



– ARTISAN CHEESE –

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

**Iberico 5**  
A semi-hard rustic cheese with a creamy texture and a little more complexity than Manchego - but made with cow's, goat's and sheep's milk (a triple threat)

**Dunbarton Wisconsin Blue 6**  
A hard cow's milk cheese with a crystallized blue vein similar in flavor profile to a beautifully aged sharp cheddar

**4 Montchevre Roasted Garlic & Herb**  
Handcrafted goat cheese from Wisconsin, mild & creamy with roasted garlic, rosemary & thyme

**5 Covadonga**  
A mild and creamy Blue Cheese from Spain made from a blend of pasteurized cow and sheep's milk. Its flavor is fresh, mildly spicy and delicately salty

**4 Grana Padano**  
Hard Italian cow's milk cheese – the cousin of Parmesan Reggiano

Cheese Plate - 10 for any three 16 for any five

– SMALL PLATES –

**Chilled Oyster Mkt**  
best east & west coast daily variety, cocktail, lemon

**Wagu Steak Tartare 8**  
hand-cut, spicy, sweet, with sesame cracker

**Shrimp & Octopus 7**  
marinated ceviche style

**Roasted Beets 9**  
Laura Chenel goat cheese, fresh herb vinaigrette

**Braised Pork Belly 8**  
quails egg toast

**Marrow Bone 6**  
roast veal marrow bone, thyme scented toast, sea salt

**Peaky Toe Crab 11**  
cucumber, preserved lemon & avocado

**Endive & Apple 8**  
petit mache, apple, walnut, Champagne dressing

**Prosciutto Rocket 10**  
thin prosciutto, arugula, gorgonzola & toasted pine nut vinaigrette

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

**11 BMG Flatbread**  
apple-wood smoked bacon, wild mushroom, goat cheese

**10 Sweet Pea Flatbread**  
Sweet pea pea basil puree, Cippolini onion, Parmesan, pea sprouts

**19 Seared Tenderloin**  
shallot, fingerling hash

**13 Half Roast Herb Chicken**  
Berkshire bacon, braised mustard greens

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

**16 Sautéed Halibut**  
artichoke, English pea, asparagus

**Mkt Fresh Fish of the Day**  
See our chalk board for today's selection

Chef-Partner – Stephen Dunne

– DESSERT –

**Ice Cream Sampler 7**  
house made gelato, sugar cone cookies

**Chocolate Plate 9**  
coconut truffle, caramel bar, dipped chocolate chip cookie, hazelnut truffle and peanut butter cup

**9 Ice Cream Sandwich**  
mascarpone semi-freddo between chocolate fudge cookies, served with sparkling strawberry dip

**8 Strawberry Rhubarb Tart**  
rhubarb compote with fresh strawberries and creme fraiche ice cream

Pastry Chef – Suzi Beu

Dessert Wine

'04 Chateau Bel Air St. Croix Du Mont, Bordeaux 9  
'08 Bricco Riella Moscato D'Asti, Italy (Sparkling) 8  
'08 Robertson Winery, Gewurztraminer, Special Late Harvest, South Africa 8

Port & Madeira

Warres Warrior Ruby Port 6  
Warres 10 Year Tawny Port 8  
Warres Late Bottle Vintage Port 11  
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