



—  
MODERN  
EUROPEAN  
FARE  
—

COCKTAILS

- oak old fashioned 15  
**withered oak rye whiskey | peach liqueur | bitters | cherry**
- scorpion sting 14  
**mezcal | lime | grapefruit juice | spicy honey**
- delmar boulevardier 14  
**bourbon | campari | sweet vermouth | rhubarb liquor | lemon juice | simple syrup**
- summer solstice 14  
**tequila | triple sec | orange | lemon & lime juice | muddled raspberries | strawberries**
- violette drop 15  
**vodka | limoncello | violette liqueur | lemon juice | simple syrup**
- fresh 23 15  
**dark rum | sweet vermouth | lemon juice | hibiscus syrup**
- a french 75 15  
**gin | lemon juice | sparkling champagne**
- aviation 15  
**gin | maraschino liqueur | creme de violette | lemon juice**
- n/a mock spritz 11  
**hibiscus syrup | cranberry juice | lemon juice | club soda**
- n/a the non cosmo 11  
**cranberry juice | lime juice | orange juice | simple syrup**

B E E R

- Draughts 8  
Stella Artois, O'Fallon Knotty Pretzel, UC Bushelhead, 4Hands Sour Berry Blast, Divided Sky IPA, Yuengling Amber
- Domestic 7 // Imports 9  
Budweiser, Bud Light, Ultra, Long Drink Seltzer, Wellbeing, Hellraiser NA

---

HOUSE WINES

WHITE

- G / B  
paul dolan \$12 / \$48  
sauvignon blanc - california
- clos du bois \$10 / \$40  
chardonnay - california
- kumusha chenin blanc \$10 / \$40  
south africa
- maso canali \$12 / \$48  
pinot grigio - italy

RED

- kumusha \$10 / \$40  
cabernet - south africa
- torremoron \$13 / \$52  
tempernillo - spain
- pike road \$12 / \$48  
pinot noir - oregon
- campezzana \$13 / \$52  
sangeovese - italy

SPARKLING

- lamarca \$10 / \$48  
prosecco
- papet del mas \$10 / \$48  
brut rose cava



—  
FOOD  
FOR THE  
COMMON  
GOOD  
—

DINNER  
spring 23

## FOR THE TABLE

Braised Pork Belly gf 14  
Normandy Style  
**apple cider | onion | frisee | pickled  
raspberries and blackberries |  
natural jus**

Tomato Flatbread v 12  
**whole wheat crust | tomato jam |  
roasted tomatoes | caramelized onion  
| fine herbs | creme fraiche**

Eggplant Tower gf, v 14  
**eggplant | roasted tomato | garlic  
confit | baby spinach | parmesan |  
chive oil**

Creole Mussels gf 12  
**celery | onion | green bell pepper |  
white wine | tomato | New Orleans  
spice**

## BEGINNINGS

Beetroot Salad v gf 12  
**golden and red beetroot mandolined  
and macerated | baby kale | herbed  
goat cheese | almonds | classic  
vinaigrette**

Spring Greens Salad v gf 12  
**greens | cherry tomato confit | fresh  
mozzarella | scallions | toasted pine  
nuts | basil vinaigrette**

Alsatian-German Potato Soup v 6  
**white wine | chicken stock | potato |  
carrots | celery | leek | fine herbs**

Tuscan White Bean & Kale Soup 8  
vg  
**vegetable stock | root vegetables |  
great northern beans | baby kale**

## MAIN COURSE

Roasted Cornish Hen gf 28  
**shaved cucumber salad | warm  
truffled red potato salad | herbed  
butter**

Salmon Fillet 32  
**mushroom ravioli | green asparagus |  
lemon-herb cream**

Cavatappi Primavera v 28  
**pasta | broccoli | edamame |  
green bell pepper | spring onions  
| thyme-garlic-basil oil | parmesan  
add shrimp +8**

Ribeye gf 38  
**goat cheese polenta cake |  
roasted pepper melange | blue  
cheese butter**

Mushroom Tart v 30  
**assorted mushrooms | fermented  
black beans | leek | blood orange  
coulis**

