

BAR SNACKS

RABBIT & PORK TERRINE 9
Apricot, Beer Mustard, Cornichon, Toasted Focaccia

HAND-CUT FRENCH FRIES* 9
w/ Giardiniera Aioli

VEGAN CASHEW "SOUP CREAM" AND ONION DIP (VEGAN) 9
House-Made Potato Chips

PORK NECK MEATBALL 12
Creamy Polenta, Tomato Sauce, Parmesan

LIMITED AVAILABILITY

BROILED OYSTERS* 18
'Nduja Butter, Breadcrumb, Lemon {Set of Four}

SMALL SHARE

CHICKEN LIVER MOUSSE 12
Werp Greens, Seasonal Jam, Pickled Carrot, Toasted Focaccia

SIMPLE GREENS SALAD (VEGAN) 13
Herbs, Radish, Cucumber, Rosé Vinaigrette

WINTER SQUASH (V) 17
Goat Cheese, Hazelnut Salsa Macha, Pickled Raisins, Watercress

CARROT & SUNCHOKES (V) 18
Apple, Pecan, Smoked Apple Butter Vinaigrette, Garlic Conserva
Crème Fraîche

CITRUS & BURRATA (V) 18
Blood Orange, Mandarin, Olive, Sesame, Chili, Focaccia

(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

MORTADELLA TORTELLONI 24
Confit Celery Root, Pistachio Pesto, Parmigiano Reggiano

'TURDUCKEN' SAUSAGE STUFFED DUCK WINGS 25
A l'Orange Glaze, Squash Puree, Crispy Parsnip, Chicory

WHITE SWEET POTATO GNOCCHI (V) 27
Brown Butter, Parmigiano Reggiano, Umbrian Winter Truffle

CONFIT LAMB RIBS 32
Grape Glaze, Pistachio, Lettuce

BRANZINO 41
Pickled Fennel Beurre Blanc, Mushroom, Smoked Trout Roe

SLAGEL DRY-AGED STRIP STEAK* 47
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}	
CHOCOLATE FERNET TART (V)	10
Whipped Crème Fraîche	
{Add A Shot of Fernet Branca Menta +5}	
MASALA CHAI CREME BRULÉE	10
Black Tea Custard, Crumbled Gingersnaps, Cranberry Spritz Gel	
{Add A Shot of Old Forester 1910 for +8}	
FRENCH FRY ICE CREAM	11
Malted Chocolate Mousse, Magic Shell	
{Add A Shot of Corsair Dark Rye +7}	

BEVERAGES

HEXE COFFEE	3
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	2
MARZ CITRUS PARTY CBD SODA	8
KOMUNITY KOMBUCHA ROTATING	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

OSB
AT L&E