

bistronomic

Cheese Selection

1 for \$5 / 5 for \$25

Maytag Blue Cheese | Iowa
Capriole Farm's Goat Cheese | Indiana
Humboldt Fog | California
Dirt Lover | Missouri
Woolly Rind | Missouri

Housemade Country Pate

\$10

Cornichons / Baguette Croutons / Dijon

Housemade Chicken Liver Mousse

\$10

Apple Salad / Mizuna / Roasted Hazelnuts

Selection of Charcuterie

3 for \$13 / 5 for \$24

Prosciutto
Dry Cured Saucisson Sec
Rosette de Lyon
Dry Cured Coppa
Housemade Country Pâté

Small Plates

Soup du Jour \$8

Chef's Daily Preparation

Bistronomic Fish Soup \$10

Mussels / Tarragon / Saffron / Brunoise of Vegetables

Chioggia & Yellow Beet Salad (Vegetarian) \$12

*Capriole Farm Goat Cheese / Beet Greens / Sunflower Seeds
Hazelnut Vinaigrette*

Seasonal Market Salad \$12

*Asparagus / Poached Farm Egg / Spring Kale
Ravigote Sauce*

Tartare du Jour \$12

Chef's Daily Preparation

Heirloom Tomato Salad \$15

*Burrata / Marcona Almond / Pistou
Local Saucisson*

Medium Plates

Bistronomic Escargot \$12

Garlic Butter / Mushroom Duxelle / Parsley Breadcrumbs

Handmade Ravioli du Jour \$13

Chef's Daily Preparation / Vegetables from Nichols Farm

Handmade Yukon Gold Gnocchi (Vegetarian) \$14

Confit of Peppers / Niçoise Olive / Basil Chiffonade / Goat Cheese

PEI Black Mussels \$15

Basil Purée / Piquillo Peppers / Scallion / Preserved Lemon

Crispy House Cured Duck Confit \$17

*Chayote Squash Remoulade / Nichols Farm Apple / Arugula
Country Mustard Honey Sauce*

Seared Diver Scallops \$17

*Heirloom Tomato / English Cucumber / Curry Quinoa
Spiced Yogurt Vinaigrette*

Large Plates

Organic Amish Chicken \$22

*Nichols Farm Fingerling Potatoes / French Beans / Mushroom
Truffle Purée / Chicken Jus*

Pasta du Jour \$MP

Chef's Daily Preparation / Vegetables from Nichols Farm

Steak Frites \$28

*New York Strip Loin / Frites Tossed With Black Truffle Salt
Parmesan Shavings / Red Wine Reduction*

Faroe Island Salmon \$26

Nichols Farm Onion Purée / English Pea / Chorizo / Saffron Sauce

Mouillard Duck Breast \$27

*Nichols Farm Turnips / Apricot Purée / Watermelon Radish
Lemongrass & Ginger Reduction*

Lake Superior Whitefish \$26

*Eggplant Purée / Summer Ratatouille / Preserved Lemon
Niçoise Olive*

Heritage Pork Tenderloin \$28

*Nichols Farm Corn / Fig Chutney / Summer Onion
Jerome's BBQ Sauce*

Additional Sides

\$7

Wild Mushrooms

Truffle Oil / Parsley

Pomme Frites

*Parmesan / Black Truffle
Salt*

Martial's Piperade

Confit of Peppers / Basil

Baby Broccoli

Lemon Confit / Garlic

To Share

Organic Amish Chicken for Two \$38

*Nichols Farm Fingerling Potatoes / French Beans / Mushroom Truffle
Purée / Chicken Jus*

Mouillard Duck Breast for Two \$53

*Nichols Farm Turnips / Apricot Purée / Watermelon Radish / Lemon
Grass & Ginger Reduction*

Roasted Rack of Lamb for Two \$59

*Nichols Farm Summer Squash / Confit of Peppers / Niçoise Olives
Thyme Sauce*

15oz New York Strip for Two \$55

*Choice of French Beans or Frites Tossed With Black Truffle Salt /
Parmesan Shavings / Red Wine Reduction*

Chef & Owner: Martial Noguier

Chef de Cuisine: Jérôme Bacle

Seasonal ingredients are personally sourced from Chicago's Green City Market by Chef Martial.

Please feel free to contact my personal phone number at: 312 | 543 | 2250 for any comments or concerns.

Sincerely, Chef Martial