



STARTERS

GREEN EGGS & HAM | 12  

deviled eggs, crispy prosciutto, herb mousse

BURRATA & CHERRIES | 24   

*buffalo milk burrata, sour cherry preserves,
add prosciutto 16*

SHRIMP COCKTAIL | 28   

poached jumbo shrimp, spicy cocktail sauce, lemon

BACON WRAPPED MEDJOOŁ DATES | 16  

Nueske’s bacon, goat cheese, hot honey

PRIME BEEF CARPACCIO* | 28  

*arugula, Urfa chili, Parmigiano Reggiano,
Laudemio Frescobaldi olive oil*

RELISH PLATE | 26  

*raw & pickled vegetables, Hook’s 5 year cheddar spread,
salami, olives, sesame crackers*

YELLOWFIN TUNA CRUDO* | 27   

raw sliced tuna, citrus, fennel pollen, mint

SALADS

KALE | 17  

*Tuscan kale, baby spinach, mixed seeds, egg, Manchego,
lemon vinaigrette*

CAESAR | 18 

*romaine, chicories, Parmigiano Reggiano, garlic croutons,
classic caesar dressing*

BLTA | 22  

*baby gem, Nueske’s bacon, avocado, tomatoes, soft boiled egg,
smoked bleu, dill ranch*

CHOPPED VEGETABLE | 12   

mixed lettuces, spring vegetables, herbs, red wine vinaigrette

REALLY GREAT BREAD

ROSEMARY FOCACCIA | 9   

Laudemio Frescobaldi olive oil, sea salt

BLACK TRUFFLE PARKER HOUSE ROLLS | 18  

black truffle butter, Parmigiano Reggiano, garlic

ENTREES

WILD ALASKAN HALIBUT | 56   

*pan seared halibut, cured cherry tomatoes, kalamata olives,
fregola, preserved lemon*

ORA KING SALMON* | 43  

crispy capers, brown butter, sherry, herb salad

CHICKEN VESUVIO | 32  

*marinated Amish chicken breast, crispy russet potatoes,
English peas, chicken jus*

TH&TE BURGER* | 28  

*7 oz Angus beef, charred onions, Cooper’s sharp cheese,
magic sauce, pretzel bun, french fries*

CHICAGO TENDERLOIN* | 64   

8 oz center-cut filet, red watercress, bone marrow béarnaise

PRIME RIBEYE* | 82   

16 oz prime ribeye, housemade giardiniera, horseradish crème

BUCATINI | 29  

zucchini, provolone piccante, basil

EGGPLANT ROLLATINI | 27    

vegan ricotta, cherry tomato sauce, petite basil

SIDES

WHIPPED POTATOES | 14   

50/50, chives

FRENCH FRIES | 11   

magic sauce, sea salt

ONION BRICK | 16 

crispy onions, smoky ranch

HEN OF THE WOODS MUSHROOM | 16   

roasted garlic, crème fraîche, garlic breadcrumbs

GRILLED ASPARAGUS | 16    

Laudemio Frescobaldi olive oil, sea salt, lemon

DESSERT

SUNDAE | 15  

vanilla bean ice cream, magic shell, caramel popcorn

GRASSHOPPER BAKED ALASKA | 19  

*mint chocolate chip ice cream, chocolate cake,
toasted swiss meringue*

EADIE’S CARROT CAKE | 19 

cream cheese frosting, pecans, warm spices

DECADENT CHOCOLATE CAKE | 23 

three layer dark chocolate cake

WARM BROOKIE | 17 

*chocolate brownie & chocolate chip cookie,
vanilla bean ice cream, salted caramel, walnuts*

SORBET | 9    

raspberry lemonade

Add Ice Cream À La Mode +7

 vegetarian |  vegan |  gluten free |  nut free |  dairy free

Anything in yellow means it can be made free of that allergon with an alteration.

**Note: The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.*