

BAR SNACKS

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

SMALL SHARE

CHICKEN LIVER MOUSSE	12
Seasonal Jam, Pickled Carrot, Toasted Focaccia	
SIMPLE GREENS SALAD (VEGAN)	13
Werp Greens, Herbs, Radish, Cucumber, Rosé Vinaigrette	
CARROT & SUNCHOKE (V)	18
Apple, Pecan, Smoked Apple Butter Vinaigrette, Garlic Conserva Creme Fraiche	
CITRUS & BURRATA (V)	18
Blood Orange, Mandarin, Olive, Sesame, Chili, Focaccia	
ASPARAGUS & FETA (V)	19
Klug Farm Asparagus, Pistachio Crusted Feta, Jalapeño Honey, Olive Vinaigrette	

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

SANDOS

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

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}	
FRENCH FRY ICE CREAM	11
Malted Chocolate Mousse, Magic Shell {Add A Shot of Corsair Dark Rye +7}	
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}	

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



EAT

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

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