

Brunch

- Only Offered Saturday and Sunday until 3pm -

Coffee

Bottomless Drip 5
Cold Brew 6
Double Espresso 3
Americano 4
Flat White 4.50

Cappuccino 5
Latte 6
Banana Dream Oat Milk Latte 7
Eli's Tea Bar Chai Latte 6
Ceremonial Matcha Latte 7
Hot Tea 4

Sub: Oat Milk or Almond Milk +1

Add: Vanilla Bean Syrup or Brown Sugar Syrup +1

Add: Extra Espresso Shot or Extra Matcha +2

**Most drinks can be iced*

Beezy Brunch

Wolf & Co. Bloody 15

choice of spirit, house made bloody mary mix,
trimmings (+3 *Kröny pony*)

Nocturne No. 9 16

Big Shoulders Espresso, banana liquor,
Licor 43

Early Riser 16

Planteray 3 Star, Muyu Chinotto Nero,
Lime, Hibiscus, Bubbles

Espresso Martini 16

Wolf & Co. Vodka, Borghetti,
Big Shoulders Espresso

Bottomless Mimosa Service 35

90-minute time limit from time of ordering,
purchase of entree required to enjoy this service,
bottomless ends at 3pm regardless of start time

G D E N

Ⓛ - Contains Dairy ⓔ - Contains Egg ⓕ - Contains Fish ⓐ - Contains Gluten
Ⓝ - Contains Peanuts Ⓢ - Contains Sesame Ⓢ - Contains Shellfish Ⓜ - Contains Tree Nuts

**Items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please notify us if you have any food allergies.*

- Please ask your server for details - 20% automatic gratuity for parties of 6 or more -

2.9% surcharge applied to all transactions

Chilled

Deviled Eggs* 12.95

smoked trout roe ③④

Beef Tartare* 20.95

egg yolk, potato straws,
tartare dressing, toast points ③⑤

Tuna Carpaccio* 14.95

pickled fennel,
watermelon radish, olive oil ④

Half Dozen Raw Oysters* 21.95

lemon, tabasco, mignonette ③

Shrimp Cocktail 21.95

cocktail sauce, lemon ③

Toasts

Sturgeon Bacon 14.95

egg yolk marmalade,
berry jam ③④④

Bloody Mary 12.95

tomato medley, onion, olives,
celery, pimento cheese ③⑤

Smashed Avocado 13.95

radish, peas,
lemon preserve ③⑤

Brunch Features

Quiche 11.95

truffle, arugula, mushrooms ③⑤⑤

Bagel and Lox* 22.95

chamomile and chili cured lox, cream cheese,
onion, capers, tomato ③⑤④④

Crab & Asparagus Benedict* 35.95

english muffin, breakfast potatoes ③⑤④③

Corned Beef Hash 18.95

eggs your way, hot sauce, petit salad ③⑤④

French Toast 15.95

pistachio, raspberries, whipped cream,
white chocolate pearls ③⑤④③

Yogurt Parfait 11.95

strawberry and moconna granola ③⑤③

Breakfast Burrito 12.95 (add sausage or bacon +4)

gruyere, hashbrowns, egg yolk marmalade, egg,
tomatoes, avocado, red chili soffrito ③⑤④

