



starters

mondays

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

wednesdays

Hump Day Booty Night
--
Half Price Booty Collins

thursdays

19 HR Puma
Bourbon Shot & Beer
--
3 Floyds / 3 Bucks

fridays

Bourbon & Doughnuts

sides

SIDE FRUIT5.5
BRUSSELS SPROUTS	9.5
HONEY CARROTS.....	8
SOUP	5.5
SALAD	
house	5.25
chopped	6.75
FRIES	
hand cut	4.5/6.5
truffle with parmesan.....	9.5
sweet potato	6/8
SQUASHED POTATOES.....	8
SEASONAL VEGETABLES	6.5

KEFTA KABOBS | 17 *warm bread and whipped butter upon request*
lamb & beef kefta, olive, cucumber, tomato, red onion, dill yogurt, grilled pita

BRUSSELS SPROUTS & STRACCIATELLA | 15
roasted brussels sprouts, creamy stracciatella cheese, mushrooms, fresno chile peppers, maple sherry gastrique

CRAB CAKE | 19
house made crab cake, Seoul spiced aioli, petite arugula salad

SCOTCH EGGS | 14.5 Chicago's Best!
two hard boiled eggs wrapped in pork sausage and panko, fried crispy, pesto & dijon aioli

MEDITERRANEAN DIPS | 14.5
butternut squash hummus, olive tapenade, spicy feta, house brined pickles, candied pecans, grilled pita

BURRATA | 15.25
creamy mozzarella, heirloom tomatoes, artisan sourdough, sundried tomato pesto, balsamic glaze, fresh herbs

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

THE GREEK | 15
mixed greens, green & red peppers, Greek olives, sweetie drop peppers, cucumbers, red onion, feta, fresh dill & mint, Greek dressing

ROASTED GOLDEN BEET & GOAT FRITTER | 15.5
herbed goat cheese fritters, apples, strawberries, candied walnuts, dried cranberries, organic spring mix, maple sherry vinaigrette

WINTER SOLSTICE | 14.5
quinoa, pear, butternut squash, arugula & romaine, feta cheese, pickled red onion, white goddess vinaigrette & balsamic glaze

HARVEST CHOPPED | 16.5
smoked chicken, romaine hearts, queso fresco, black beans, pepita seeds, red pepper, chipotle ranch

VEGAN CHOPPED | 14.5
organic spring greens, romaine hearts, daiya vegan cheese, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette

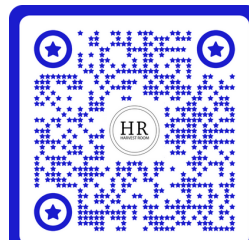
EXECUTIVE CHEF ALBERTO MARTINEZ

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

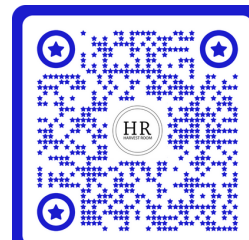
20% service charge added to parties of 4 or more. When using credit/debit cards a 3.5% service fee will be added. 2 card max per check. Max table time 1.5 hours

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

POT ROAST | 28
slow cooked grass fed pot roast, honey bourbon carrots, squashed potatoes, red wine jus

SHORT RIBS | 29.5
creamy cheesy polenta, mustard greens, kimchi

THE BLACKBIRD | 25
blackened chicken breast, spaghetti squash, zucchini, potatoes, roasted red peppers, sundried tomato mushroom cream sauce

THE VERANO PASTA | 26.5
wild gulf shrimp, bucatini pasta, Kalamata olives, tomatoes, cucumbers, feta, lemon balm pesto

WILD MUSHROOM TRUFFLED PAPPARDELLE | 21.5
creamy wild mushroom sauce, pappardelle pasta, oyster mushrooms, truffle oil
add grass fed steak 12, Faroe Island salmon 12, three gulf shrimp 11, blackened chicken 6, OR vegan "chicken" 7

THE CHI 18 FIRE | 23.5
organic soba noodles, marinated chicken thigh, spicy Chicago Fire 18 sauce, superslaw
add grass fed steak 12, Faroe Island salmon 12, three gulf shrimp 11, blackened chicken 6, OR vegan "chicken" 7

PAN ROASTED SALMON | 30.5
Faroe Island salmon, bourbon honey carrots, truffled forbidden rice, dijon cream

BISTRO FILET | 35
grass fed filet, double baked squashed potatoes with sherried onions, red wine jus, roasted seasonal vegetables

SMOQUE MAC & CHEESE | 24.5 *Award Winning*
14-hour smoked grass fed brisket, roasted jalapeños, four-cheese sauce, strawberry bbq, toasted panko

CHICKEN & WAFFLE | 17 **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*

THE STRIP | 19
NY strip steak, grass fed & sliced, arugula, sauteed mushrooms, balsamic onions, garlic aioli, smoked gouda, lemon balm pesto, potato sammy bun

SEOUL STREET TACOS
kimchi, superslaw, Seoul spiced aioli, 3 corn tortillas
grass fed boneless short ribs | 21, marinated chicken thigh | 16

THE KPOP | 16
blackened chicken breast, seoul sauce, house pickles, crispy tortilla strips, shredded lettuce, brioche bun

CHICKEN NORRIS | 16.5
buttermilk battered chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapeños, crispy fried onions, brioche bun

HARVEST ROOM PUMA | 18.5
Strauss farms grass fed beef burger, aged cheddar, chipotle mayo, uncured applewood smoked bacon, crispy fried onions, brioche bun

BOUGIE MAC BURGER | 15.5
double grass fed beef patty, cheddar, house brined pickles, tomato, shredded lettuce, BG Mac sauce, brioche bun