



SMALL

SALAD Romaine & Baby Kale, Shaved Radishes, Parmesan, Crispy Shallots, Candied Pistachios, 5-Min Egg, Garlic Vinaigrette _____	11
BEETS Tri-color Baby Beets, Horseradish Yogurt, Sunflower Seed Whip and Crumble, Pickled Red Pearl Onions, Shaved Fennel _____	12
TARTAR Diced NY Strip, Stout Gougères, Blue Cheese, Arugula, Seared Pearl Onions, Cherry Tomatoes, Potato Chips _____	19
SOUP Lobster-Carrot Bisque, Butter Poached Lobster, Torn Sourdough Croutons, Tarragon, Lemon Chantilly Cream _____	14
SHRIMP Tempura Fried Shrimp, Arugula Pistou, Cauliflower, Fresno Chilis, Peanuts, Crunchy Quinoa, Baby Greens _____	13
PORK BELLY Braised Pork Belly, 5-Min Egg, Piccalilli Mustard, Paratha Bread, Ale Pork Jus, Bibb Lettuce, Uplands Cheese Foam _____	16

SIDE

ZUCCHINI Green & Gold Zucchini, Parmesan, Mint & Basil _____	8
TOAST Country Wheat Toast, Burrata, Blueberries, Chorizo, Pickled Enoki Mushrooms, Smoked Sea Salt _____	12



MAIN

DUCK Pastrami Style Duck, Caraway Cabbage Slaw, Pomme Pureé, Pickled Mustard Seeds, Pumpernickel Crisps, Stout Reduction _____	25
PASTA Porchini Pappadelle, Braised Oxtail, Glazed Mushrooms, Creme Fraiche, Lemon Zest, Herbs _____	18
BRANZINO Basted Branzino, Cous Cous, Olives, Dried Apricots, Almonds, Mint Raz El Hanout, Red Harissa _____	23
SCALLOP Seared Sea Scallops, English Pea Romesco, Potato Fondant, Fried Garlic Scapes, Aleppo Chili, Boquerones, Pea Tendrils _____	23
CHICKEN Pan Roasted Breast, Wild Rice "Risotto", Celery Root, Fried Brussels Sprouts & Petals, Cranberry Gastrique, Puffed Rice _____	23
GNOCCHI Browned Potato Gnocchi, Chermoula, Caramelized Pearl Onions, Goat Cheese, Roasted Fennel, Honey Candied Pistachios _____	19
BEEF NY Strip, Oxtail & Onion Ragout, Dijon Sweet Potato Pureé, Crispy Hen- Of-Woods Mushrooms, Blistered Pearl Onions, Horseradish Chips _____	29
SALMON Pan Roasted Faroe Island Salmon, Roman Chive Cake, Sorrel Cream, Mushroom & Turnip Hash _____	29

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity added to all parties of 8 or more.

Executive Chef Kevin McAllister



DESSERTS

DARK CHOCOLATE GANACHE

Cookie Crumbs, Honeycomb,
Strawberries, Almond Tuile, Vanilla Ice Cream _____ 8

HONEY CAKE

Toasted Cardamom Honey Cake, Pistachio Custard,
Raspberry Gel, Fresh Raspberries, Thyme & Lavender Salt _____ 9

APPLE

Caramel Apple Tart, Black Pepper Sablé, Apple Butter, Cider Reduction,
Compressed Apples, Oatmeal Ice Cream _____ 9

DAILY SELECTION OF ICE CREAM/SORBET _____ 4

DRINKING DESSERTS

Quinta do Noval, LBV Port _____ 10

Warre's Port, "Otima" 10 yr Tawny Port _____ 12

Rare Wine Co., Charleston, Sercial, Madiera _____ 14

Rare Wine Co., Savannah, Verdelho, Madiera _____ 14

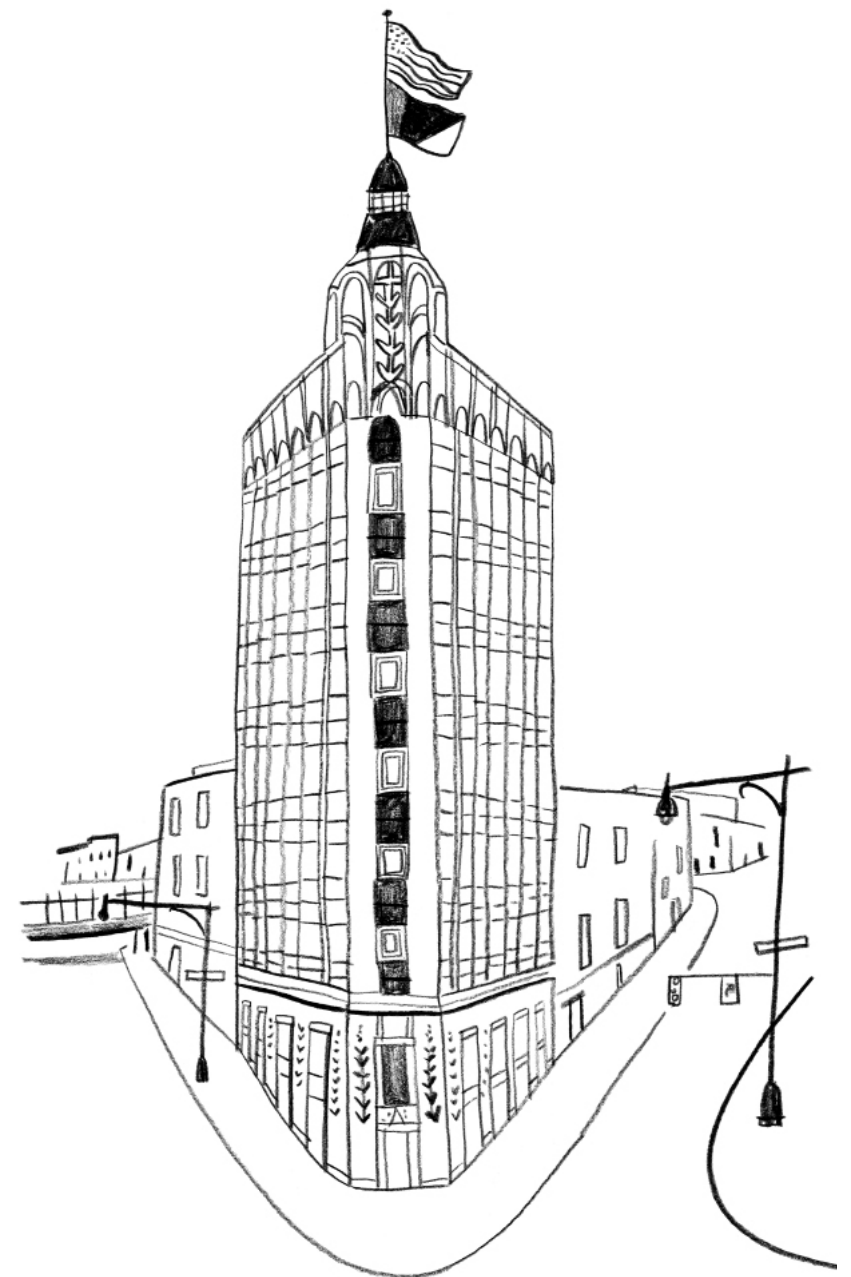
La Fleuer D'or, Sauternes, 2013 _____ 12

Evolucio Late, Harvest Furmint, 2015 _____ 7

Affinitas, Furmint, 2015 _____ 10

Espresso Martini _____ 12

café robey



1616 N Milwaukee Ave, Chicago, IL