



SHARES

PULL APART ROLLS (V) everything spice, chive, maple butter	10	CAULIFLOWER (V,N,GF) pistachio salsa, pipian sauce	13
"CARROT TARTARE" (V,N) almonds, fennel, olives, ricotta, pumpnickel	14	CRAB RICE (GF) coconut milk, kaffir lime, saffron, seaweed blend, kale, calabrian chile	19
CHEESE CROQUETTES (V) mustard sauce	13		

SALADS + SIDES

ROMAINE (V,GF) parmesan, kale, fried shallots, herb avocado dressing	12	BROCCOLINI (V) hazelnut, kale, soffrito, brioche	11
BRUSSELS SPROUTS (N,GF) peanuts, pork belly, fresno, thai basil, green onion, pepper, sesame, cilantro	11	FRIES (V) cascabel chile, cotija cheese blend, house sauce	9

PLATES

SWEET POTATO (V) kale, soffrito, rice, pesto, rye bread, parmesan	23	48 HOUR SHORT RIB (GF) kale, stuffed cabbage, carrot miso, foie gras sauce	36
EVERYTHING CHICKEN (GF) herbs, honey glaze, truffle celeriac, chicken sauce	33	*MUSSELS charred onion, pickled fennel, foie gras broth, chile crunch, grilled ciabatta	21
*ETA BURGER red wine onions, harissa sauce, garlic sauce, comte cheese, brioche, pickles, fries, house sauce	19		

SWEETS

TRES LECHES BOMBE (V,N) candied pistachio, passionfruit	13
APPLE + PEAR (V,N) vanilla honey mousse, sable breton, cider caramel, almond	13
ASSORTED SEASONAL ICE CREAM OR SORBET ask server for flavor options	4

OUR LOCAL ARTISANS & FARMS

Four-Star Mushroom Farm - Chicago, IL
Heaven's Honey - Bensenville, IL
Werp Farm- Township, MI

Executive Chef: Trevor Hoyte
Chef De Cuisine: Michael Schleyer
Sous Chef: Nikolas Fotoglidis

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness
18% gratuity will be added to parties of 6+

GF: Gluten free | V: Vegetarian | N: Contains nuts

