#Shedd



starters

pretzel bread and whipped butter upon request

Live Music With Ernie

Wine Bottles

KEFTA KABOBS: 13

lamb & beef kefta, sundried tomato pesto, dill vogurt, pita

MEZCAL CEVICHE: 12

scallops, shrimp, avocado, pickled onions, crispy pita chips

GRILLED CALAMARI: 14

lemon balm pesto, olive tapanade

ZUCCHINI FRITTERS: 11

zucchini, corn & cheese fritters, dill yogurt sauce

SCOTCH EGGS: 12 Chicago's Best!

two hard boiled eggs wrapped in pork sausage and panko, fried crispy, pesto & dijon aioli

BAKED CRAB CAKE: 14

HR special sauce, arugula salad

from the slate

large shared plates

MEDITERRANEAN DIPS: 12

black bean hummus, olive tapanade, spicy feta, and grilled pita

BURRATA: 12

creamy mozzarella, heirloom tomatoes, toasted sourdough, sundried tomato pesto, balsamic, fresh herbs

salads

Hump Day
Booty Night
Half Price
Booty Collins Hump Day

ROASTED GOLDEN BEET & GOAT FRITTER: 12

herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring mix, maple sherry vinaigrette

WATERMELON & COUSCOUS : 11

fresh watermelon, feta crumbles, organic arugula, herbs, israeli couscous, pesto & balsamic vinaigrette, capers, pickled watermelon rind

HARVEST CHOPPED WITH SMOKED CHICKEN: 14

smoked chicken, romaine hearts, queso fresco, black beans, pepita seeds, red pepper, chipotle ranch

EXECUTIVE CHEF | ALBERTO MARTINEZ

WHISKY POT ROAST : 23.5

whisky and summer berry braised pot roast, smoked corn succotash

THE BLACKBIRD : 21

lightly spiced chicken breast, yellow squash and zucchini noodles, sundried tomato & mushroom cream sauce

SUMMER KIPOS: 16

zucchini & yellow squash noodles, smoked corn, tomatoes, onions, creamy pesto, grana cheese

SEAFOOD LINGUINE: 26

scallops, shrimp, calamari, lemon butter, spinach, roasted red peppers

BISTRO FILET: 28

lemon balm pesto, cheesy creamy broccoli hash

THE PORK CHOP: 26

berkshire barral aged maple plum glazed, pastor beans, butter braised kale

AL PASTOR BOWL : 17

braised pork, black beans, smoked corn succotash, queso, avo pesto, jalapeno

SMOQUE MAC & CHEESE: 21.5 Award Winning

14 hour smoked grass fed brisket, roasted jalapeños, four cheese sauce, strawberry bbg, toasted panko

CHICKEN & WAFFLE: 15.5 "please allow extra time"

fried chicken breast, bacon infused waffle, maple caramel

children 16 and under 20% off entrees

handhelds

LEVEL UP TURKEY BURGER : 14

double patty turkey burger, smoked brisket jam, pickled jalapenos, smoked gouda, HR special sauce, brioche bun

CHICKEN MOZZA: 13.5

blackened chicken breast, sundried tomato pesto, mozzarella, pickled red onions, avocado pesto, arugula, soft bun

STEEL MILL: 15.5

two strauss farms grass fed burgers, house brined pickle relish, balsamic caramelized onions, cheddar cheese, HR special sauce

CHICKEN NORRIS: 14

buttermilk battered chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapeño, fried onions, brioche bun

HARVEST ROOM PUMA: 15

strauss farms grass fed beef burger, aged cheddar, chipotle mayo, applewood smoked bacon, crispy onions, brioche bun

Sandwiches come with hand cut french fries. Lettuce, pickle, & tomato upon request Fruit may be substituted for \$1, sweet potato fries may be substituted for \$1.5

Side Fruit | 4

Fastor Beans | 6 Broccoli Hash | 6

Applesauce | 4

Soup | 4

SALAD

House | 4

Chopped | 6 **FRIES**

Hand Cut | 3/5 Truffle | 5

Sweet | 4.5/6.5

Shared entree charge of \$2 per item ordered will be applied. 20% service charge added to parties of 6 or more. Corkage fee of \$15 per bottle. Dietary restrictions menu available upon request. Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals. Please make your server aware of any dietary concerns before ordering