



- CHILLED OYSTERS -

best daily selection served a la carte with mignonette & cocktail sauce
market price - selection based on availability - ask to see our oyster card

- SMALL PLATES TO SHARE -

Tuscan White Bean Soup 8
truffled bruniose vegetables

Wagu Steak Tartare 7
hand-cut, spicy, sweet, with sesame cracker

Marrow Bones 12
roasted veal bones, thyme-scented toasts

Salad 8
bibb lettuce, red radish, green goddess dressing

Foie Gras Torchon 18
spiced quince, maple vinegar

Roasted Beets 9
roasted tender beets, balsamic, Laura Chenel
goat cheese

Chilled Tuna 8
tataki-style Ahi, cherry tomato salad, salsa verde

Veal Sweetbreads 11
marinated mushrooms, bacon, parsley
vinaigrette

10 **Tofu Parmigiana**
soft mozzarella, tomato-basil fondue

12 **Steamed Black Mussels**
white wine, garlic, shallots and
European-style butter

11 **Pesto Potato Flatbread**
arugula & herb pesto, fingerling potato, fresh
mozzarella

12 **BMG Flatbread**
Berkshire bacon, mushroom, goat cheese

19 **Seared Tenderloin**
creamed fingerling potato, red wine

23 **Ahi Tuna**
sautéed red wine potato gratin, braised escarole

16 **Fried Chicken**
crispy chicken thigh, celery root, garlic veloute

21 **Duck Confit**
12 hour dry brine, 12 hour slow cooked, with
French lentils & haricots vert

Chef Partner - Stephen Dunne

- ARTISAN CHEESE -

Cheese Plate - 11 for any three 17 for any five

Manchego 4
three month aged Spanish sheep's milk cheese from La
Mancha, semi-firm with a creamy mouthfeel

Montchevre Roasted Garlic & Herb 4
handcrafted goat's milk cheese from Wisconsin, mild &
creamy with roasted garlic, rosemary & thyme

Humbolt Fog 6
goat's milk cheese produced by Cypress Grove Chevre with a
light creamy texture & edible central line of ash plus a soft
bloomy mold rind

Lamb Chopper 5
This mild sheep's milk cheese from Cypress Grove Chevre in
California is buttery in color and flavor with a long, complex
finish

Gorgonzola 4
The quintessential blue veined cow's milk from the eponymous
town in northern Italy, praised for its smooth and creamy
texture

Epoisses de Bourgogne 6
pungent, unpasteurized cow's milk cheese washed with brandy

Grana Padano 4
hard Italian cow's milk cheese - cousin of Parmesan Reggiano

>> ask your server for today's selections <<

- DESSERT -

Ice Cream Sampler 8
trio of house made gelato, sugar cone cookies
(OPTIONAL PAIRING: BRICCO RIELLA MOSCATO D'ASTI)

Poached Pear 8
Sweet Marscapone with gingerbread & candied walnuts
(OPTIONAL PAIRING: ROBERTSON WINERY LATE HARVEST
GEWURZTRAMINER)

Chocolate Plate 11
coconut truffle, scoop of chocolate cinnamon ice cream,
chocolate fudge cookie, caramel bar and peanut cup
(OPTIONAL PAIRING: WARRE'S 10 YEAR TAWNY)

Pastry Chef - Suzi Beu

**\$23 "Taste of Volo"
Prix Fixe Menu**

1st Course (choose from):
Wagu Steak Tartare

Tuscan White Bean Soup

2nd Course (choose from):
Steamed Black Mussels
Pesto Potato Flatbread

3rd Course (choose from):
Artisan Cheese Plate (2 pc)
Poached Pear

\$12 Wine Pairing Flight

Let our staff design a custom wine
pairing served in three 2.5 ounce
pours based on your selections

Please Note: In order to select
this menu, all guests in your
party must participate.

Dessert Wines

'07 Chateau Haut Sarthes, Montravel 9

'08 Bricco Riella Moscato D'Asti, Italy
(Sparkling) 8

'08 Robertson Winery, Gewurztraminer,
Special Late Harvest, South Africa 8

Sherry, Port & Madiera

Bodegas Hidalgo Manzanilla, Jerez 8

El Maestro Sierra, Oloroso, Jerez 12

Gutierrez Colosia, Moscatel
Soleado, Jerez 10

Warre's Warrior Ruby Port 7

Warre's 10 Year Tawny Port 8

'05 Quinta do Crasto LBV Port 8

Broadbent 5 yr Madeira 9

>> PLEASE NOTE: NIGHTLY OFFERS MAY NOT BE COMBINED WITH ANY OTHER PROMOTION, COUPON, OR GIFT CERTIFICATE. THANK YOU <<

2008 WEST ROSCOE STREET - CHICAGO - 773.348.4600