

for the table.

AGED CHEDDAR SOFT PRETZEL 9
creamy apple mustard, local folks grainy mustard, pleasant ridge reserve

PAN ROASTED BAY SCALLOPS 12
slow cooked kale, crème fraiche, urfa chili mayo, marinated cucumber, pistachio*

CRISPY CONFIT CHICKEN WINGS 12
plum and espelette glaze, endive, oranges, peanuts, cauliflower purée

ROAST PRINCE EDWARD ISLAND MUSSELS 13
apple kimchi, moody tongue brewing “applewood gold,” pickled onions, turmeric aioli, baguette

soups + salads.

CREAMY PARSNIP SOUP 8
braised octopus, crushed almonds, orange purée, candied fennel, smoked paprika

BROCCOLI SALAD 11
marcona almond, herb dressing, pickled bean sprouts, marinated cucumber, crispy onions, scallion, cilantro

LOCAL LETTUCE SALAD 11
green apple, tarragon, fried buckwheat, mahon cheese, almond dressing

WARM MUSHROOM SALAD 9
fried hen of the woods, marinated enoki mushrooms, celery root, parsley, black lentils, apple cider and kombu “vinaigrette”

CLASSIC CAESAR SALAD 9
romaine lettuce, caesar dressing, parmesan, grilled bread, hard-boiled egg

[add ons: 3.5oz SALMON* 8 | 3.5oz SHRIMP* 7 | 5oz CHICKEN 7 | 4oz GRILLED STEAK* 11]

handheld.

SMOKED HAM PANINI 14
montamore cheese, caramelized onions, bread and butter pickles, dijon mustard, italian bread, choice of fries or dressed greens

CHICKEN PANINI 13
apples, tarragon mayo, brie, arugula, sourdough, choice of fries or dressed greens

SMOKED PORTABELLO RUEBEN 14
swiss cheese, sauerkraut, marble rye, choice of fries or dressed greens

PORCHETTA SANDWICH 14
rolled pork loin and belly, shaved fennel, charmoula, tomato broth, french roll

TAVERN BURGER 16
cheddar, old style caramelized onions, red wine and cracked peppercorn mayo, pickles, lettuce, toasted bun, fries
[add on: BACON 3 | EGG 2]

mains.

ROASTED SALMON 27
curried fennel purée, oyster mushrooms, hazelnut spice, tahini vinaigrette

TAVERN CHICKEN 26
roasted breast and leg, potato purée, mixed greens, pickled raisin vinaigrette, endive, herbs

WILD BOAR & MUSHROOM RAGU 19
orecchiette, pickled garlic, parsley, black walnuts, pecorino sardo

BROCCOLI RISOTTO 18
grilled rapini, dates, pine nuts, comte cheese

\$14 cocktails. draft.



- THE CUCUMBER MULE**
absolut, homemade cucumber reduction, lime & ginger beer
- STATE STREET MANHATTAN**
knob creek, amaro, vanilla maple syrup & orange bitters
- BOULEVARDIER**
makers mark cask strength, carpano antica, campari
- MARTINI ROYALE**
absolut elyx, dolin dry vermouth, orange bitters
- SPICED APPLE CIDER**
theWit knob creek private barrel, vanilla simple syrup, apple cider
- THE DRUNKEN LUMBERJACK**
makers mark, sweet vermouth, walnut bitters, maple syrup
- CANDIED BACON OLD FASHIONED**
woodford reserve, brown sugar syrup, bitters
- SUMMER THOUGHTS**
avion silver tequila, st. george raspberry liqueur, st. germain elderflower liqueur
- A GOLDEN NEGRONI**
beefeater gin, priorat natur golden vermouth, gran classico bitters
- RUM HOT TODDY**
bacardi heritage, maple syrup, cinnamon stick

wine.

- sparkling & champagne*
- CHARLES de FERE CUVÉE JEAN-LOUIS BLANC de BLANCS BRUT**
champagne, france 14G / 56B
full bodied with lots of apples, apricots and a hint of honey
- PIPER-HEIDSIECK 1785 BRUT CHAMPAGNE**
champagne, france 22G / 88B
full bodied with a hint of peach and pear with a soft mineral finish

whites

- NATURA SAUVIGNON BLANC**
chili, casablanca valley 12G / 48B
Crisp and refreshing with grapefruit, lemon, and lime
- Kim Crawford SAUVIGNON BLANC**
new zealand, marlborough 14G / 56B
Bright grapefruit, passion fruit, and fresh herbal note lead with a crisp, clean finish
- J. HOFSTATTER PINOT GRIGIO**
italy, alto-adige 15G / 60B
high quality Pinot Grigio with fresh peach, pear, honeydew melon, lemon, and orange.
- LES VINS DE VIENNE VIOGNIER**
rhone, france 15G / 60B
floral & tropical with hints of apricot, apples and honey suckle
- MURRIETA'S WELL 'THE WHIP WHITE'**
california, livermore alley 15G / 60B
Mostly Chardonnay and Semillon with abundant melon and citrus with a touch of sweetness
- TRUE MYTH CHARDONNAY**
california, edna valley 14G / 56B
Well balanced oak integrated with ripe pear, pineapple and a touch of lemon curd

