

BAR SNACKS

SOURDOUGH EPI BAGUETTE Ramp Butter, Anchovy	8
HAND-CUT FRENCH FRIES* w/ Giardiniera Aioli	9
VEGAN CASHEW "SOUR CREAM" AND ONION DIP (VEGAN) House-Made Potato Chips	9
PORK NECK MEATBALL Creamy Polenta, Tomato Sauce, Parmesan	12
SUMMER SAUSAGE & CHEESE Slagel Beef Summer Sausage, Mercks Cheddar, Rotating Cheese, Beer Mustard, Crackers	15
LIMITED AVAILABILITY OYSTERS CASINO* Ramp Casino Butter, Breadcrumb, Lemon {Set of Four}	18

SMALL SHARE

CHICKEN LIVER MOUSSE Werp Greens, Seasonal Jam, Pickled Carrot, Toasted Focaccia	12
SIMPLE GREENS SALAD (VEGAN) Herbs, Radish, Cucumber, Rosé Vinaigrette	13
WINTER SQUASH (V) Goat Cheese, Hazelnut Salsa Macha, Pickled Raisins, Watercress	17
CARROT & SUNCHOKE (V) Apple, Pecan, Smoked Apple Butter Vinaigrette, Garlic Conserva Creme Fraiche	18
CITRUS & BURRATA (V) Blood Orange, Mandarin, Olive, Sesame, Chili, Focaccia	18

(V) - VEGETARIAN
*THESE ITEMS CAN BE ORDERED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. THE CHICAGO DEPARTMENT OF PUBLIC HEALTH ADVISES THAT CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY OR SHELLFISH MAY RESULT IN AN INCREASED RISK OF FOODBORNE ILLNESS.

LARGE SHARE

RAMP & GRUYERE PORK SAUSAGE Braised Cannellini Beans, Hakuri Turnip, Crispy Kraut	25
POTATO GNOCCHI (V) Ramp Pesto, Mushroom, Parmigiano Reggiano, Bianchetto	28
PAPPADELLE Apricot Braised Goat Ragù, Sage & Apricot Salsa Verde, Pecorino Pepato	29
ROASTED DUCK BREAST Squash Puree, Crispy Parsnip, Chicory, Kumquat Jus	42
HALIBUT & CLAMS Asparagus, Grilled Spring Onion, Confit Potato, Nduja Sauce	43
SLAGEL DRY-AGED STRIP STEAK* Peppercorn-Horseradish & Cognac Beef Jus, Garlic, Tomato, Crispy Pickled Onion Ring	51

SANDOS

WILD BOAR SLOPPY JOE Aged Cheddar, Pickled Jalapeño, Crispy Onions, Potato Roll, Served w/ French Fries {Substitute Werp Greens for French Fries +4}	18
SLAGEL FARM BEEF DOUBLE SMASHBURGER* White American Cheese, Pickles, Caramelized Onions, Dijonnaise, Served w/ French Fries {Plant-Based Option Available} {Substitute Werp Greens for French Fries +4}	19

We are all in the gutter, but some of us are looking at the stars.
- Oscar Wilde

EXECUTIVE CHEF BRIAN MOTYKA
CHEF DE CUISINE ALEX SWIETON
SOUS CHEF EDUARDO CUEVAS
SOUS CHEF LUCIEN RETOURNE

GENERAL MANAGER MIKHAIL SCHILKEY
INNKEEPER BERIT ELVEJORD
BAR MANAGER JAY CULLEN
ASSISTANT BAR MANAGER DAN GARRETT

DESSERT

SEASONAL SORBET (VEGAN)	5
Market Selection	
{Add 5.5oz of Prosecco +4}	
PEANUT BUTTER PIE (V)	9
Pretzel Crust, Seasonal Jam	
{Add 2 Shots of Sweet Berry Wine +8}	
RHUBARB & CUSTARD	12
Pistachio Honeycomb Candy, Strawberry	
{Add A Shot of Heaven Hill 7yr +8}	
BASQUE CHEESECAKE (V)	14
Goat Cheese, Pickled Cherry Relish, Pistachio, Hot Honey	
{Add A Pour of PX Sherry +10}	
FRENCH FRY ICE CREAM	11
Malted Chocolate Mousse, Magic Shell	
{Add A Shot of Corsair Dark Rye +7}	

BEVERAGES

HEXE COFFEE	4
HEXE COLD BREW {8OZ BOTTLE}	6
FREDDIE'S ROOT BEER	6
FREDDIE'S GINGER BEER	6
RARE TEA CELLAR	6
Black Citron Iced Tea	
Dublin Irish Breakfast Tea	
Cloud Kissed Green Tea	
Emperor's Chamomile	
Georgia Peach Nectar Rooibos	
Chocolate Horchata Chai	
COKE, DIET COKE, SPRITE	3
MARZ FLOWER POWER CBD SODA	8
MARZ YERBA MATE	8



L&E HAS FOND ADMIRATION AND APPRECIATION FOR ALL THINGS LOCAL. WE PROUDLY SOURCE THE FINEST INGREDIENTS FROM LOCAL AND REGIONAL FARMERS AND PROVIDERS WHENEVER POSSIBLE, INCLUDING:

CLOSED LOOP FARMS, CHICAGO, IL
FROGGY MEADOW FARM, BELOIT, WI
HEXE COFFEE, CHICAGO, IL
MICK KLUG FARMS, ST. JOSEPH, MI
KILGUS FARMSTEAD, FAIRBURY, IL

NICHOLS FARM AND ORCHARD, MARENGO, IL
RARE TEA CELLAR, CHICAGO, IL
SLAGEL FAMILY FARM, FAIRBURY, IL
WERP FARMS, BUCKLEY, MI

LONGMAN
& EAGLE

OSBORN
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