

# DINNER

Est.



# MENU

2009

## Snacks N Small Stuff

### Bread & Butter

Hewn bread, Farmhouse Kitchen butter, sea salt 4  
(gluten free bread available)

### GF Burrata & Berries

spring berries, walnuts, extra virgin, grilled focaccia 15  
(gluten free bread available)

### GF Salt & Pepper Calamari

Chinese style - garlic, scallion, fresno chile, lime aioli 13

### Wild Salmon Tartare

shallot, creme fraiche, capers, avocado, shaved toast 14

### GF Bruschetta

1. avocado, beets, olive & almond pesto "dirt" 12  
2. shrimp ceviche, cucumber, whipped goat cheese 14  
(gluten free bread available)

## Medium Plates

### GF Out of The Sea

a dish always changing with various seafood 22

### GF Spanish Mussels

rustic tomato sauce, chorizo, cream, asiago cheese,  
grilled focaccia (gluten free bread available) 16

### GF Crispy Balsamic Chicken

summer squashes, zucchini pesto, Reggiano,  
Modena balsamic 14

### GF 48 Hour Brisket

Guyana pepper pot, smoked plums, challah bread 18  
(gluten free bread available)

### GF Grilled Duck

served with mushroom puree, miners lettuce, &  
bittersweet blueberry compote 18

### GF Carrot Soup

whipped greek yogurt and garam masala spice 10

### GF Wild Mushrooms

ragout, charcoal grilled, and fried with  
English peas, Italian black truffle 17

### GF Cauliflower & Parsnips

slow cooked parsnip torchon, roasted cauliflower,  
rhubarb puree, spiced queso fresco 14

### GF Tempel Farm Asparagus

cured and gently cooked, served warm with  
marcona almond vinaigrette 16

### GF Bank Lane Greens Salad

organic greens, crispy onions, cucumber,  
champagne vinaigrette 12

## Tasting Menu - 4 courses 44

*a plethora of dishes showcasing a wide swath of our menu*

## Large Plates

### Handmade Pasta

English sweet peas, wild onion, mushrooms, evoo 24

### GF Gunthorp Farms Chicken

coriander, charred spiced broccoli,  
whipped cauliflower, salsa verde 25

### GF CDK Farms Dry Aged Sirloin

black peppercorns, asparagus, grilled wild onion,  
john's Oaxacan style mole 38

### GF Key West Pink Shrimp

grilled over charcoal, with Inovasi paella  
(spanish rice, saffron, broth, chorizo, English peas) 38

### GF Inovasi Burger

CDK farms beef, pickles, 2 year cheddar, mayo, greens,  
tomatoes, brioche roll, Kennebec potato fries 16

## Sushi

### GF Edamame

with sesame, soy, spicy togarashi 5

### GF Poke Bowl

tuna, shrimp, salmon, avocado,  
ginger sesame vinaigrette, scallion, sushi rice 15

### GF Tuna Jalapeño Sashimi

daikon, orange, mild jalapeño, ponzu, and extra virgin 15

### GF Salmon & Salmon roll

spicy sauce, chopped peanuts, avocado, ponzu 17

### GF Spicy Tuna roll

cucumber, scallions, masago-togarashi vinaigrette 18

### GF California roll

blue crab, mayo, cucumber, avocado, sesame, cilantro 18

### GF New Philly roll

house smoked salmon, goat cheese, haricots vertes,  
whipped avocado, peppercorn vinaigrette 18

### GF Walleye & Vegetables roll

walleye pike, asparagus, cucumber, English pea salsa,  
Spanish almonds, wasabi aioli 18

### GF Rainbow roll

walleye pike & blue crab, cucumber topped with  
tuna, salmon, avocado, ponzu & daikon 19

### GF Crispy Shrimp & Black Bass roll

shrimp, scallion, and avocado, topped with  
chopped black bass & ginger vinaigrette 19

### Traditional Sushi and Sashimi Available

Any item with bread can be substituted for gluten free bread - \$2  
Split plate charge - \$3

