



MAIN STREET SOCIAL

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
berkshire pork, chuck shoulder, panko, parmesan, mozzarella, ricotta, basil, ciabatta
- Spanish Octopus** 22
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** 24
tomato apple jam, saba, grilled ciabatta, EVOO
- Slow Braised Pork Belly** 22
red wine balsamic glaze, polenta
- French Onion Soup** 12
red onion, housemade beef stock, crostini, melted gruyere

SALADS

- Crispy Brussels Sprouts** 18
radicchio, green and red bell peppers, green onions, carrots, crispy shallots, agrodolce vinaigrette
- Apple** 18
mixed greens, honey crisp apple, blue cheese, pistachio, crispy pancetta, berry balsamic vinaigrette
- Wedge** 18
iceberg lettuce, pancetta, red onion, grape tomatoes, croutons, green goddess ranch, crumbled blue cheese
- Grilled Peach & Fresh Mozzarella** 22
spring mix, candied pecans, aged balsamic lemon vinaigrette
- Cobb** 20
romaine, bacon, avocado, hard boiled egg, cherry tomato, grilled chicken, crumbled blue cheese, red wine vinaigrette
- Whipped Feta Mediterranean** 22
whipped feta, butternut squash, romaine, arugula, cherry tomatoes, cucumbers, pickled onions, roasted lemon vinaigrette

Add Protein 10

chicken, salmon, shrimp

LAND & SEA

- Braised Short Rib** 38
creamy mashed potatoes, roasted vegetables, jus, cajun breadcrumbs
- Brick Roasted Chicken** 34
charred broccolini, smashed fingerling potatoes, jus
- Trout Provencal** 36
rainbow trout, zucchini, squash, cherry tomato, red pepper, garlic, EVOO, cumin, paprika
- Sundried Tomato & Asparagus Risotto** 26
sundried tomato, asparagus, parmesan, arborio rice
- Chargrilled Citrus Salmon** 34
mango pico, citrus sauce, asparagus
- Paella** 36
shrimp, mussels, clams, italian sausage, saffron, arborio rice
- Main Street Burger** 22
ricotta, crispy pancetta, tomato apple jam, arugula, frites
- Chicken Parmigiana** 28
linguini, vodka sauce, fresh parmesan, basil, oregano
- Veal Saltimbocca** 34
veal cutlets, prosciutto, mashed potato, asparagus, au jus

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
- Crab Linguini** 36
crabmeat, saffron cream, andouille spices
- Short Rib Agnolotti** 26
pasta pillows filled with ricotta & goat cheese blend, braised short rib, mushroom marsala sauce
- Shrimp Linguini alla Limone** 26
grilled shrimp, lemon, pecorino romano
- Bucatini All' Amatriciana** 24
smoked Nueske's bacon, fresno chilis, red & green pepper, pecorino romano
- Lobster Capellini** 38
lobster, roasted cherry tomatoes, spicy lemon cream

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** 78
charred broccolini, mashed potatoes, chefs butter

HOUSEMADE FLATBREADS

- Margherita** 19
roasted tomato sauce, mozzarella, tomato, basil, parmesan
- Spinach, Artichoke & Italian Sausage** 22
artichoke hearts, baby spinach, red onion, garlic fondue, fontina, parmesan
- Mushroom & Garlic** 24
roasted garlic fondue, fontina, mozzarella, wild mushrooms
- Hot Honey Soppresata** 24
habanero fresno blended hot honey, garlic fondue, goat cheese crème, fresh mozzarella
- Carne** 24
garlic fondue, roasted tomato sauce, prosciutto sausage, soppresata, saba

SIDES

- 2x Fried Frites** 16
roasted garlic aioli, parmesan, parsley
- Brussels Sprouts** 16
nueske's bacon, mango, saba
- Roasted Cauliflower** 18
garlic cream sauce, crushed red pepper
- Grilled Asparagus** 16
fresno chili, roasted 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.

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. - 2024 <i>Veneto & Friuli-Venezia, Italy</i>	13 / 52
Valdo "Marco Oro" Brut Rosé Prosecco - 2024 <i>Prosecco DOC, Italy</i>	14
Chandon "Signature" Brut Sparkling 187ml Mini Bottle - NV <i>California</i>	18

WHITE/ROSE

Chateau La Nerthe Rosé - 2024 <i>Cotes-du-Rhone, France</i>	12 / 48
Bright Angel Limited Release Rosé - 2024 <i>California</i>	15 / 60
Caposaldo Pinot Grigio - 2024 <i>Delle Venezie DOC, Italy</i>	12 / 48
Archetype Sauvignon Blanc - 2024 <i>Marlborough, New Zealand</i>	13 / 52
Bright Angel Sauvignon Blanc - 2023 (92 Points) <i>Sonoma Valley, CA</i>	15 / 60
Main Street Social Chardonnay - 2020 <i>California Proprietary Blend</i>	13 / 52
Bright Angel Chardonnay - 2023 (93 Points) <i>Sonoma Coast, CA</i>	17 / 68
Ruffino Moscato D'Asti D.O.C.G. - 2024 <i>Italy</i>	12 / 48
Barnard Griffin Riesling - 2024 <i>Columbia Valley, WA</i>	12 / 48
Bright Angel "Wildwood White" Bordeaux Blanc - 2024 <i>Sonoma Valley, CA</i>	15 / 60

REDS

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

BY THE BOTTLE

BUBBLES

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

WHITES/ROSE

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

REDS

Barone Di Vellagrande Etna Rosso - 2023 <i>Sicily, Italy</i>	68
Belle Glos Clark & Telephone Pinot Noir - 2023 <i>Santa Maria Valley, CA</i>	76
Caymus Vineyards Cabernet Sauvignon - 2023 <i>California</i>	78
The Prisoner Red Blend - 2022 <i>Napa Valley, CA</i>	84
Penner-Ash Pinot Noir - 2022 <i>Willamette Valley, OR</i>	88
Ratti "Marcenasco" Barolo - 2021 <i>Barolo DOCG, Italy</i>	96
Jordan Cabernet Sauvignon - 2020 <i>Alexander Valley, CA</i>	98
Cakebread Cellars Cabernet Sauvignon - 2021 <i>Napa Valley, CA</i>	108
Bright Angel Cabernet Sauvignon - 2022 <i>Stagecoach Vineyard®, Napa Valley CA</i>	118
95 Points. - Timothy L. Campbell, Sommelier	
Castello Banfi Brunello Di Montalcino - 2020 <i>Tuscany, Italy</i>	118
Stags Leap Wine Cellars "Artemis" Cabernet Sauvignon - 2021 <i>Napa Valley, CA</i>	124
Bright Angel Cabernet Sauvignon - 2019 <i>G3 Vineyard, Rutherford AVA, CA</i>	158
94 Points. - Timothy L. Campbell, Sommelier	
Kosta Browne Gap's Crown Pinot Noir - 2022 <i>Sonoma Coast AVA, CA</i>	168
Overture Red Blend by Opus One - NV <i>Napa Valley, CA</i>	178
Leonetti Cellar Cabernet Sauvignon - 2021 <i>Walla Walla Valley, Washington</i>	188
Orin Swift Mercury Head Cabernet Sauvignon - 2022 <i>Napa Valley, CA</i>	198
Tenuta Tignanello di Antinori - 2021 <i>Toscana IGT, Italy</i>	198
Tenuta San Guido "Sassicaia" - 2020 <i>Bolgheri DOC, Tuscany, Italy</i>	298
Opus One Bordeaux Blend- 2018 <i>Napa Valley, CA</i>	348

SMOKE IT \$4

infuse smoke to any cocktail

HOUSE COCKTAILS 17

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

CLASSIC COCKTAILS

Paper Plane 17 <i>Old grand dad bourbon, aperol, amaro nonino, lemon</i>
Whiskey Sour 17 <i>Makers Mark whiskey, lemon, fee foam</i>
French 75 17 <i>North Shore Distillery gin, prosecco, lemon</i>
Espresso Martini 18 <i>Absolut vanilla, espresso, chocolate liqueur</i>
Clover Club 17 <i>North Shore Distillery gin, rasperry syrup, lemon, fee foam</i>

DRAFT BEER

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

BOTTLES-CANS

Miller Lite Light Lager <i>Milwaukee, WI</i>	5
Bud Light Light Lager <i>St.Louis, MO</i>	5
Coors Light Light Lager <i>Golden, Co</i>	5
Tighthead—Scarlet Fire Red Ale <i>Irish Ale- Mundelein, IL</i>	6
Half Acre—Daisy Cutter <i>Pale Ale- Chicago, IL</i>	7
Phase Three—P3— Lager- <i>Lake Zurich, IL</i>	8
Tighthead—Chilly Water Pale Ale- <i>Mundelein, IL</i>	7
Hacker Pschorr—Weisse <i>Munich, Germany</i>	7
Revolution—Freedom of Speech <i>Session Sour w/peaches Chicago, IL</i>	6
Modelo Especial Lager <i>Mexico</i>	7
Yuengling Flight Light Lager <i>Pottsville, PA</i>	6
Original Sin—Red Widow Cider <i>Lafayette, NY</i>	7
High Noon Hard Seltzer— <i>Peach, Pineapple, Black Cherry</i>	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