

## ANTIPASTI

<b>Spanish Octopus</b>	16
grilled, sunchoke purée, chimichurri, pickled fresno chili, arugula, lemon	
<b>Berkshire Meatball</b>	16
house pomodoro, bellweather ricotta, basil, grilled ciabatta	
<b>Burrata di Stefano</b>	16
tomato-apple jam, 8 year balsamic, grilled ciabatta	
<b>Crispy Duck Wings</b>	16
agrodolce, puffed farro, jalapeno pepper jelly	
<b>Mussels</b>	16
nduja, confit tomatoes, saffron- cream, parsley	
<b>Gulf Shrimp</b>	16
creamy polenta, corn, parmesan, breadcrumbs, tarragon	



Executive Chef Eric Lopez

## OYSTER BAR

### Lobster Chargrilled Oysters

½Dz 27 / Dz 48

red fresno butter, breadcrumbs,  
parmesan, chives

## SALADS

<b>Grilled Wedge</b>	14
romaine hearts, confit tomatoes, lardons, croutons, blue cheese, green goddess ranch	
<b>Crispy Brussels Sprouts</b>	15
radicchio, sweet peppers, green onions, carrots, crispy shallots, agrodolce vinaigrette	
<b>Chop</b>	15
romaine, avocado, radicchio, red onion, cucumber, garbanzo beans, red peppers, pepperoncini, salami, parmesan, mustard-caper vinaigrette	

## SEASONAL SOUP

12  
rotating selection

## HOUSEMADE FLATBREADS

<b>Prosciutto</b> 17	<b>Garlic &amp; Mushroom</b> 16	<b>Margherita</b> 15	<b>Fireball Pepperoni</b> 16
roasted garlic cream, mozzarella, prosciutto, prosecco-fig jam, arugula	roasted garlic fondue, fontina, mozzarella, wild mushrooms	roasted tomato sauce, mozzarella, parmesan, basil	roasted tomato sauce, mozzarella, fireball pepperoni, parsley

## HOUSEMADE PASTA

<b>Mushroom Agnolotti</b>	23
wild mushrooms, goat cheese, brown butter, fried sage, sunchoke chips, parmesan	
<b>Basil Cavatelli</b>	22
short rib bolognese, house pomodoro, burrata, fresh basil	
<b>Baked Lasagna</b>	21
pork ragu, ricotta, bechamel, house pomodoro, mozzarella, basil	
<b>Gnocchi Carbonara</b>	19
pancetta, egg yolk, parmesan	
<b>Lobster Capellini</b>	32
lobster tail, roasted cherry tomatoes, spicy lemon cream	
<b>Chicken Parmigiana</b>	26
house linguini, vodka sauce, mozzarella, basil, oregano	

## FROM THE LAND & SEA

<b>Braised Short Rib</b>	32	<b>Confit Duck Risotto</b>	28
roasted garlic whipped potatoes, carrots, cipollini onions, jus		parmesan risotto, crispy duck skin	
<b>Main Street Burger</b>	16	<b>Seafood Bordetto</b>	32
burrata, crispy pancetta, tomato jam, arugula, frites		shrimp, calamari, middle neck clams, mussels, scallops, confit tomatoes, white wine & tomato broth, garlic butter baguette	
<b>Brick Roasted Chicken</b>	28	<b>Cheshire Pork Chop</b>	34
charred broccolini, smashed fingerling potatoes, jus		butternut squash purée, apple mostarda, grilled radicchio, bacon lardons, pork jus, fried sage	
<b>Skirt Steak</b>	32		
truffle polenta, peperonata, crispy onion, saba			
<b>Char-Grilled Salmon</b>	29		
eggplant puree, pineapple- avocado salad, green harissa			

## SIDES

<b>2x Fried Frites</b> 10	<b>Brussels Sprouts</b> 10	<b>Whipped Potatoes</b> 10	<b>Sautéed Mushrooms</b> 10	<b>Charred Broccolini</b> 10
gremolata, roasted garlic aioli, aleppo	pancetta, mango, saba	roasted garlic cream, parmesan, breadcrumbs, parsley	shallots, garlic, cream, fines herbes	pickled fresno chiles

## FALL WINE SPECIAL

Cakebread Cellars Cabernet Sauvignon - 2017 Napa Valley, CA 98

Dark Fruit with lush tannings that carry all the way over a lingering, elegant finish

