

Chicago Restaurant Week Dinner 2026

- \$45 three course prix fixe menu | Excludes beverage, tax & gratuity - Available nightly 4:30 pm - close | January 23 - February 7 -

·FIRST ·

Shrimp Croquettes* with spicy remoulade

Baby Beets* with fromage blanc, persimmon & pistachio dukkah

Caviar Deviled Eggs* with crème fraîche & chive

·SECOND ·

Tavern Burger 2.0* with new school american, shallot confit, proper aioli
Brick Chicken with crispy shallots, crumbled feta, lemon-oregano sauce
Tandoori Beef Skewers* with raita, sumac onions, griddled roti

·DESSERT ·

Burnt Basque Cheesecake with prairie breeze & huckleberry jam

Frozen Mud Pie* with malted chocolate, coffee-toffee ice cream & fudge sauce

• Substitutions politely declined •

*Dishes that contain peanuts or tree nuts, some dishes may be modifed for allergies, please consult your server.

^{*}These items are served raw, undercooked, cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.