

ETA

RESTAURANT
+
BAR

COCKTAILS

15/EA

THE SECRET GARDEN

kappa pisco,
giffard black rose liqueur,
demerara syrup, lemon,
egg white

TEQUILA MOCKINGBIRD

el jimador blanco tequila,
crème de violette, grapefruit,
lime, demerara syrup

HUCKLEBERRY GIN

tanqueray gin, demerara syrup,
basil, strawberries,
brancott sauvignon blanc

TREASURE ISLAND

zaya 12 year rum,
giffard banane du brésil,
pierre ferrand dry curacao,
demerara syrup, orgeat, lime

CATCHER IN THE RYE

rittenhouse rye whiskey,
beet syrup, lemon,
angostura bitters, ginger ale

THANK YOU FOR SMOKING

del maguey vida mezcal,
carpano antica vermouth,
agave syrup, angostura bitters

INTELLIGENTSIA COFFEE

‘black cat’ coffee	4
‘black cat analog’ espresso	4
americano	5
cappuccino	5
latte	5
‘black cat’ cold brew	6

SNACKS

LEMON-GARLIC HUMMUS cilantro pesto, crunchy chickpeas, pita, jicama sticks	12
CHEESE BOARD ever-changing selection of three of the midwest’s best cheeses	16
JUMBO LUMP CRAB CAKES crème fraîche, pistachio, apple salad	19
CHICKEN WINGS choice of bacon-buffalo sauce or garlic-parmesan sauce, blue cheese dressing, celery salad	14

SOUP + SALADS

BUTTERNUT SQUASH BISQUE wild rice, golden beet, pear	10
BRUSSEL SPROUTS CAESAR little gem lettuce, poached tomato, parmesan, wheat crouton, herb caesar dressing	15
KALE COBB SALAD tomato, cucumber, organic egg, roasted beet, bacon, avocado, goat cheese, red beet vinaigrette	15
ADD <i>grilled chicken breast</i> 7 • <i>seared salmon</i> 9 • <i>grilled steak</i> 12	

HANDHELDS

SERVED WITH CHOICE OF HERBED FRIES OR HOUSE CHIPS

ROASTED TURKEY CLUB leaf lettuce, tomato, hot sauce glazed bacon, apple pickles, herb aioli, country walnut caramel bread	16
VEGGIE PANINI shiitake mushroom, sweet potato, organic spinach, pickled red onion, porcini cream cheese, telera roll	15
E.T.A. BURGER double patty, american cheese, house pickles, fancy sauce, potato roll	18

ENTRÉES

ALL-NATURAL HALF CHICKEN carrot puree, carrot caponata, organic spinach, garlic jus	25
24-HR BRAISED BEEF SHORT RIBS whipped potato, brussel sprout-mushroom sauté, natural jus	27
10 oz NEW YORK STRIP STEAK barbecue onions, creamy barley, horseradish, glazed baby carrots, pan jus	36
PAN-SEARED WILD SALMON braised black lentils, roasted broccoli, meyer lemon vinaigrette	28
MUSHROOM BUCATINI tuscan kale, asparagus, whipped ricotta, pecorino, mushroom broth, garlic chips	20

DESSERTS

NO-BAKE CHEESECAKE pecan graham crumb, berries, caramel crémeux	10
CLASSIC CHOCOLATE CAKE devil’s food, chocolate ganache, cocoa nibs	10
KEY LIME PIE graham cracker crust, whipped cream	10
BEIGNETS sweet dough, lemon mascarpone, strawberry compote, citrus caramel	10

18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE