

EST. 1929

STARTERS & SALADS

GREEN GODDESS HUMMUS | 14 Garden Vegetables, Naan Bread

AHI TUNA NACHOS | 18

Asian Guacamole, Wonton Chips, Spicy Mayo, Tobiko, Chili

SPICY CITRUS CALAMARI | 15

Orange Sambal Glaze, Scallions, Fresno Chile

SEARED DIVER SCALLOPS | 19

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

GRILLED SPANISH OCTOPUS | 19

House-made Bacon, Heirloom Tomatoes, Roasted Red Peppers, Spring Onion Sauce

ZUCCHINI, FETA & DILL CAKE | 16

Corn & Avocado Relish, Greek Yogurt

CHICKEN NOODLE SOUP | 8

LOBSTER BISQUE | 10

FRENCH ONION SOUP | 10

BEET & GOAT CHEESE | 15

Herbed Goat Cheese, Pistachios, Mixed Greens,

Orange-Anise Vinaigrette

GREEK SALAD | 9/15

Romaine Lettuce, Feta Cheese, Kalamata Olives, Red Onions,

Cucumber, Tomato, Red Wine Oregano Vinaigrette

COBB SALAD | 9/15

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

Ranch Dressing

HEIRLOOM TOMATO & BURRATA SALAD | 19

Marinated Tomatoes, Shallots, Italian Basil,

Grilled Sourdough

CAESAR SALAD | 8/14

Artisan Romaine Heart, Parmesan Cheese, Focaccia Croutons

ADD:

Chicken 8 10 Steak 10 Salmon 12

Shrimp

SANDWICHES

HOT ASS CHICKEN SLIDERS | 15

Fried Chicken Breast, Nashville Hot Sauce,

Coleslaw, French Fries

BEYOND MEAT™ BURGER | 15

Vegan Burger, Guacamole, Tomato, Watercress, French Fries

WHITE HART PUB BURGER | 16

Caramelized Onions, Cheddar Cheese, French Fries

CHEESEBURGER SLIDERS | 16

Cheddar Cheese, Lettuce, Tomato, French Fries

ENTREES

GARGANELLI PASTA WITH SHORT RIB RAGU | 26

Mushrooms, Parmesan

BUCATINI WITH CASTELLANO OLIVE SAUCE | 21

Capers, Fresh Herbs, Parmesan Reggiano,

Zesty Breadcrumbs

LOBSTER & SCALLOP RISOTTO | 29

Saffron Sauce

CIDER FISH N' CHIPS | 18

Mushy Peas, Tarter Sauce, Thick Cut Fries

SALMON | 29

Pancetta & English Pea Fregola Risotto, Braised Belgian

Endive, Corn & Saffron Sauce

CHILEAN SEA BASS | 38

Potato Rosti, Beet Puree, Foraged Mushrooms, Sea Beans,

Vanilla Sauce

ALMOND CRUSTED DOVER SOLE | 38

Vegetable Fricasse, Marble Potato, Champagne Beurre Blanc

ALASKAN HALIBUT | 39

Cauliflower Risotto, Carrot Puree, Spring Vegetables,

Lemongrass 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

STEAK FRITES | 29

Angus Certified NY Strip, Shoestring Fries, Demi-Glace

10oz ANGUS FILET MIGNON | 39

Mashed Potatoes, Heirloom Carrots, Demi-Glace

\*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.