Red Onion, Egg ......................... 11

**GREAT CHICAGO FRIES**

Hand-cut russet potato fries—for one or for the table
Parmesan, Truffle Cream ............................... 5/7
Sea Salt & Black Pepper, House Ketchup ........... 5/7
Wisconsin Cheddar & Scallions ........................... 5/7
Sweet Potato Fries, Lemon Tabasco Aioli ........... 4/7
Angry Fries, Chili Powder, Sriracha Mayo ........... 5/7
Bacon & Amish Blue Cheese ............................ 5/7
add bacon +1

**HOUSE MADE SHAKEs**

Go Boozy +5
Vanilla ..................................................... 7
Chocolate ............................................... 7
Espresso .................................................. 7
Peanut Butter .......................................... 7
Marshmallow ........................................... 9
Shake of the Month .................................... 9

**No Bun, No Worries. We have lettuce.**

Any burger can be made into a Turkey, Bison (+$2), or Veggie (+$2). Feel free to delete an ingredient or two.
No Other Substitutions Please.

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The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.

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Grass-Fed Beef Makes the Difference!