

House Charcuterie

Gravlax

\$9.00

fennel, capers

Pickled Bologna

\$8.00

sunchoke aioli, gherkins

Lamb Soppressata

\$9.00

chardiniera

Bresaola*

\$10.00

green almonds, confit onion

Capicola

\$8.00

caramelized onion puree

Duck Liver Mousse

\$8.00

cherry agrodolce, pecan

Lomo*

\$10.00

fried oregano

Cheeses

served w/ local honey & walnuts

Comeback Cow)

\$8.00

(Cow's milk) USA; rustic, creamy, grassy

Lou Bergier*

\$8.00

(raw cow's milk) ITA; grassy, velvety, semi-soft

Emmengoat

\$8.00

(goat's milk) NDL; nutty, hay, gouda style

St Agur

\$8.00

(cow's milk) FRA; savory, fudgy, classic blue

Hornkuhkase*

\$8.00

(raw cow's milk) SWI; nutty, sharp, alpine-style

Bread

Rye Baguette

\$3.00

Grilled Sunflower Oat Bread

\$3.00

House Cultured Butter

\$2.00

Small

Potato Latkes*

\$7.00

horseradish aioli

Local Greens Salad

\$14.00

tempura snails, spring vegetables garlic puree, pecorino chips

Bacon Tartine

\$13.00

roasted potato bread, candied lardon, sunflower butter, smoked onion

Oat Crepe

\$16.00

guanciale, poached egg, green garlic, fontina, chives

Grilled Lamb Leg

\$19.00

creamed chard, pesto, lentils, fennel, ramps

Large

Spring Risotto

\$22.00

fava beans, asparagus, fiddlehead ferns, nettle pistou, hazelnuts

Alaskan Halibut

\$30.00

oil poached halibut, sugar snap peas, fava beans, wild rice, česnečka

Choucroute Garni

\$25.00

thuringer sausage, braised beef, savoy cabbage, sauerkraut puree

Dry Aged Duck Breast*

\$29.00

hazzard free farm grits, ramps, roasted carrots, verjus

CDK Burger*

\$15.00

pretzel bun, raclette, shiitake, roasted onion, dijonnaise add: Baby Greens

Add: Baby Greens

+\$4.00

*the Chicago dept. Of public health advises that consumption of raw or undercooked foods may result in an increased risk of foodborne illness.

Collapse menu

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