starters

**roasted beet salad**  13
red and golden beets, honeycrisp apples, saffron pickled fennel, dill yogurt

**mixed local greens salad**  12
cucumbers, grapes, manchego, walnuts, lemon poppy seed vinaigrette

**celery root soup**  12
fried leeks, poached pears, nutmeg creme fraiche

**fried maitake mushrooms**  17
grilled lettuces, roasted avocado, verjus, parsley, crispy buckwheat, dried oranges

**tomato braised and charred octopus**  19
parsnip puree, marble potatoes, hard cooked egg, pickled green bean vinaigrette, calabrian chili mayo

entrees

**butternut squash ravioli**  14/25
pickled squash, taleggio cheese, confit garlic, marcona almond & tarragon relish, brown butter

**boar and castelvetrano olive ragu**  14/25
braised boar, sliced olives, rigatoni, rouille, pecorino

**truffle and mushroom ravioli**  15/28
preserved wild mushrooms, parmesan crisp, lemon truffle butter sauce

**pan roasted halibut**  34
bonito braised kale, preserved sweety drop peppers, sunchoke puree, meyer lemon vinaigrette

**roasted pasture-raised chicken**  27
crispy half chicken, braised cranberry beans, trumpet mushrooms, cauliflower, pickled romanesco, sherry chicken jus

**72 hour short rib**  31
carrot puree, smashed & fried fingerlings, black garlic and banyuls glaze

**double patty grass fed burger**  18
american cheese, red onion marmalade, b&b pickles, special sauce, brioche bun, fries
add bacon 4  add egg*

sweet bites

**gooey buttercake**  13
chocolate ice cream, poached pears, candied ginger, salted caramel

**cherry almond custard cake**  13
sweet cherries, lime creme fraiche ice cream, almond crunch

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* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
HOUSE COCKTAILS

PAPER PLANE  16  
brasil hayden straight whiskey, aperol, amaro ausano ramazzotti, fresh lemon

VIUEx CARRE  16  
hine cognac, rittenhouse rye, torino rosso vermouth, benedictine

MEZCAl OLD FASHIONED  16  
mezcal verde momento, cimarron blancostraight tequila, agave nectar, celery bitters

SIDE CAR  15  
hine cognac, st. elder liqueur, fresh lemon

GIN AND TONIC  14  
st. george botanivore gin, tonic, cucumber, fields of france rooibos syrup

VESPER  14  
roku gin, sneaky fox vodka, lillet blanc

WHITE LADY  14  
ch distilling aquavit, st. elder elderflower liqueur, greenbar ginger liqueur, fresh lemon, egg white

BLACKBERRY DAQUIRI  14  
matusalem rum, crème de mûre, fresh lime, demerara syrup

ALES, LAGERS & CIDER

BEGYLE, FREEBIRD  7  
american pale ale, chicago, abv 5.60%

5 RABBIT CERVECERIA  7  
golden ale, chicago, abv 5.30%

TEMPERANCE, GATECRASHER  7  
english-style ipa, chicago, abv 6.60%

MAPLEWOOD, SON OF JUICE  (16oz can)  10  
hazy ipa, chicago, abv 6.30%

NOON WHISTLE, BERNIE  8  
milk stout, lombard, illinois  5.00%

PACIFIC COAST, DRY APPLE CIDER  (16oz can)  8  
hard cider, california, 6.00%

1911 ESTABLISHED CIDER  (16oz can)  8  
raspberry hard cider, new york, abv 5.50%

SPARKLING & ROSÉ

CLETO CHIARLI BRUT ROSE  14/52  
sparkling rosé, emilia-romagna, italy NV

STUDIO by MIRIVAL  15/58  
still rosé, french riviera, france NV

JCB 21 CRÈMANT de BOURGOGNE  16/62  
sparkling, burgundy, france NV

RED WINE

GUIGAL CÔTES du RHÔNE  14/53  
syrah blend, rhone valley, france 2016

VIETTI BARBERA d’ASTI TRE VIGNE  16/63  
barbera, asti, piedmont, italy 2017

TRIENNES ST.-AUGUSTE  13/50  
syrah & cabernet sauvignon, nans-les-pins, france 2015

STRAIGHT SHOOTER  16/62  
pinot noir, willamette valley, oregon 2018

WHITE WINE

GREYSTONE  11/42  
chardonnay, central coast, california 2017

CHASING VENUS  13/49  
sauvignon blanc, marlborough, new zealand 2017

DOPFF AU MOULIN  17/65  
niesling, alsace, france 2018

MARCO FELLUGA “MONOGRI”  14/53  
pinot grigio, friuli-venezia giulia, italy 2017

CHANSON VIRÉ-CLEESÉ  17/65  
chardonnay, burgundy, france 2016

CA DEI FRATI LUGANA BIANCO  17/65  
trebbiano blend, lombardy, italy 2017