

starters

- frites** with garlic aioli — 2.75
with eggs — 11.50
- ribollita soup** — *Publican Tavern, Chicago, Illinois*
white runner beans, braised kale, Toulouse sausage, toasted ciabatta — 10
- Jackfruit & maitake rillette** — *Publican Tavern, Chicago, Illinois*
sourdough, strawberry chile jam, salsa verde herb mix — 16
- coppa tartine** — *Publican Quality Breads, Chicago, Illinois*
cured pork shoulder, pqb toast, tomato thong, ricotta, arugula — 16
- chicken wings** — *Bell & Evans, Fredericksburg, Pennsylvania*
burnt chile, red onion, dill & yogurt — 17.5

vegetables

- {add chicken breast — 5}
- wood oven roasted vegetables** — *Ocean Mist Farms, Salinas, California*
creamy herb dressing, dill, pecan — 16
- avocado salad** — *Calavo Farms, Alejandrino, Michoacán, Mexico*
asparagus, baby kale, crispy quinoa, sunflower seed & ginger dressing — 18.5
- little gem salad** — *TNA Farms, Salinas, California*
fennel, radish, basil, buttermilk vinaigrette & breadcrumbs — 17.5
- beet salad** — *Rice Lake Farms, Grant, Michigan*
ricotta, hazelnut, orange, red onion, fresh herbs — 17
- smoked turkey salad** — *Slagel Family Farm, Fairbury, Illinois*
gem lettuce, red onion, avocado, blue cheese, pecan & honey tabasco vinaigrette — 18.75

sandwiches

- pub burger*** — *Slagel Family Farm, Fairbury, Illinois*
bongards american cheese, gem lettuce, balsamic onion, special sauce, brioche — 19.5
{add bacon — 3} {add avocado — 2}
- smoked turkey sandwich** — *Slagel Family Farm, Fairbury, Illinois*
avocado, piri piri, organic arugula, red onion & multigrain bread — 19
- chicken sandwich** — *Gerber Farms, Kidron, Ohio*
marinated cucumber, bacon, avocado, blue cheese aioli & multigrain bread — 19.75
- fish sandwich** — *Dutch Harbor, Alaska*
gribiche aioli, pickle, arugula & brioche — 10.25

plates

- farm chicken** — *Slagel Family Farm, Fairbury, Illinois*
half roasted chicken, frites, chicken jus — 30
- bone-in pork chop** — *Slagel Family Farm, Fairbury, Illinois*
miso bagna cauda, bbq vegetables, orange — 32
- wood roasted salmon*** — *Faroe Islands, Northeast Atlantic Region, Denmark*
salmon, grape salsa verde, beluga lentils — 33

dessert

- chocolate torte**
ganache, rye spiced pecan caramel — 9

TAX & GRATUITY NOT INCLUDED

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty if you or anyone in your party has any allergy-related issues.