



ANTIPASTI

Three Cheese Arancini	18
mushroom risotto, house pomodoro, fire roasted tomatoes, fresno chilis, fontina, mozzarella, parmesan	
Gulf Shrimp	20
creamy polenta, parmesan, cajun breadcrumbs	
Berkshire Meatball	22
house pomodoro, bellweather ricotta, basil, grilled ciabatta	
Spanish Octopus	22
grilled, sunchoke purée, chimichurri, pickled fresno chilis, arugula, lemon, crispy sunchoke	
Bruschetta	14
vine ripened tomatoes, EVOO, basil, garlic, parmesan cheese, toasted baguette	
Mussels	26
confit tomatoes, saffron cream, parsley, andouille spices	
Burrata di Stefano	22
tomato apple jam, saba, grilled ciabatta, EVOO	
Chargrilled Oysters	26
½Dz oysters, cajun butter, panko, parmesan, parsley	
French Onion Soup	12

SALADS

Crispy Brussels Sprouts	18
radicchio, green sweet peppers, red bell peppers, green onions, carrots, crispy shallots, agrodolce vinaigrette	
Whipped Feta Mediterranean	22
whipped feta, butternut squash, romaine, arugula, cherry tomatoes, cucumbers, pickled onions, roasted lemon vinaigrette	
Cobb	20
romaine, bacon, avocado, hard boiled egg, cherry tomato, grilled chicken, crumbled blue cheese, red wine vinaigrette	
Apple	18
mixed greens, honey crisp apple, blue cheese, pistachio, crispy pancetta, berry balsamic	
Wedge	18
iceberg lettuce, pancetta, red onion, grape tomatoes, croutons, green goddess ranch, crumbled blue cheese	
Fig & Prosciutto Panzanella	22
tomato, cucumber, kalamata olives, red onion, basil, ciabatta, champagne vinaigrette	

Add Protein 10

chicken, salmon, shrimp

MAIN STREET SOCIAL

HOUSEMADE PASTA

Pappardelle	26
short rib bolognese, house pomodoro, ricotta, fresh basil	
Cacio e Pepe	24
bucatini, EVOO, black pepper, parmesan, pecorino romano	
Four Cheese Spinach Lasagna	24
gruyere, pecorino romano, parmesan, mozzarella, mornay sauce, pomodoro	
Gnocchi Carbonara	24
pancetta, egg yolk, parmesan cream	
Shrimp Linguini	34
grilled shrimp, saffron cream, andouille spices	
Lobster Capellini	38
lobster, roasted cherry tomatoes, spicy lemon cream	
Mushroom Ravioli	26
wild mushroom filling, brown butter, parmesan, fried sage	
Short Rib Agnolotti	26
pasta pillows filled with ricotta & goat cheese blend, braised short rib, mushroom marsala sauce	
Pesto Cavatelli	26
traditional pine nut pesto, ricotta, blistered tomatoes	

LAND & SEA

Braised Short Rib	38
roasted creamy mashed potatoes, roasted vegetables, jus, cajun breadcrumbs	
Main Street Burger	22
ricotta, crispy pancetta, tomato apple jam, arugula, frites	
Brick Roasted Chicken	34
charred broccolini, smashed fingerling potatoes, jus	
Swordfish Puttanesca	36
EVOO, garlic, anchovies, tomato, capers, tuscan couscous	
Chicken Parmigiana	28
linguini, vodka sauce, fresh parmesan, basil, oregano	
Squash Blossom Risotto	24
roasted red peppers, onions, pecorino romano, parmesan, squash flower	
Chargrilled Citrus Salmon	34
three cheese polenta cake, mango pico, citrus sauce	
Paella	36
shrimp, mussels, clams, italian sausage, saffron arborio rice	
Veal Osso Buco	48
slow braised veal, creamy polenta, root vegetables	

PRIME CUT STEAKS & CHOPS

12oz Cheshire Pork Chop	36
fingerling potatoes, apple mostarda, bacon lardon, pork jus, fried sage	
New Zealand Lamb Chops	46
caramelized brussel sprouts, mashed potatoes, balsamic reduction	
Skirt Steak	38
truffle polenta, peperonata, crispy onion, saba	
9oz Filet	58
creamy mashed potatoes, asparagus, chefs butter	
18oz Bone-in Ribeye	68
charred broccolini, mashed potatoes, chefs butter	

HOUSEMADE FLATBREADS

Margherita 19	Spicy Calabrian Shrimp 24	Mushroom & Garlic 22	Hot Honey Soppresata 24	Carne 24
roasted tomato sauce, mozzarella, tomato, basil, parmesan	peppers, garlic fondue, fresh mozzarella	roasted garlic fondue, fontina, mozzarella, wild mushrooms	habanero fresno blended hot honey, garlic fondue, goat cheese crème, fresh mozzarella	garlic fondue, roasted tomato sauce, prosciutto sausage, soppresata, saba

