

THE BAR

SHARING PLATES

AHI TUNA NACHOS*

Asian Guacamole, Wonton Chips, Spicy Mayo
Tobiko, Chili

18

GRILLED OCTOPUS

Fingerling Potatoes, Green Beans, Pickled Peppers
Castrelvano Olives, Romesco Sauce (**contains nuts**)

19

SPICY CITRUS CALAMARI

Orange Sambal Glaze, Scallions, Fresno Chile

17

SOUP

FRENCH ONION

Caramelized Onions, Gruyere Cheese
Brioche Crouton

10

LOBSTER BISQUE

Maine Lobster, Chives

10

SALADS

BEET & GOAT CHEESE

Herbed Goat Cheese, Red and Yellow Beets
Pistachios, Watercress, Orange-Anise Vinaigrette

15

BUTTER LETTUCE

Avocado, Stilton Blue Cheese
Cherry Tomatoes, Champagne Vinaigrette

14

GRAPEFRUIT, ARUGULA & ENDIVE

Humboldt Fog Goat Cheese, Candied Walnuts
Stone Ground Mustard Dressing

15

SHRIMP & LOBSTER

Sliced Avocado & Tomatoes, Petit Salad
Toasted Brioche and Balsamic Dressing

19

PLOUGHMAN'S LUNCH

Shaved Prosciutto, English Cheddar
Stilton Blue Cheese, Cornichons, Olives
Shaved Apple, Hard Boiled Eggs

16

SEARED DIVER SCALLOPS

English Pea Puree, Bacon & Tomato Jam
Crème Fraiche, Mint

19

BEEF CARPACCIO*

Beef Tenderloin, Arugula, Parmesan & Capers

16

CHICKEN NOODLE

Chicken Broth, Vegetables, Angel Hair Noodles

8

ENGLISH PEA

Smoked Ham

10

GREEK

Romaine Lettuce, Feta Cheese, Kalamata Olives
Red Onion, Cucumber, Tomato
Red Wine Oregano Vinaigrette

9/15

COBB

Romaine, Bacon, Stilton Blue Cheese, Tomato
Avocado, Egg, Ranch Dressing

9/15

CAESAR

Artisan Romaine Heart, Parmesan Cheese
White Anchovies, Focaccia Croutons

8/14

ADD:

CHICKEN

8

STEAK

10

SHRIMP

12

SALMON

12

THE BAR

SANDWICHES & SLIDERS

Substitute Sweet Potato Fries or Vegetables 2

HOT ASS CHICKEN SLIDERS 15

Fried Chicken Breast, Nashville Hot Sauce
Coleslaw, French Fries

CHEESEBURGER SLIDERS 16

Cheddar Cheese, Lettuce, Tomato, French Fries

BIG-ASS STEAK SANDWICH 36

Rib Eye, Provolone Cheese, Roasted Peppers
Caramelized Onions, Giardiniera, Onion Rings

HALF-ASS 24

BEYOND MEAT™ BURGER 15

Vegan Burger, Guacamole, Tomato,
Watercress, French Fries

WHITE HART PUB BURGER 16

Angus Certified Beef, Caramelized Onion
Cheddar Cheese, French Fries

PASTA & RISOTTO

CACIO E PEPE 21

Bucatini, Parmesan-Reggiano & Black Pepper

GARGANELLI & SMOKED CHICKEN 24

Mushrooms, Braised Leeks, Sun-Dried Tomatoes

LOBSTER & SCALLOP RISOTTO 29

Saffron Sauce

LARGE PLATES

ZUCCHINI, FETA CHEESE & DILL CAKE 19

Grilled Corn, Scallion, & Avocado Relish
Roasted Tomatoes, Smoked Greek Yogurt

ALMOND CRUSTED DOVER SOLE 38

Vegetable Fricassee, Marble Potato
Champagne Beurre Blanc

CHILEAN SEA BASS 38

Potato Rösti, Beet Puree, Foraged Mushroom
Sea Beans, Vanilla Sauce

SALMON 29

Pancetta & English Pea Fregola Risotto
Braised Belgian Endive, Corn & Saffron Sauce

CHICKEN PICATTA 23

Angel Hair Pasta, Vegetables, Lemon Caper Sauce

CHICKEN MILANESE 25

Roasted Yukon Gold Potatoes, Baby Arugula
Tomatoes, Parmesan Cheese, Citrus Truffle Dressing

10oz ANGUS FILET MIGNON 39

English Cheddar Scalloped Potatoes, Heirloom Carrots,
Demi-Glace

STEAK FRITES 29

Angus Certified NY Strip Steak, Shoestring Fries
Demi-Glace

20oz. BONE-IN RIB-EYE 56

Thousand Layer Duck Fat Potatoes
Red Wine Braised Shallots, Shallot Herb Butter

*The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.