

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

local berries, walnuts, extra virgin, grilled focaccia 16
(gluten free bread available)

GF Salt & Pepper Calamari

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

GF Chicken & Rye

creamy chicken liver mousse cooked with rye whiskey,
pistachios, mustard jelly, grilled bread 14
(gluten free bread available)

GF Bruschetta

smashed avocado, beets, olive & almond pesto "dirt" 14
(gluten free bread available)

Medium Plates

GF Sweet Corn Soup

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

GF Summer Seafood Chowder

mussels, clams, calamari, leeks, fennel, tomato,
smidge of bacon, seafood broth, thai basil, lemon 17

GF Dover Sole, msc

haricots vertes, North African style white quinoa,
green onion pistachio pesto 22

GF Crispy Chicken

Chinese style fried rice, mushroom, sesame, scallion 14

GF 48 Hour Brisket

charred cucumber, avocado, Illinois tomato,
truffle olive vinaigrette, natural juices, indian spice 18

GF Grilled Duck

mushroom truffle puree, local lettuces,
bittersweet blueberry compote 19

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 Fried Green Tomatoes & Camembert

Old Chatham camembert, crispy green tomatoes,
honey, pecans, rooftop greens, citrus vinaigrette 17

GF Bank Lane Greens Salad

organic greens, crispy onions, cucumber,
champagne vinaigrette 12

Tasting Menu -

4 courses 44 - beverage pairing 24

a plethora of dishes showcasing a wide swath of our menu

Large Plates

Handmade Guitarra Pasta

pasta nero, pancetta, ancho chile, pecorino cheese,
thai basil, local sweet onion 24

GF Gunthorp Farms Chicken

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

GF CDK Farms Dry Aged Sirloin

black peppercorns, haricots vertes, grilled local onion,
john's Oaxacan style mole 38

GF Baja Striped Bass

tempura, green tomato confit, sweet corn ragout 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 Salmon & Salmon roll

spicy sauce, chopped peanuts, avocado, ponzu 17

GF Spanish Ranched Big Eye Tuna roll

ginger, matsutake shoyu, yuzu orchard juice,
lime chicharrone, warm brown butter, spicy sauce 25

GF California roll

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

GF Baja Striped Bass roll

fresh cilantro, pico de gallo, shredded cabbage, lime aioli 18

GF Rainbow roll

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

GF Crispy Shrimp & 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

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|--------------------------------------|---------------------------|------|----|
| Sparkling , Portell | Cava, Spain | NV | 11 |
| Sparkling Rosé , Guggenheim | Mendoza, Argentina | NV | 12 |
| Rosé , Sorbet (grenache) | Catalonia, Spain | 2017 | 10 |
| Rosé , Vie Vite (blend) | Côtes de Provence, France | 2017 | 16 |
| Viognier , la Font du Loup | Côtes du Rhône, France | 2016 | 12 |
| Pecorino , Tenuta Tara | Marche, Italy | 2017 | 11 |
| Riesling , Hirschbach & Sohne | Mosel, Germany | 2016 | 9 |
| Chardonnay , Drumheller | Columbia Valley, WA | 2015 | 15 |
| Sauvignon Blanc , Y3 | Napa Valley, California | 2017 | 14 |

Red by the glass

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|---|---------------------------------|------|----|
| Sangria , La Sueca (chilled on ice) | Catalonia, Spain | 2017 | 12 |
| Syrah, etc , Martinelle | Ventoux, Côtes du Rhône, France | 2015 | 14 |
| Cabernet Franc , Tinto Negro | Uco Valley, Argentina | 2015 | 11 |
| 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 | 12 |
| Malbec , Gougenheim | Mendoza, Argentina | 2017 | 11 |
| Pinot Noir , Tarrica | Monterey, California | 2016 | 11 |
| Pinot Noir , Lyric | Santa Barbara, California | 2016 | 15 |

Cocktails

the Apple of my Rye

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

nero vecchio stile

Rowan's Creek bourbon, cane sugar, Hella bitters, Santa Maria al Monte amaro, orange peel 13

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 | Nitro 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

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|-----------------------|---------------|-----------------|-------------------|---|
| 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 | Idolatrous | IPA | Escondido, CA | 7 |
| Miskatonic | Catchpenny | Rye Session Ale | Darien, IL | 6 |
| Dogfish Head | Flesh & Blood | IPA | Milton, DE | 7 |