

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 16
(gluten free bread available)

GF Salt & Pepper Calamari

Chinese style - garlic, scallion, fresno chile, lime aioli 14

Flatbread

smoked tomato, montague cheese,
pistachios, evoo, cracked black pepper 14

GF Bruschetta

1. avocado, beets, olive & almond pesto "dirt" 14
2. shrimp ceviche, cucumber, whipped goat cheese 16
(gluten free bread available)

Medium Plates

GF Dover Sole, msc

gentle poach, white quinoa, wild onion pistachio pesto 22

GF Spanish Mussels

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

GF Crispy Chicken

Chinese style fried rice, mushroom, sesame, scallion 14

GF 48 Hour Brisket

marble potatoes, charred cucumber, avocado,
smoked plums, truffle olive vinaigrette
(gluten free bread available)

GF Grilled Duck

served with mushroom puree, miners lettuce, &
bittersweet blueberry compote 19

GF Sweet Corn Soup

local corn, celery, coconut milk, ancho chile sofrito 11

GF Mushroom Salad

grilled king trumpets, baby kale, feta cheese,
salted peanuts, jalapeno miso vinaigrette 15

GF Cauliflower & Parsnips

slow cooked parsnip torchon, roasted cauliflower,
rhubarb puree, spiced queso fresco 15

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

house bacon, wild onion, white mushrooms, pecorino 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 Bouillabaisse

California white bass, clams, mussels, calamari,
leek, tomato, fennel, chartreuse, saffron seafood broth 34

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

All Traditional Sushi and Sashimi Available

White, Rosé, & Sparkling by the glass

Sparkling , Portell	Cava, Spain	NV	10
Sparkling Rosé , Guggenheim	Mendoza, Argentina	NV	11
Rosé , Sorbet (grenache)	Catalonia, Spain	2017	10
Rosé , Vie Vite (blend)	Côtes de Provence, France	2017	15
Viognier , la Font du Loup	Côtes du Rhône, France	2016	12
Pinot Gris , Torii Mor	Willamette, Oregon	2016	10
Riesling , Hirschbach & Sohne	Mosel, Germany	2016	9
Chardonnay , Drumheller	Columbia Valley, WA	2015	15
Sauvignon Blanc , Y3	Napa Valley, California	2017	13

Red by the glass

Sangria , La Sueca (chilled on ice)	Catalonia, Spain	2017	12
Syrah/Petite Verdot , Para Maria	Ballard Canyon, California	2016	17
Syrah, etc , Artesis	Côtes du Rhône, France	2015	10
Cabernet Franc , Tinto Negro	Uco Valley, Argentina	2015	10
Cabernet Sauvignon , Chappellet, Mtn Cuvee	Napa Valley, California	2015	18
Cabernet Sauvignon , Canyon Road	California	2016	9
Merlot , The Expedition	Horse Haven Hills, WA	2016	11
Malbec , Gougenheim	Mendoza, Argentina	2017	10
Pinot Noir , Tarrica	Monterey, California	2016	10
Pinot Noir , Lyric	Santa Barbara, California	2016	14

Cocktails

the Apple of my Rye

rye whiskey, elderflower, fresh apple juice, yuzu juice, apple simple 13

Stressed Out

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

Jackass

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

Colony Records

Gustoso Aguardiente barrel rum, fresh grapefruit, cranberry syrup, elemakule tiki bitters 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

P & T

Kopke dry white port, Fever Tree Tonic, fresh lime 11

The Amby

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

Draft Beer

Seattle Cider Co.	Gin Botanical	Cider	Seattle, WA	7
Krombacher		Pilsner	Krombach, Germany	6
Allagash	White	Belgian Wheat	Portland, ME	7
Solemn Oath	Lü	Kölsch Ale	Naperville, IL	6
Weihenstephaner		Hefe Weissbier	Weihenstephan, Germany	6
Kings & Convicts	Captain Freeloze	Blonde Ale	Highwood, IL	6
Anderson Valley Brewing	Summer Soltice	Nirto Cream Ale	Boonville, California	7
Victory	Golden Monkey	Belgian Triple Ale	Downington, PA	8
Lagunitas		IPA	Lagunitas, CA	6
Cigar City	Jai Alai	IPA	Tampa, FL	7
Avery Brewing	Ellie's	Brown Ale	Boulder, CO	7
Stone		IPA	Escondido, CA	7

Bottle Beer

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