



starters

mondays

Half Off Wine Bottles  
--  
Live Music w/Ernie Hendrickson

wednesdays

Hump Day Booty Night  
--  
Half Price Booty Collins

thursdays

3 Floyds / 3 Bucks

fridays

Bourbon & Doughnuts

sides

SIDE FRUIT .....	5
BRUSSEL SPROUTS .....	9
MEXICAN STREET CORN ELOTES.....	8
CREAMY CHIPOTLE SLAW.....	6
SOUP .....	5
SALAD	
house .....	5
chopped .....	6.5
FRIES	
hand cut .....	4/6
truffle with parmesan.....	9
sweet potato .....	5.5/7.5
SMASHED PARMESAN FINGERLINGS.....	6
SEASONAL VEGETABLES .....	6

KEFTA KABOBS | 16 *warm bread and whipped butter upon request*  
lamb & beef kefta, olive, cucumber, tomato, red onion, dill yogurt, grilled pita

BRUSSELS SPROUTS & STRACCIATELLA | 14.5  
roasted brussels sprouts, creamy stracciatella cheese, mushrooms, fresno chile peppers, maple sherry gastrique

SHORT RIB ELOTES | 16  
tender grass fed short ribs, sweet amino glaze, Mexican street corn

SCOTCH EGGS | 14 Chicago's Best!  
two hard boiled eggs wrapped in pork sausage and panko, fried crispy, pesto & dijon aioli

THE BROOKLYN | 16  
tender BBQ glazed pork belly, basil pesto aioli, heirloom tomatoes, herbed focaccia

MEDITERRANEAN DIPS | 14  
hummus, olive tapenade, spicy feta, house brined pickles, candied pecans, grilled pita

BURRATA | 14.5  
creamy mozzarella, heirloom tomatoes, artisan sourdough, sundried tomato pesto, balsamic glaze, fresh herbs

*add grass fed skirt steak 12, Faroe Island salmon 12, three gulf shrimp 11, blackened chicken 6, OR vegan "chicken" 7*

ROASTED GOLDEN BEET & GOAT FRITTER | 15  
herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring mix, maple sherry vinaigrette

SOLSTICE | 14  
quinoa, roasted butternut squash, pear, feta cheese, arugula & romaine, pickled red onion, white goddess vinaigrette & balsamic glaze

HARVEST CHOPPED | 16  
smoked chicken, romaine hearts, queso fresco, black beans, pepita seeds, red pepper, chipotle ranch

VEGAN CHOPPED | 14  
organic spring greens, romaine hearts, daiya vegan cheese, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette

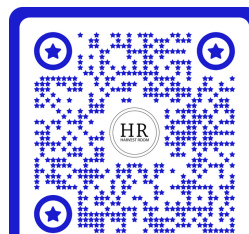
EXECUTIVE CHEF ALBERTO MARTINEZ

Dietary restrictions menu available upon request. Please notify your server with any allergies or dietary concerns as you feel comfortable.

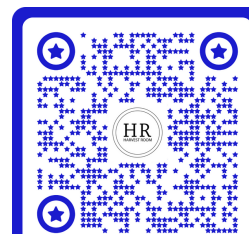
20% service charge added to parties of 4 or more. When using credit/debit cards a 3.5% service fee will be added. 2 card max per check. Max table time 1.5 hours

Eating Raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under 4, pregnant women and other highly susceptible individuals

Children 16 and under 20% off dinner entrees



Cocktails & Beer



Drinks & Craft Teas

salads

SHORT RIBS | 29  
tender grass fed chicory crusted boneless short ribs, butternut squash purée, brussels sprouts, mushrooms

BBQ GLAZED CHICKEN THIGH | 23  
korean BBQ glazed chicken thighs, green chile, lemongrass & cardamom jasmine rice, peanut super slaw

THE VERANO PASTA | 26  
wild caught gulf shrimp, Kalamata olives, tomatoes, cucumbers, feta, fettuccini, lemon balm pesto

WILD MUSHROOM TRUFFLED PAPPARDELLE | 21  
creamy wild mushroom sauce, oyster mushrooms, pappardelle pasta, truffle oil  
*add grass fed skirt steak 12, Faroe Island salmon 12, three gulf shrimp 11, blackened chicken 6, OR vegan "chicken" 7*

NATIVE SMASH | 19  
riced cauliflower, corn and baby chickpea succotash, sweet amino glaze, green chile curry aioli  
*add grass fed skirt steak 12, Faroe Island salmon 12, three gulf shrimp 11, blackened chicken 6, OR vegan "chicken" 7*

CACIO E PEPE PASTA | 17  
simple & classic bucatini, pecorino cheese, cracked black pepper  
*add grass fed skirt steak 12, Faroe Island salmon 12, three gulf shrimp 11, blackened chicken 6, OR vegan "chicken" 7*

PAN ROASTED SALMON | 30  
Faroe Island salmon, riced cauliflower & asparagus succotash hash, mango chile basil glaze

BBQ BRISKET | 24  
tender 14+ hour smoked Korean BBQ glazed grass fed brisket, creamy chipotle slaw, pickled red onions & jalapeños, crispy buttermilk smashed fingerling potatoes

BISTRO FILET | 33  
grass fed petit filet, Mexican street corn, smashed parmesan fingerlings, tequila lime butter

SMOQUE MAC & CHEESE | 24 \*Award Winning\*  
14-hour smoked grass fed brisket, roasted jalapeños, four-cheese sauce, strawberry bbq, toasted panko

CHICKEN & WAFFLE | 16.5 \*\*please allow extra time\*\*  
antibiotic free chicken tenders, bacon infused waffle, maple caramel

handhelds

*Handhelds come with hand cut french fries or daily soup. Lettuce, house brined pickles, & tomato upon request  
Fruit may be substituted for \$1, sweet potato fries may be substituted for \$1.5*

BRISKET SANDWICH - 16  
14 hour smoked grass fed brisket, Korean bbq sauce, creamy chipotle slaw, house brined pickles, crispy fried onions, brioche bun

PASTOR POLLO TACOS | 16  
chicken thigh al pastor tacos, pineapple pico de gallo, jalapeño cream

LEVEL UP TURKEY BURGER | 16  
double patty turkey burger, smoked brisket jam, pickled jalapeños, smoked gouda, HR special sauce, brioche bun

CHICKEN NORRIS | 16  
buttermilk battered chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapeños, crispy fried onions, brioche bun

HARVEST ROOM PUMA | 18  
Strauss farms grass fed beef burger, aged cheddar, chipotle mayo, uncured applewood smoked bacon, crispy fried onions, brioche bun

BOUGIE MAC BURGER | 15  
double grass fed beef patty, cheddar, house brined pickles, tomato, romaine, BG Mac sauce, brioche bun