SIDES

2x Fried Frites 16	Brussels Sprouts 16	Charred Corn Mascarpone 14	Charred Broccolini 16
roasted garlic aioli, parmesan, parsley	pancetta, mango, saba	truffle butter & oil, green onions, fresno chilis	pickled fresno chiles, lemon juice

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Gratuity of 20% added for parties of 6 or more

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BY THE GLASS

BUBBLES

Scarpetta Prosecco D.O.C. - NV	Veneto & Friuli-Venezia, Italy	12 / 48
Valdo “Marco Oro” Brut Rosé Prosecco - NV	Prosecco DOC, Italy	13 / 52
Veuve du Vernay Champagne 187ml Mini Bottle - NV	France	13

WHITE/ROSE

Main Street Social Rosé - 2020	California Proprietary Blend	12 / 48
Bright Angel Limited Release Rosé - 2024	California	15 / 60
Caposaldo Pinot Grigio - 2023	Delle Venezie DOC, Italy	12 / 48
The Crossings Sauvignon Blanc - 2023	Marlborough, New Zealand	13 / 52
Bright Angel Sauvignon Blanc - 2023	(92 Points) Sonoma Valley, CA	15 / 60
Main Street Social Chardonnay - 2020	California Proprietary Blend	13 / 52
Bright Angel Chardonnay - 2023	(93 Points) Sonoma Coast, CA	17 / 68
Ruffino Moscato D’Asti D.O.C.G. - NV	Italy	12 / 48
San Giovanni Classico Superiore Bianco - 2023	Orvieto DOC, Italy	14 / 56
Bright Angel “Wildwood White” Bordeaux Blanc - 2024	Sonoma Valley, CA	15 / 60

REDS

Main Street Social Cabernet Sauvignon - 2020	California Proprietary Blend	14 / 56
Novelty Hill Cabernet Sauvignon - 2022	Columbia Valley, WA	16 / 64
Bright Angel Cabernet Sauvignon - 2021	(92 Points) Napa Valley, CA	20 / 80
Main Street Social Pinot Noir - 2021	California Proprietary Blend	13 / 52
Bright Angel Pinot Noir - 2022	(94 Points) Sonoma Coast, CA	18 / 72
Main Street Social Red Blend - 2020	California Proprietary Blend	13 / 52
Bright Angel “Rim to Rim” Bordeaux Blend - 2022	(92 Points) Napa, CA	19 / 76
Peppoli Chianti Classico DOCG - 2023	Tuscany, Italy	14 / 56
Bright Angel Zinfandel - 2023	(93 points) Wildwood Vineyard, Sonoma Valley, CA	16 / 64
Bright Angel “Super Tuscan” Blend - NV	(94 Points) CA	19 / 76
Prunotto Occhetti Nebbiolo - 2023	Langhe DOC, Italy	16 / 64

BY THE BOTTLE

BUBBLES

Domaine Carneros by Taittinger Brut Rosé - NV	Carneros AVA, Napa CA	88
Veuve Clicquot Yellow Label Champagne - NV	Champagne, France	108
Krug “Grand Cuvée” Champagne - 171st Edition	Reims, France	348

WHITES/ROSE

Montenidoli Tradizionale Vernaccia - 2023	San Gimignano, Italy	58
Tenuta Guado al Tasso Vermentino - 2023	Bolgheri, Italy	64
Pieropan “Calvarino” Soave Classico DOC - 2023	Soave, Italy	68
Château D’ESCLANS Whispering Angel Rosé -2024	Provence, France	72
Rombauer Vineyards Chardonnay - 2023	Carneros AVA, Napa Valley, CA	84
Bibi Graetz “Testamatta” Bionco - 2021	Toscana IGT , Italy	98

REDS

Barone Di Vellagrande Etna Rosso - 2021	Sicily, Italy	68
Belle Glos Clark & Telephone Pinot Noir - 2022	Santa Maria Valley, CA	76
Caymus Vineyards Cabernet Sauvignon - 2022	California	78
The Prisoner Red Blend - 2022	Napa Valley, CA	84
Penner-Ash Pinot Noir - 2021	Willamette Valley, OR	88
Ratti “Marcenasco” Barolo - 2021	Barolo DOCG, Italy	96
Jordan Cabernet Sauvignon - 2020	Alexander Valley, CA	98
Cakebread Cellars Cabernet Sauvignon - 2021	Napa Valley, CA	108
Bright Angel Cabernet Sauvignon – 2022	Stagecoach Vineyard®, Napa Valley CA	118

