

THE  
ALLIS

<b>SMALL</b>	CRUDITÉ pepita dip (PB) (GF)	9
	SHISHITO PEPPER smoked carrot (PB) (GF)	11
	CRISPY PORK RILLETES herb aioli, parmesan, aleppo	13
	AVOCADO TOAST* molten egg, basil, chilli, multigrain (V)	14
	WARM OCTOPUS SALAD treviso, wax bean, pork lardon	15
	CHICKEN LIVER PATÉ* jam, pickled shallot, multigrain	15
	BURRATA broccolini, calabrian chili (V)	16

<b>SALAD</b>	LEAFY GREEN fennel frond vinaigrette (PB) (GF)	13
	KALE CAESAR parmesan, escarole, crouton crumb, radish	14
	GRILLED GEM blue fog dressing, grilled pear, prosciutto	14

SALUMI CHICAGO BOARD 32

*N'duja, Spanish Chorizo, Barolo Salame Aged Gouda, Cheddar, Goat Brie  
with sourdough, lavash, honey comb, whipped butter*

<b>LARGE</b>	CHEESEBURGER* dill pickle, onion, fried garlic aioli	13
	PORK BELLY* sunchoke puree, basil pistou, radish	23
	ROASTED BONE MARROW pear & ribeye jam, brioche	21
	ATLANTIC SALMON* tarragon crème, roasted cippolini onion (GF)	23
	BRANZINO* pickled cauliflower, fume, herb salad, golden raisin (GF)	21
	ROASTED HALF CHICKEN sauce gribiche, parsley salad (GF)	25
	STEAK FRITES* 14oz E3 boneless ribeye, fries, malted aioli	52

<b>PIZZA</b>	MARGHERITA San Marzano, mozzarella, basil (V)	15
	DELICATA winter green, hot honey, smoked mozzarella (V)	17
	BREAKFAST leek bechamel, fingerling, bacon	17
	FENNEL SAUSAGE provolone, red onion, garlic, aleppo	17
	PEPPERONI whipped mozzarella, fried garlic, parmesan	17

<b>SIDES</b>	FRIES malted aioli	5
	BRUSSEL SPROUTS pickled apple, crispy rice (PB) (GF)	8
	HONEY GLAZED CARROTS hot honey, spiced seeds (V) (GF)	8
	MASHED POTATOES chicken jous, garlic confit	8

(PB) Plant Based, (GF) Gluten-Free, (V) Vegetarian. Taxes and discretionary service are not included.  
Please inform your server of any allergies or dietary prae made in-house and may contain trace ingredients.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.