Classic American* 14.95

two eggs your way, choice of meat, toast,
choice of potatoes ③⑤④

Steak and Eggs* 34.95

eggs your way, toast, choice of potatoes ③⑤④

Pancake 13.95

whipped cream, maple butter syrup ③⑤

Pastry Flight 16.95

three fresh in house baked pastries, chefs selection ③⑤④③

Sides

Potatoes 7.95

choice of breakfast potatoes
or hashbrown ③⑤

Eggs* 5.95

two eggs your way ③④

Housemade Biscuit 9.95

butter and jam ③⑤

Sturgeon Bacon 8.95

house cured sturgeon ③

Bacon 6.95

Nueses's thick cut

Sausage 5.95

housemade breakfast sausage patty

Bar Menu

- Offered All Day Every Day -

Drinks are interchangeable within bar menu or can be substituted with NA options

Caviar Service

served with bubbles, deviled eggs and bread ☉☉☉

amber kaluga 56^{.95}

osetra royale 52^{.95}

osetra noir 50^{.95}

siberian classic 60^{.95}

hackleback 40^{.95}

platinum osetra 70^{.95}

School Yard 25^{.95}

house red or white, 2 meats + 2 cheeses / chef's choice ☉☉

Tuscan Napkins 17^{.95}

house red, pappardelle, bolognese, pecorino, herbs ☉☉

Mort + Marty 18^{.95}

martini, mortadella, pistachio gremolata, dijon, stracciatella ☉☉

Chicago Meeting 18^{.95}

miller high life + shot, 10-in tavern pizza ☉☉

Russell Loves Mussels + Wine 21^{.95}

house white, shallots, garlic, kosho, fine herbs, baguette ☉☉☉

B.B.S 20^{.95}

burger + beer + shot ☉☉☉

Night Owl 15^{.95}

espresso martini with double chocolate tart
+ whipped cream ☉☉☉

Tin Fish

house red or white, served with pickles, bread, butter ☉☉☉☉

octopus in olive oil, garlic, chili 25^{.95}

razor clams in olive oil and garlic, chili 30^{.95}

norwegian sea herring 17^{.95}

danish freshwater trout 17^{.95}

nordic sardine 17^{.95}

blue mussels 17^{.95}

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Appetizers

Oysters* ◎

Half Dozen 21.⁹⁵ | Dozen 38.⁹⁵

Wings 18.⁹⁵

buffalo, ranch or bleu cheese ◎◎

Mozzarella Sticks 14.⁹⁵

marinara, parmesan ◎◎

Calamari 18.⁹⁵

giardiniera, marinara ◎◎

Shrimp Scampi 23.⁹⁵

white wine, herbs, chili, toast ◎◎◎

Chicken Tendies 16.⁹⁵

plain, buffalo or marinara ◎◎◎

White Bean Hummus 11.⁹⁵

crudite and focaccia ◎

Crab Cake 23.⁹⁵

arugula, calabrian aioli ◎◎◎◎

Shrimp Cocktail 21.⁹⁵

cocktail sauce, lemon ◎

Beef Tartare 20.⁹⁵

egg yolk, potato straws, tartare dressing, sourdough ◎◎◎

Charcuterie Board 35.⁹⁵

Chef's Choice

4 meats, 4 cheeses, house pickles, jams, fruit, mustard ◎◎◎

Soups & Salads

She Crab Soup 14.⁹⁵

crab, paprika,
crackers ◎◎◎

French Onion Soup 13.⁹⁵

baguette, gruyère,
mozzarella ◎◎

Penicillin Soup 8.⁹⁵

parmesan, soffritto,
chicken ◎◎

Add: steak 10, salmon 10, shrimp 9, chicken 5*

Dirty Martini Salad 19.⁹⁵

bleu cheese, olives, red
onions, endive, baby gem,
lemon bread crumbs ◎◎

Caesar Salad* 19.⁹⁵

little gem, parm frico,
fried capers ◎◎

Berry and Walnut 19.⁹⁵

seasonal berries,
walnut dressing, candied
walnuts, manchego ◎◎

Burgers

All Burgers served with Fries; Sub any side 5

Add: Egg 2, Bacon 3, Fried Onion Straws 1.5, Beef Marmalade 4*

Littles* 23.⁹⁵

three sliders, american
cheese, pickles, charred
onion aioli ☉☉☉

Company Burger* 20.⁹⁵

two patties, american
cheese, pickles, charred
onion aioli ☉☉☉

Wolf Co Burger* 25.⁹⁵

three patties, egg, beef
marmalade, onion straws,
american cheese, pickles,
charred onion aioli ☉☉☉☉