reds

- BUENA VISTA NORTH COAST PINOT NOIR**
north coast, california 15G / 60B
rich cherry, bright strawberry, cardamom, clove and cinnamon
- GIO DOMINICO NEGRO PRACHIOSSO ROERO**
monTEU roero, italy 15G / 60B
this wine has an abundant, fruity and inviting aroma
- ZUCCARDI SERIE A MALBEC**
valle de uco, mendoza, argentina 12G / 48B
fresh blueberries and blackberries, backed by cocoa, black pepper and tobacco
- RAYMOND SOMMELIER SELECT CABERNET SAUVIGNON**
north coast, california 16G / 64B
a rich mixture of dark berries, cedar, black pepper and tobacco leaf

- KRANKSHAFT, KOLSCH**
{5% ABV · 28 IBU} metropolitan brewing, chicago, il 7 11 32
- REV PILS, PILSNER**
{4.5% ABV · 45 IBU} revolution brewing | chicago, il 7 11 32
- PONY PILSNER, PILSNER**
{5.5% · ABV} half acre brewery | chicago, il 7 11 32
- FRITZICUFFS, PILSNER**
{5% } buckledown brewing | lyons, il 8 13 37
- BOTTOM UP WIT, WITBIER**
{5% ABV · 14 IBU} revolution brewing | chicago, il 7 11 32
- DOVETAIL HEFEWEIZEN**
{4.8% ABV · 18 IBU} dovetail brewery | chicago, il 7 11 32
- LAGROW ORGANIC PALE ALE**
{5.15% ABV · 38 IBU} lagrow organic beer co. | chicago, il 8 13 36
- LIZARD KING, AMERICAN PALE ALE**
{6% ABV} pipeworks brewing co. | chicago, il 7 11 32
- DAISY CUTTER, AMERICAN PALE ALE**
{5.2% ABV · 60 IBU} half acre brewery | chicago, il 8 13 37
- LAGUNITAS IPA, IPA**
{6.2% ABV · 51.5 IBU} lagunitas brewing co. | chicago, il 8 13 37
- DOMAINE DUPAGE, FRENCH-STYLE COUNTRY ALE**
{5.9% ABV} two brothers brewing co. | warrenville, il 8 13 37
- UNDERCOVER INVESTIGATION SHUT-DOWN, ALE**
{9.6% ABV · 66.6 IBU} lagunitas brewing co. | chicago, il 8* 13 37
- NOT YOUR FATHER'S ROOT BEER, HARD SODA**
{19% ABV} small town brewery | wauconda, il 14* 22 64
- CASHMERE HAMMER, NITRO RYE STOUT**
{6.5% ABV · 29 IBU} 3 sheeps brewing co. | sheboygan, wi 9 15 46
- CHIEF BLACKHAWK, AMERICAN PORTER**
{5.75% ABV · 35 IBU} tyrana brewing co. | lake mills, wi 8 13 37
- 3 FLOYDS, ROTATING HANDLE (ask us!)**
3 floyds brewing co. | munster, in 8 13 37

*served in a 9oz snifter

bottles + cans.

- FOUR STARS PILS, PILSNER** 7
- BUD LIGHT, LAGER** 7
- PBR, LAGER** 6
- PACIFICO, VIENNA STYLE LAGER** 6
- PRAIRIE PATH (GF), GOLDEN ALE** 7
- TOCAYO HOMINY WHITE ALE, WITBIER** 7
- 12TH OF NEVER, ALE** 8
- AMBERGEDDON, AMBER ALE** 7
- CANE & EBEL, RED EYE ALE** 8
- DYNAMO, COPPER LAGER** 7
- LIL SUMPIN SUMPIN, PALE WHEAT ALE** 7
- LAGROW IPA, ORGANIC IPA** 6
- GLAUCUS, BELGIAN IPA** 8
- NINJA VS. UNICORN, DOUBLE IPA** 8
- DIVIDED SKY RYE IPA, RYE IPA** 8
- CHOCOLATE MILK STOUT, STOUT** 8
- KENTUCKY BOURBON BARREL,** 12
- MICHIGAN HARVEST CIDER (GF), CIDER** 7
- 3 FLOYDS, ROTATING SELECTION (ask us!)** 8
- BOURBON COUNTY BARLEYWINE, 17oz** 35
- BOURBON COUNTY RARE, 17oz, 14.5%** 130

FULL WINE + SPIRITS MENU