**BEGINNINGS**

12. **Grilled Mushroom & Lettuce Wrap** - lion’s mane mushroom, five spiced tofu, jalapeno, lime

19. **Suzuki Tartare** - nasturtium, peppercress, coconut, peanut, lemongrass, chili

18. **Prosciutto & Gnocco Fritto** - caprino cheese, black currant-pepper jam

18. **Avocado & Winter Chicory Salad** - grapefruit, poblano, crimini, buttermilk

**GRIDDLE BREAD & DUNKS**

16. **Hummus** - beets, olives, tarragon

18. **Whipped Ricotta** - TRC hot honey, burnt lemon

16. **Japanese Eggplant** - Magnolia Grill confit tomatoes, herbs

16. **French Onion Dip** - truffle oil, chives

**STARCH**

20. **Japanese Sweet Potato** - northern style Thai curry, basil

23. **Stuffed Pappardelle** - melted leeks, cauliflower, parmesan cheese

26. **Fazzoletti** - spicy braised lamb, chili crunch, parmesan cheese

25. **Clay Pot Rice** - pork belly, lap cheong, shitake, yuba, kale

**SUBSTANCE, GRILLED**

20. **Broccoli** - broccoli puree, shitake, breadcrumb salsa

22. **Carrots** - carrot spoon bread, Steen’s molasses, buttermilk-dill dressing

37. **Black Cod** - fennel, endive, enoki mushrooms, lime

48. **Turbot** - swiss chard, fingerling potato, kombu beurre blanc

30. **Half Chicken a la Brasa** - black eyed peas, ginger-soyallion salsa verde

80/40 **Bone in Strip (18oz) or Bavette Steak (7oz)** - miso bagna cauda, lettuce, ssamjang, tangerine nouc cham, pickles

**IN CONCLUSION**

18. **Basque Butter Cake** - confit apple, miso caramel, apple cider sabayon

14. **Royal Milk Tiramisu** - black tea mousse, praline chocolate, hazelnut brown sugar

14. **Forbidden Rice Pudding** - coconut, mango, rice crispy

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Many of our ingredients are grown and sourced from the roof of this very building and other Chicago rooftops by The Roof Crop. Ask your server or visit theroofcrop.com to learn more.

Please let your server know of any food allergies.