Pizzas

Build Your Own Pizza 19.⁹⁵

Crust: Artisan or Tavern ☉☉

Sauce: Red Sauce, White Sauce, Vodka Sauce

Toppings:

(+3 each) onions, mushrooms, peppers, broccolini, brussels, tomato, pepperoncini, arugula, basil

(+4 each) nduja, ham, sopressata, anchovies, bacon, pepperoni, sausage, chicken, fresh mozzarella

Specialty Pizzas

Lucifer 26.⁹⁵ jalapenos, spicy sopressata, basil ricotta

Bucktown 27.⁹⁵ red onion, mozzarella, brussels, parmesan, sausage, calabrian chili

Asparagus and Leek 26.⁹⁵ shaved asparagus, leeks, lemon, bechamel

Elote 25.⁹⁵ corn, tajin, lime crema, cilantro

Noctis 26.⁹⁵ vodka sauce, stracciatella, sausage

Broken Dreams 27.⁹⁵ bolognese, pecorino, oregano, giardiniera

Pastas

Cacio E Pepe 19.⁹⁵

black pepper, parmesan ☉☉

Torchio Fungi 28.⁹⁵

mushroom medley, truffle,
parmesan ☉☉

Radiatori Alla Vodka 23.⁹⁵

stracciatella, herbed
breadcrumbs ☉☉

Entrees

Steak Frites* 37.⁹⁵

fries, au poivre ☉

Half Chicken 27.⁹⁵

beurre blanc, potatoes,
pickled peppers ☉

Poached Salmon 27.⁹⁵

brown butter, parsnip puree,
hazelnut, arugula ☉☉☉

Butcher Cut* 37.⁹⁵

mashed potato, carrots, cream
onions, bordelaise ☉

Pork Chop 30.⁹⁵

creamed leeks, chili lime butter ☉

Branzino 28.⁹⁵

soubise, latke, dill relish ☉☉

Ribs

Half Rack 22.⁹⁵ Full Rack 33.⁹⁵

Served with fries and slaw ☉

Prime Dry Aged Steaks

All steaks aged a minimum of 30 days | Served with bordelaise

Filet* 54.⁹⁵

8oz

Bone In NY Strip* 64.⁹⁵

20oz

Ribeye* 89.⁹⁵

32oz

Dinner for Two

Served with bread and butter, salad and choice of two sides

Whole Chicken 64.⁹⁵

beurre blanc ☉☉

or

Florentine* 165.⁹⁵

bordeaux ☉☉

Sides

Mac and Cheese 10.⁹⁵

ritz crackers, cheese sauce, bacon,
scallions ☉☉☉

Brussels Sprouts 11.⁹⁵

black pepper vinaigrette, parmesan ☉

Chicken Fat Mash 11.⁹⁵

gravy ☉☉

Carrots 12.⁹⁵

romesco, bbq raisins

Curly Fries* 8.⁹⁵

calabrian chili oil ☉

Golden Beets 13.⁹⁵

chevre, pistachio gremolata, basil,
balsamic ☉☉

Broccolini 12.⁹⁵

bagna cauda, fried anchovies,
fried garlic ☉

Coffee & Tea

Coffee 4^{.95}
medium roast or decaf

Tea 3^{.95}
assorted Rishi Tea

Dessert Cocktails

Nocturne No. 9 16
espresso, banana liqueur, Licor 43

Quinta do Noval 10yr Port 12
3oz pour

Cynar 8
Italian digestif artichoke amaro

Crema di Pistacchio 8
russo pistachio cream liqueur

Desserts

Basque Cheesecake ◎◎ 12^{.95}

Double Chocolate Tart 12^{.95}
whipped cream ◎◎◎

Berries and Cream 12^{.95}
pavlova, anglaise, white chocolate ◎◎



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