## White, Rosé, & Sparkling by the glass

<b>Sparkling</b> , Portell	Cava, Spain	NV	10
<b>Viognier</b> , la Font du Loup	Côtes du Rhône, France	2016	12
<b>Rosé</b> , Sorbet (grenache)	Catalonia, Spain	2017	10
<b>Pinot Gris</b> , Torii Mor	Willamette, Oregon	2016	9
<b>Riesling</b> , Hirschbach & Sohne	Mosel, Germany	2015	8
<b>Chardonnay</b> , Rayun	Valle Central, Chile	2016	8
<b>Chardonnay</b> , Drumheller	Columbia Valley, WA	2015	15
<b>Sauvignon Blanc</b> , Patient Cottat	Loire Valley, France	2016	11
<b>Chenin Blanc</b> , Ken Forrester	Stellenbosch, South Africa	2016	8

## Red by the glass

<b>Syrah/Petite Verdot</b> , Para Maria	Ballard Canyon, California	2015	17
<b>Syrah, etc</b> , Artesis	Côtes du Rhône, France	2015	9
<b>Cabernet Franc</b> , Tinto Negro	Uco Valley, Argentina	2015	10
<b>Cabernet Sauvignon</b> , Chappellet, Mtn Cuvee	Napa Valley, California	2015	18
<b>Cabernet Sauvignon</b> , Canyon Road	California	2015	8
<b>Merlot</b> , The Expedition	Horse Haven Hills, WA	2015	11
<b>Malbec</b> , Gougenheim	Mendoza, Argentina	2015	10
<b>Pinot Noir</b> , Tarrica	Monterey, California	2015	9
<b>Pinot Noir</b> , Lyric	Santa Barbara, California	2014	14

## Cocktails

### Manhattan's Soul

rye whiskey, Carpano vermouth, cherry bark bitters, Fabbri amarena cherry 13

### Stressed Out

Pearl vodka, fresh lime, green chartreuse, burnt orange 11

### Jackass

la Luna mezcal, fresh lime, grapefruit juice, mint 12

### Caña Brava

El Dorado 15 year rum, lemon, orange, fresh thyme simple, salt, fresno chile pepper 13

### Late Night Campfire

Burning Chair bourbon, cassis, lemon, tiki bitters, burnt rosemary 13

### Clearview Manhattan

Few barrel aged gin, Vergano vermouth, cherry bark vanilla bitters, Fabbri amarena cherry 12

### A Proper Rum Runner

Gustoso aged rum, yuzu, amber lager, ginger beer 11

### The Amby

Greenhook gin, Lillet, shrub bitters, citron sauvage, lavender simple 13

## Draft Beer

<b>Seattle Cider Co.</b>	Gin Botanical	Cider	Seattle, WA	6
<b>Krombacher</b>		Pilsner	Krombach, Germany	6
<b>Allagash</b>	White	Belgian Wheat	Portland, ME	6
<b>Solemn Oath</b>	Lü	Kölsch Ale	Naperville, IL	6
<b>Kings &amp; Convicts</b>	Captain Freeloove	Blonde Ale	Highwood, IL	5
<b>Victory</b>	Golden Monkey	Belgian Triple Ale	Downington, PA	7
<b>Lagunitas</b>		IPA	Lagunitas, CA	6
<b>Cigar City</b>	Jai Alai	IPA	Tampa, FL	6
<b>Avery Brewing</b>	Ellie's	Brown Ale	Boulder, CO	6
<b>Stone</b>		IPA	Escondido, CA	7
<b>Oskar Blues</b>	Old Chub	Nitro Scotch Ale	Chicago, IL	7
<b>Brooklyn Brewing</b>	Black Chocolate Stout	Russian Imp Stout	Brooklyn, NY	7

## Bottle Beer

<b>Two Brothers</b>	gluten free	Golden Ale	Warrenville, IL	5
<b>Krombacher</b>	non alcoholic	Wheat	Krombach, Germany	5
<b>21st Amendment</b>	El Sully	Mexican Ale	San Francisco, CA	5
<b>Stone</b>	Exhalted	IPA	Escondido, CA	7
<b>Miskatonic</b>	Catchpenny	Rye Session Ale	Darien, IL	5
<b>Dogfish Head</b>	Flesh & Blood	IPA	Milton, DE	6