

BARDAVID

CHICAGO

FOR THE TABLE

FOCACCIA ^v

rosemary focaccia,
dill butter | 5

FRITES ^{GF, VG}

kennebec frites, sea salt,
garlic aioli | 6

ROASTED BROCCOLI ^{GF, DF, VG}

pickled raisin, dates,
harissa | 8

FALAFEL FRIES ^v

herb falafel, parmesan,
piquillo aioli | 11

TUNA CRUDO ^{GF, DF}

jalapeño, wakame,
radish, nori | 14

BASQUE CHICKEN CROQUETTES

prosciutto, parsley,
brava sauce | 11

MEZZE TRIO ^{v,*}

garlic hummus, whipped feta,
red pepper muhammara,
baked pita chips | 14

HONEYNUT SQUASH

roasted squash, brussel
sprouts, swiss chard | 12

CHEESE & CHARCUTERIE

summer sausage, speck, brie,
veneto salami, white cheddar,
menorca mahon | 22

BAKED VALBRESO ^v

french feta, tomato,
focaccia | 12

BURRATA FLATBREAD ^v

roasted tomato, basil
pesto | 12

MUSHROOM FLATBREAD ^v

creme fraiche, onions,
comte, arugula, cheese | 14

MORROCAN LAMB FLATBREAD

pecorino, curry yogurt,
arugula | 15

HERITAGE CHICKEN ^{GF} | 30

bloody butcher grits, roasted delicata squash & sprouts, swiss chard

Domaine de Vouroux, Chablis Vieilles Vignes | 20

ENTRÉES

HEIRLOOM

TOMATO SALAD ^{v, GF}

arugula, cucumber,
burrata, caper vinaigrette | 11

QUINOA KALE CAESAR ^{v, GF}

gem lettuce, parmesan,
cherry tomato | 12

POMEGRANATE

ENDIVE SALAD ^{v,*}

spinach, beets, candied
almonds, goat cheese,
pomegranate vinaigrette | 16

AHI TUNA BOWL ^{GF, DF}

wakame, radish, edamame,
nori, cabbage | 19

RED PEPPER

SQUASH SOUP ^{v,*}

roasted squash,
vegetable blend | 6

ROMANESCO

MUHAMMARA ^{GF, VG}

red peppers, cucumber,
fava, cabbage slaw | 18

WAGYU CHEDDAR BURGER

aged cheddar, roasted
onions, arugula | 19

SEARED SCALLOPS ^{GF}

smoked sweet potato,
romanesco, pickled
apple | 32

SKATE SCHNITZEL

wilted greens, brown butter,
caper jus | 18

MISO SALMON

harissa miso glaze, kataifi,
grain salad | 26

STEAK FRITES ^{GF}

charred beef bavette,
kennebec frites, chantrelle
butter | 28

FLUKE ^{GF}

spanish white bean, fava,
roasted tomato, parsley
butter | 30

GF: GLUTEN FREE | **VG:** VEGAN | **DF:** DAIRY-FREE | **V:** VEGETARIAN | *****: CONTAINS NUTS

the chicago department of 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.

DESSERTS

CHOCOLATE CREMUEX TORTE ^{V, *}
dark chocolate, almond, caramel | 5

CHEVRE CHEESECAKE ^{V, *}
peach, ginger sable, marscapone | 5

APPLE & PEAR GALETTE ^V
crème fraîche ice cream, spiced walnut
crumble, sage caramel | 9

HOMEMADE ICE CREAM ^{V, GF}
crème fraîche, strawberry mint, passionfruit | 9

DIGESTIFS

grand marnier 12
amaro averna 15
amaro nonino 15
fernet branca 11
green chartreuse 16
dows tawny 20 yr port 15
osborne manzanilla sherry 11
rhinehall plum brandy 13
du peyrat prestige cognac 17

COFFEE

drip coffee 4
decaf drip coffee 4
espresso 2
double espresso 4
latte 5
cappuccino 5
americano 4
hot tea 4

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