



## ANTIPASTI

<b>Three Cheese Arancini</b>	<b>18</b>
mushroom risotto, house pomodoro, fire roasted tomatoes, fresno chilis, fontina, mozzarella, parmesan	
<b>Gulf Shrimp</b>	<b>20</b>
creamy polenta, parmesan, cajun breadcrumbs	
<b>Berkshire Meatball</b>	<b>22</b>
pork & beef, panko, parmesan, mozzarella, ricotta, basil, ciabatta	
<b>Spanish Octopus</b>	<b>22</b>
grilled, sunchoke purée, chimichurri, pickled fresno chilis, arugula, lemon, crispy sunchoke	
<b>Bruschetta</b>	<b>14</b>
vine ripened tomatoes, EVOO, basil, garlic, parmesan cheese, toasted baguette	
<b>Mussels</b>	<b>26</b>
confit tomatoes, saffron cream, parsley, andouille spices	
<b>Burrata di Stefano</b>	<b>24</b>
tomato apple jam, saba, grilled ciabatta, EVOO	
<b>Chargrilled Oysters</b>	<b>26</b>
½Dz oysters, cajun butter, panko, parmesan, parsley	
<b>French Onion Soup</b>	<b>12</b>
red onion, housemade beef stock, crostini, melted gruyere	

## SALADS

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

**Add Protein 10**

chicken, salmon, shrimp

# MAIN STREET SOCIAL

## HOUSEMADE PASTA

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

## LAND & SEA

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

## PRIME CUT STEAKS & CHOPS

<b>12oz Cheshire Pork Chop</b>	<b>36</b>
fingerling potatoes, apple mostarda, bacon lardon, pork jus, fried sage	
<b>New Zealand Lamb Chops</b>	<b>46</b>
caramelized brussel sprouts, mashed potatoes, balsamic reduction	
<b>Skirt Steak</b>	<b>38</b>
truffle polenta, peperonata, crispy onion, saba	
<b>9oz Filet</b>	<b>58</b>
creamy mashed potatoes, asparagus, chefs butter	
<b>18oz Bone-in Ribeye</b>	<b>78</b>
charred broccolini, mashed potatoes, chefs butter	

## HOUSEMADE FLATBREADS

<b>Margherita 19</b>	<b>Spicy Calabrian Shrimp 24</b>	<b>Mushroom &amp; Garlic 22</b>	<b>Hot Honey Soppresata 24</b>	<b>Carne 24</b>
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

<b>2x Fried Frites 16</b>	<b>Brussels Sprouts 16</b>	<b>Charred Corn Mascarpone 14</b>	<b>Charred Broccolini 16</b>
roasted garlic aioli, parmesan, parsley	nueske's bacon, mango, saba	truffle butter & oil, green onions, fresno chilis	pickled fresno chiles, lemon juice

To help us offset rising costs, a 3% surcharge is added to all transactions and will be removed upon request. Thank you for continuing to support our locally owned restaurant.

Gratuuity 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. - 2024	Veneto & Friuli-Venezia, Italy	12 / 48
Valdo "Marco Oro" Brut Rosé Prosecco - 2023	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
<b>Bright Angel Limited Release Rosé - 2024</b>	California	15 / 60
Caposaldo Pinot Grigio - 2024	Delle Venezie DOC, Italy	12 / 48
The Crossings Sauvignon Blanc - 2024	Marlborough, New Zealand	13 / 52
<b>Bright Angel Sauvignon Blanc - 2023 (92 Points)</b>	Sonoma Valley, CA	15 / 60
Main Street Social Chardonnay - 2020	California Proprietary Blend	13 / 52
<b>Bright Angel Chardonnay - 2023 (93 Points)</b>	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
<b>Bright Angel "Wildwood White" Bordeaux Blanc - 2024</b>	Sonoma Valley, CA	15 / 60

### REDS

Main Street Social Cabernet Sauvignon - 2022	California Proprietary Blend	14 / 56
Novelty Hill Cabernet Sauvignon - 2022	Columbia Valley, WA	16 / 64
<b>Bright Angel Cabernet Sauvignon - 2021 (92 Points)</b>	Napa Valley, CA	20 / 80
Main Street Social Pinot Noir - 2021	California Proprietary Blend	13 / 52
<b>Bright Angel Pinot Noir - 2022 (94 Points)</b>	Sonoma Coast, CA	18 / 72
Main Street Social Red Blend - 2020	California Proprietary Blend	13 / 52
<b>Bright Angel "Rim to Rim" Bordeaux Blend - 2022 (92 Points)</b>	Napa, CA	19 / 76
Peppoli Chianti Classico D.O.C.G. - 2023	Tuscany, Italy	14 / 56
<b>Bright Angel Zinfandel - 2023 (93 points)</b>	Wildwood Vineyard, Sonoma Valley, CA	16 / 64
<b>Bright Angel "Super Tuscan" Blend - NV (94 Points)</b>	CA	19 / 76

## 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
<b>Bright Angel Cabernet Sauvignon - 2022</b>	Stagecoach Vineyard®, Napa Valley CA	118
<b>95 Points. - Timothy L. Campbell, Sommelier</b>		
Castello Banfi Brunello Di Montalcino - 2019	Tuscany, Italy	118
Stags Leap Wine Cellars "Artemis" Cabernet Sauvignon - 2021	Napa Valley, CA	124
<b>Bright Angel Cabernet Sauvignon - 2019</b>	G3 Vineyard, Rutherford AVA, CA	158
<b>94 Points. - Timothy L. Campbell, Sommelier</b>		
Kosta Browne Gaps Crown Pinot Noir - 2022	Sonoma Coast AVA, CA	168
Overture Red Blend by Opus One - 2018	Napa Valley, CA	178
PlumpJack Winery Cabernet Sauvignon - 2018	Oakville AVA, Napa Valley, CA	188
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

## SMOKE IT \$4

infuse smoke to any cocktail

## HOUSE COCKTAILS 17

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

## CLASSIC COCKTAILS

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

<b>Ginger-Lemon Tonic 12</b>	
Ginger, Simple Syrup, Lemon, Tonic	
<b>Dark and Spicy 12</b>	
Lyre's Version of "Dark and Stormy" with Spiced Ginger and Lime	
<b>Amalfi Spritz 12</b>	
"Aperol Spritz" Orange and Mediterranean Refreshment	
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