

Summer Harvest Menu



For Sharing

*Charcuterie & Cheese Board \$ 36

Cheeses:

Drunken Goat (goat), Mahon (cow),
Cabra Romero (sheep)

Meats:

Salami Di Manzo (pork), Coppa picante (pork),
wagyu bresaola (beef)
Honeycomb, house pickles, smoked almonds

*South American Platter (p) \$26

Veggie and cheese empanadas, shrimp fajitas
chimichurri sauce, Mexican street corn,
plantain tostones, avocado-corn salsa

Mezza's Platter (v) \$20

Red pepper hummus, baba ghanoush, tzatziki,
house made falafel, Greek spanakopita, pita,
olive & cherry tomato salad

Appetizers

Frillman Farms Gazpacho (vg) (gf) \$12

Cucumber, avocado, green onions, basil, mint,
basil oil

*Burrata (v) \$16

Prosecco apricot mostarda, toasted pistachio,
mustard greens, fennel fronds, sourdough baguette

Chips & Guacamole (vg) (gf) \$16

House made corn chips, jicama radish salad

*Watermelon and Prosciutto \$18

Grilled Frillman Farms peaches, arugula,
mint crème fraiche, aleppo peppers

Salads

Grilled Wedge (gf) \$ 16

Spiced candied bacon, iceberg lettuce,
heirloom cherry tomato, pea shoots,
toasted pistachio, blue cheese,
poppyseed dressing

Spring Harvest Salad (v)(gf) \$17

Sweet corn, grilled zucchini, shaved fennel,
granny smith apple, crispy sunchoke,
hot honey mustard dressing, shaved parmesan

*Ahi Tuna Poke Salad (p) \$22

Soba noodles, daikon radish, edamame,
Frillman Farms baby greens, pickled ginger, kimchi,
ponzu, togorachi

*Chicken \$8

*Shrimp \$10

*Salmon \$10

V=Vegetarian, VG=Vegan, P=Pescatarian

Mains

*Mediterranean Mahi Mahi (p)(gf) \$32

Grape leaf, romesco, roasted cauliflower, grilled
summer squash, olive muffaletta salad

*Grilled Skirt Steak \$ 32

Heirloom tomato fattoush, onion, cucumber,
sumac, lemon, charred green onion gremolata

*Seared Black Tiger Shrimp (p) (gf) \$30

Curried yogurt, celery root, roasted baby carrots,
toasted pistachio

*Airline Chicken (gf) \$28

Roasted fingerling potatoes, sautéed kale,
truffle chicken au jus

*Harvest Gourmet Burger \$ 21

8oz patty, raclette cheese, heirloom tomato,
red oak lettuce, black garlic aioli, fried onion ring,
choice of house salad or fries

Artisan Summer Fettuccini (v) \$20

Sweet corn, yellow squash, fried garlic,
roasted heirloom tomato, grilled mushrooms,
parmesan broth

*Friday Fish Fry! (Fridays only) (p) \$28

Battered catch of the day, creamy slaw, steak fries,
cajun remoulade, tartar sauce, fresh lemon
(\$14 for kids under 12)

Desserts

Crema de Passionfruit \$10

Passionfruit mousse, fresh strawberries, streusel,
orange zest, passionfruit tapioca

Chocolate Chip Cookie Bake \$ 10

House made skillet chocolate chip cookie,
chocolate brown butter cream, chocolate shaving,
Jeni's Honey Vanilla Bean ice cream

Deconstructed S'mores \$10

Chocolate mousse, toasted marshmallow,
strawberry conserve, graham cracker

Upcoming Events & Harvest Hours

Tequila Night! Friday, Aug 15th (6pm – 8:30pm)

Fall Wholesale Wine Night, Sat. Sept 20th (6pm – 8:30pm)

Monday- Closed

Tuesday- Closed

Wednesday- 4pm-9pm

Thursday- 4pm-9pm

Friday- 4pm-9pm

Saturday- 11am-3pm/ 4pm-9pm

Sunday- 11am-3pm

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness

