ANTIPASTI

Spanish Octopus 16
grilled, sunchoke purée, chimichurri, pickled fresno chili, arugula, lemon

Berkshire Meatball 16
house pomodoro, bellweather ricotta, basil, grilled ciabatta

Burrata di Stefano 16
tomato-apple jam, 8 year balsamic, grilled ciabatta

Crispy Duck Wings 16
agrodolce, puffed farro, jalapeno pepper jelly

Mussels 16
nduja, confit tomatoes, saffron-cream, parsley

SALADS

Grilled Wedge 14
romaine hearts, confit tomatoes, lardons, croutons, blue cheese, green goddess ranch

Crispy Brussels Sprouts 15
radicchio, sweet peppers, green onions, carrots, crispy shallots, agrodolce vinaigrette

HOUSEMADE FLATBREADS

Prosciutto 17
roasted garlic cream, mozzarella, prosciutto, prosecco-fig jam, arugula

Garlic & Mushroom 16
roasted garlic fondue, fontina, mozzarella, wild mushrooms

Margherita 15
roasted tomato sauce, mozzarella, parmesan, basil

HOUSEMADE PASTA

Mushroom Agnolotti 21
wild mushrooms, goat cheese, brown butter, fried sage, sunchoke chips, parmesan

Basil Cavatelli 22
short rib bolognese, house pomodoro, burrata, fresh basil

Baked Lasagna 19
pork ragu, ricotta, bechamel, house pomodoro, mozzarella, basil

Gnocchi Carbonara 19
pancetta, egg yolk, parmesan

Lobster Capellini 32
lobster tail, roasted cherry tomatoes, spicy lemon cream

Chicken Parmigiana 26
house linguini, vodka sauce, mozzarella, basil, oregano

FROM THE LAND & SEA

Braised Short Rib 29
roasted garlic whipped potatoes, carrots, cipollini onions, jus

Cheshire Pork Chop 34
butternut squash purée, apple mostarda, bacon lardons, pork jus, fried sage

Main Street Burger 16
burrata, crispy pancetta, tomato jam, arugula, frites

Brick Roasted Chicken 28
charred broccoli, smashed fingerling potatoes, jus

Skirt Steak 32
truffle polenta, peperonata, crispy onion, saba

Char-Grilled Salmon 29
eggplant puree, pineapple-avocado salad, green harissa

SIDES

2x Fried Frites 10
gremolata, roasted garlic aioli, aleppo

Brussels Sprouts 10
pancetta, mango, saba

Whipped Potatoes 10
roasted garlic cream, parmesan, breadcrumbs, parsley

Sautéed Mushrooms 10
shallots, garlic, cream, fines herbes

Charred Broccolini 10
pickled fresno chiles
DRAFT BEER
Bell’s  Rotating Selection- Galesburg, MI  7
3 Floyds  Rotating Selection- Munster, IN  7
Revolution  Rotating Selection- Chicago, IL  7
Allagash White  Witbier- Portland, ME  7
Peroni  Pale Lager- Rome, Italy  7
Goose Island  Rotating Selection- Chicago, IL  7
Left Hand Milk Stout  Sweet Stout- Longmont, CO  7
Lagunitas IPA  American IPA- Petaluma, CA  7

BOTTLES-CANS
Miller Lite  Light Lager- Milwaukee, WI  4
Bud Light  Light Lager- St. Louis, MO  4
Coors Light  Light Lager - Golden, CO  4
Corona  Lager- Mexico  5
Half Acre Pony Pils  German Pilsner- Chicago, IL  7
Great Lakes Eliot Ness  Amber Lager- Cleveland, OH  6
Krombacher Weizen  German Wheat Beer- Kreuztal-Krombach, Germany  6
Burnt City- Face Melter  Hibiscus IPA- Chicago, IL  7
Furious IPA  English Pale Ale- Minneapolis, MN  6
Tighthead Scarlet Fire Red Ale  Irish Ale- Mundelein, IL  6
Two Brothers Prairie Path  Golden Ale- Warrenville, IL  6
Half Acre Daisy Cutter  Pale Ale - Chicago, IL  7
Ballast Point Sculpin IPA  English Pale Ale- San Diego, CA  6
Vander Mill- Totally Roasted  Hard Cider- Grand Rapids, MI  7
La Fin Du Monde-Unibrou  Tripe- Quebec, Canada  7
Bells Two Hearted  American IPA- Michigan  6
Metropolitan Krankshaft  Kolsch- Chicago, IL  5
Twisted Hippo- Black Umbrella  English Oatmeal Stout- Chicago, IL  7
Flying Dog Brewery  German Imperial Porter- Frederick, MD  8
Goose Island 312  Urban Wheat Ale  7