

DINNER

SECOND GENERATION ERATION

VEGGIES

Avocado Rillettes "3 Layer Dip" [V/VV*] \$14
 Avocado & sahmjahng, creme fraiche,
 breakfast radish, griddled sourdough

Apple & Plum Salad [V/GF/VV*] \$14
 Manchego, apple, celery, almonds, sherry &
 membrillo vinaigrette

Chopped Salad [V*/GF*] \$14
 Bacon, heirloom tomatoes, radish, dill, nori-
 bonito, ditali pasta, perilla, house vinaigrette

Campfire Greens [VV/GF] \$17
 Smoked cauliflower, bitter radicchio, green beans,
 sahmjahng hummus, pumpkin seed, golden raisins,
 preserved lemon, citrus vinaigrette

Spinach & Artichoke Dip [V] \$18
 Truffle mornay, grilled sourdough, breakfast radish

Misoyaki Eggplant [V] \$19
 Sourdough tartine, onsen egg, oyster mushroom,
 miso butter, hoisin

Heirloom Grains [VV/GF] \$19
 Seasonal veg, basil pesto, whipped tofu, sweet
 potatoes, preserved lemon, sprouts, dukkah(almonds)

MEAT

Everything Wings (3 jumbo pc) \$18
 Sweet soy glaze, chili, fish-sauce, tzatziki sauce

Katsu Chicken \$21
 Napa cabbage, mandarin orange, cilantro, daikon,
 house bulldog sauce, aioli

Midnight Pasta \$23
 Ginger, scallion, anchovy breadcrumbs, onsen egg,
 soy, pork lardons, parmesan

Mott Burger \$18
 1/2 lb, double patty, American cheese, miso butter
 onions, pickles, pickled jalapeños, sweet potato
 frizzles, hoisin aioli [sub jackfruit add egg \$2 add bacon \$3]

SEAFOOD

Crispy Pepper Shrimp (5pc) [GF/DF] \$16
 Szechuan & chili peppers, Hawaiian chili water

Charred Octopus [DF] \$23
 Fermented black soybean, radishes, red grapes,
 crispy chickpeas

Signature DISHES

Kalbi Steak Frites \$38
 Grilled skirt steak marinated in korean bbq
 spices, chimichurri, skinny fries

'Lobster' Mac & Cheese \$26
 Patagonian shrimp, lumaconi pasta, sahmjang
 cream, perilla, pecorino

Pork Belly \$23
 Ginger congee, pickled mustard crema, bitter
 greens [add onsen egg \$2]

EXTRAS EXTRAS EXTRAS

Truffle Cheese Fries \$13
 Truffle mornay sauce of gruyere and truffle shaving

Just the Dip (no fries) \$8

Frites-skinny fries \$6

VV=Vegan V=Vegetarian GF=Gluten Free DF=Dairy Free *=can accomodate

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

SECOND GENERATION

Dear Logan Square,

We love being part of our vibrant community. And after some reflection, we're hoping to serve our neighborhood better and ourselves better, by slowing down, and evolving our beloved restaurant on the Square from fast service to full service.

The lessons from the pandemic affirmed how much we love hospitality. We want to spend more time with you – our guests – and renew our commitment to connection.

As we evolve this gem into a neighborhood bistro, we honor tradition, culture, and family with our new name – SECOND GENERATION.

A nod to our upbringing and evolution, Second Generation resonates with the rich and layered identity of being raised in two cultures – both wholly American and wholly Asian –and what's more American than being a child of immigrants.

As restaurateurs, our multi-cultured experience has guided us as leaders in the industry for over a decade. We draw from this inheritance to steward our heritage.

We believe cooking and sharing food is an act of love. We know Second Generation will be a great neighborhood place, a refuge for being present and in the moment for all of us.

We look forward to hosting you,

Edward, Vicki, Nate

p.s. Yes, indeed, the Burger is on the menu :)