## Coravin By The Glass Featuring Orin Swift Wines

**Orin Swift Papillion Bordeaux Blend – 2017 Napa Valley, CA**  
Cabernet Sauvignon, Cabernet Franc, Malbec, Petite Verdot, Merlot  
Aged 15 months in new French Oak – 52% New

3 oz. 15 / 6 oz. 30 / bottle 120

**Orin Swift Mercury Head Cabernet Sauvignon – 2017 Napa Valley, CA**  
Sourced from iconic vineyards in Sonoma, Rutherford, St. Helena and Atlas Peak  
100% Cabernet Sauvignon aged 15 months in French Oak – 51% New

3 oz. 30 / 6 oz. 60 / bottle 240

## BUBBLES

Riondo Prosecco D.O.C. - 2017 Veneto, Italy	11/44
Opolo Vineyards Sparkling - NV Paso Robles, CA	12/48
Mionetto Cuvee Sergio 1887 Rosé - NV Veneto, Italy	12/48
Taittinger Brut Champagne - NV Champagne, France	76

## WHITES/ROSÉ

Corvidae "Mirth" Chardonnay - 2018 Yakima Valley, WA	11/44
 Main Street Social Chardonnay - 2017 California Proprietary Blend	12/48
 Bright Angel Chardonnay - 2016 Roberts Road Vineyard, Sonoma Coast, CA	14/56
Rombauer Chardonnay - 2019 Carneros AVA, Napa Valley, CA	78
White Clover Sauvignon Blanc - 2019 Marlborough, New Zealand	11/44
 Bright Angel Sauvignon Blanc - 2018 Morgaen Lee Vineyard, Napa Valley, CA	13/52
Wine Foundry Rosé Against the Machine - 2016 Napa Valley, CA	10/40
Chateau D'ESCLANS Whispering Angel Rosé -2019 Provence, France	58
Caleo Delle Venezie Pinot Grigio - 2018 Friuli-Venezia Giulia, Italy	10/40

## REDS

Seven Falls Cabernet Sauvignon - 2015 Wahluke Slope, WA	12/48
 Main Street Social Cabernet Sauvignon - 2018 California Proprietary Blend	14/56
 Bright Angel Cabernet Sauvignon - 2015 Napa Valley, CA	18/72
Darioush Caravan Cabernet Sauvignon - 2016 Napa Valley, CA	88
Jordan Cabernet Sauvignon - 2016 Alexander Valley, CA	108
Caymus Cabernet Sauvignon - 2018 Napa Valley, CA	132
 Bright Angel Magnum (1.5L) Cabernet Sauvignon - 2015 Napa Valley, CA	180
Firesteed Pinot Noir - 2017 Willamette Valley, OR	11/44
 Main Street Social Pinot Noir - 2018 California Proprietary Blend	13/52
 Bright Angel Pinot Noir - 2017 Rodgers Creek Vineyard, Sonoma, CA	15/60
Belle Glos Clark & Telephone Pinot Noir - 2018 Santa Barbara, CA	68
Penner-Ash Pinot Noir - 2016 Willamette Valley, OR	88
Penfolds Max's Red Blend - 2018 South Australia	11/44
 Main Street Social Red Blend - 2017 California Proprietary Blend	13/52
Turley Old Vines Zinfandel - 2017 California	68
The Prisoner Red Blend - 2018 Napa Valley, CA	78
Tenuta Di Arcena Chianti Classico - 2015 Tuscany, Italy	11/44
Amalaya Malbec - 2017 Salto, Argentina	10/40

## COCKTAILS 13

Lake Shore Drive	mezcal vida, prickly pear, jalapeno, lime
Lower Wacker Drive	breckenridge gin, green chartreuse, cucumber, lime, mint
Clark and Addison	titos, cynar, lime, thyme, ginger beer
Michigan Avenue	absolut elyx, peyshaud's aperitivo, honey-lemon syrup, strawberry, rosé prosecco
Milwaukee Avenue	very old barton bourbon, house demerara, angostura, orange peel

## 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- Chicao, 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
Weihenstepher Hefe Weissbiere German Wheat Beer- Kreuztal-Krombach, Germany	6
Burnt City- Face Melter Hibiscus IPA- Chicago, IL	7
Furious IPA English Pale Ale- Minneapolis, MN	7
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 India Pale Ale- San Diego, CA	6
Vander Mill-Totally Roasted Hard Cider- Grand Rapids, MI	7
Metropolitan Krankshaft Kolsch- Chicago, IL	5
Goose Island 312 Urban Wheat Ale	7