95 Points. - Timothy L. Campbell, Sommelier

Castello Banfi Brunello Di Montalcino - 2019	Tuscany, Italy	118
Stags Leap Wine Cellars “Artemis” Cabernet Sauvignon - 2021	Napa Valley, CA	124
Bright Angel Cabernet Sauvignon - 2019	G3 Vineyard, Rutherford AVA, CA	158

94 Points. - Timothy L. Campbell, Sommelier

Kosta Browne Gaps Crown Pinot Noir - 2022	Sonoma Coast AVA, CA	168
Overture Red Blend by Opus One - NV	Napa Valley, CA	178
Leonetti Cellar Cabernet Sauvignon - 2021	Walla Walla Valley AVA, Washington	188
Orin Swift Mercury Head Cabernet Sauvignon - 2021	Napa Valley, CA	198
Tenuta Tignanello di Antinori - 2021	Toscana IGT, Italy	198
Tenuta San Guido “Sassicaia” - 2020	Bolgheri DOC, Tuscany, Italy	298
Opus One Bordeaux Blend- 2018	Napa Valley, CA	348

HOUSE COCKTAILS 17

Lake Shore Drive
Amaras mezcál, blueberry syrup, fee foam, lime
Lower Wacker Drive
Letherbee gin, green chartreuse, cucumber, lime, mint
Clark and Addison
Titos, cynar, lime, ginger beer
Michigan Avenue
Wheatley, peyshaud’s aperitivo, honey-lemon syrup, strawberry, rosé prosecco
Milwaukee Avenue
Very old barton bourbon, house demerara, angostura, orange peel
Division Street
G4 blanco, agave, lime, fever tree pink grapefruit
Magnificent Mile
Letherbee gin, butterfly pea tea, luxardo maraschino, prosecco, lemon juice
Main Street Spritz
Main street social rosé, campari, fresh strawberries, soda water splash

CLASSIC COCKTAILS

Paper Plane 17
Old grand dad bourbon, aperol, amaro nonino, lemon
Whiskey Sour 17
Makers Mark whiskey, amaro nonino, lemon, fee foam
French 75 17
Letherbee gin, french lavender, lemon
Espresso Martini 18
Absolut vanilla, espresso, chocolate liqueur
Clover Club 17
Letherbee gin, raspberry syrup, lemon, fee foam

DRAFT BEER

Bell’s	Rotating Selection-	Galesburg, MI	7
3 Floyds	Rotating Selection-	Munster, IN	7
Revolution	Rotating Selection-	Chicago, IL	7
Main Street Ale	Belgian Ale-	Chicago, IL	8
Peroni	Lager-	Italy	7
Guinness		Dublin, Ireland	9
Yuengling	Traditional Lager	Pottsville, PA	8
Phase Three	Pixel Density	Lake Zurich, IL	7

BOTTLES-CANS

Miller Lite	Light Lager	Milwaukee, WI	5
Bud Light	Light Lager	St.Louis, MO	5
Coors Light	Light Lager	Golden, Co	5
Half Acre—Pony Pils	German Pilsner-	Chicago, IL	7
Tighthead—Scarlet Fire Red Ale			
Irish Ale-	Mundelein, IL		6
Half Acre—Daisy Cutter	Pale Ale-	Chicago, IL	7
Phase Three—P3—	Pilsner-Lake Zurich, IL		8
Tighthead—Chilly Water Pale Ale-	Mundelein, IL		7
Hacker Pschorr—Weisse	Munich, Germany		7
Revolution—Freedom of Speech			
Session Sour w/peaches	Chicago, IL		6
Modelo Especial	Lager	Mexico	7
Goose Island—Hazy Hug	Hazy IPA		7
Yuengling Flight	Light Lager	Pottsville, PA	6
High Noon Hard Seltzer—			
Peach, Pineapple, Black Cherry			8

SENZA

Ginger-Lemon Tonic	12
<i>Ginger, Simple Syrup, Lemon, Tonic</i>	
Dark and Spicy	12
<i>Lyre's Version of "Dark and Stormy" with Spiced Ginger and Lime</i>	
Amalfi Spritz	12
<i>"Aperol Spritz" Orange and Mediterranean Refreshment</i>	
Mionetto Alcohol Removed Sparkling Wine	11 / 44
Athletic Brewing Co—Upside Dawn Golden (NON-ALCOHOLIC)	7
Athletic Brewing Co—Run Wild IPA (NON-ALCOHOLIC)	7
Heineken 0.0 (NON-ALCOHOLIC)	6
Guinness—0 (NON-ALCOHOLIC)	7

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