Brothers and Sisters

SOURDOUGH, CULTURED BUTTER, PICKLES

CREAMED WHITEFISH, DILL, CARROTS, EGG, FLAX CRACKERS

LENTIL CROQUETTES, YOGURT, CHIMICHURRI

FARRO, KALE, GRILLED WINTER SQUASH, TAHINI, LEMON

LAMB MEATBALLS, DIJON

BRUSSELS SPROUTS, ANCHOVY BUTTER, SOFT BOILED EGG,
DIJON BREADCRUMBS

BUTTERMILK POACHED WHITEFISH, SALT-ROASTED SUNCHOKE,
PEPPER RELISH, SHALLOT

PAN-SEARED STEAK, GRILLED CABBAGE,
BONITO HOLLANDAISE, FRIED CARROT

ROASTED CHICKEN, BLACK GARLIC BREAD PUDDING,
WILD MUSHROOMS, PAN SAUCE

BRIOCHE DOUGHNUT, MAPLE GLAZE

HICKORY CHESS PIE

EAT!

Brothers and Sisters

WINE BY THE GLASS

FONDO BOZZOLE incantabiss / lambrusco (lombardy IT 2015)

CAN SUMOI sparkling montonega ancestral / montonega (penedes ES 2017)

HERVE VILLEMADE cheverny rose / gamay, pinot noir (loire valley FR 2016)

BRAND riesling trocken / (pfalz DE 2016)

ROGUE VINE grand itata blanco / white blend (itata valley CL 2014)

SIKELE terre siciliane bianco / grecanico dorato (sicily IT 2015)

PFNEISZL birgit + katrin's zweigler! / zweigelt (burgenland AT 2016)

PUZELAT BONHOMME le telquel / gamay, grolleau (loire valley FR 2017)

VINA MAITIA aupa pipeno / pais, carignan (maule valley CL 2016)

DRAFT BEER

HALF ACRE tuna / pale ale (chicago)

OFF COLOR troublesome / gose (chicago)

MAPLEWOOD son of juice / juicy ipa (chicago)

THREE FLOYDS gumballhead / pale wheat ale (indiana)

HOPEWELL first lager / american lager (chicago)

CANNED BEER

WHINER le tub / belgian saison (chicago)

VIRTUE brut / cider (michigan)

REISSDORF kolsch / (DE)

DRINK!