

THE ALLIS

SMALL	DAN'S BREAD d'epi, black garlic focaccia, multigrain, whipped butter (v)	7
	SHISHITO PEPPER maple carrot purée (PB) (GF)	11
	POTATO CROQUETTES mozzarella, provolone, roasted tomato aioli (v)	12
	WARM OCTOPUS SALAD treviso, wax bean, pork lardon	15
	ASH ROASTED BEETS clementine, feta, popcorn, fennel top (gf)(v)	16
	BURRATA broccolini, calabrian chili (v)	16

SALAD	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*

LARGE	CHEESEBURGER* dill pickle, onion, fried garlic aioli	13
	PORK MILANESE chicken jus, confit garlic, frisée	19
	P.E.I. MUSSELS calabrian chili broth, herbs, dan's baguette	18
	ATLANTIC SALMON* tarragon crème, roasted cippolini onion (GF)	23
	ROASTED GREEN CIRCLE CHICKEN sauce gribiche, parsley (GF)	26
	STEAK FRITES* 14oz E3 boneless ribeye, fries, malted aioli	52

PIZZA	MARGHERITA San Marzano, mozzarella, basil (v)	16
	PESTO cherry tomato, green & red pesto, mozzarella	17
	MUSHROOM raclette, pearl onion, leek bechamel, dill (v)	18
	PEPPERONI Vermont uncured pepperoni, fried garlic, parmesan	19

SIDES	FRIES malted aioli	5
	BRUSSEL SPROUTS pickled apple, crispy rice (PB) (GF)	8
	HONEY GLAZED CARROTS hot honey, spiced seeds (v) (GF)	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.