



## CHICAGO RESTAURANT WEEK

Friday, January 23 – Sunday, February 8, 2026

### DINNER

monday - sunday • 3:00 pm – close

#### SNACKS TO START

*kennebec chips, french onion dip,  
marinated gordal olives*

#### APPETIZER

choose one

potato salad deviled eggs  
*pepperoncini aioli*

beet & citrus salad  
*citron vinaigrette, laura chenel goat cheese,  
red vein sorrel*

whipped burrata bruschetta  
*quince jam, mission fig, marcona almonds*

#### ENTRÉE

choose one

coal roasted faroe island salmon  
*local grits, bbq glaze, grilled green onion*

brandt beef short rib pot roast  
*root vegetable mash, cabernet jus,  
glazed local carrots, horseradish*

harrison's farms duck confit  
*farro risotto, caramelized pearl onions, saba*

#### DESSERT

choose one

gooey lemon cake  
*whipped ricotta, grove lemons*

white chocolate crème brûlée <sup>gf</sup>  
*candied cacao nibs, vanilla whipped cream*

### \$60 PER PERSON

plus tax (gratuuity not included)

\*These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*gf* - indicates gluten-free

As a way to offset rising costs, we have added a 3.5% surcharge to all checks.

You may request to have this taken off your check should you choose.