

The Kitchen

316 N Clark St Chicago IL · +13128361300 · Updated: Jan 14, 2026

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DINNER 26

FOCACCIA v	\$16.50
olive, marjoram, citrus agrumato, salted butter	
HAND-CUT FRENCH/GARLIC FRIES gf,v	\$9.50
bearnaise aioli	
OYSTERS ROCKEFELLER	\$26.50
rappahannock oysters, creamed spinach, parmesan frico	
LOBSTER ROLL	\$39.50
dashi aioli, house-made crab boil chips	
TIRADITO* gf	\$22.50
aji amarillo, ponzu, avocado mousse, sesame, cilantro	
LAMB TARTARE*	\$15.50
bulgar, mint, chilis, baharat, gaufrettes	
CARROTS gf,v	\$11.50
urfa, whipped feta, pistachio, sesame, cilantro, mint 9	
DELICATA SQUASH gf, v+	\$13.50
mole, green tahini, salsa macha, cilantro	
BEETS gf, v+	\$15.50
avocado, citrus, tahini, horseradish	
GEM LETTUCES gf,v	\$16.50
pears, gorgonzola, walnuts	
BURRATA gf, v	\$18.50
local peaches, basil, balsamic, marcona almonds	
LAMB ARAYAS*	\$12.50
seven spice, labna, dill, pita	
SCALLOPS gf	\$32.50
broccoli rabe, parmesan mousse, fresno chili	
MUSSELS gf	\$19.50
creamd leeks, white wine, dill, lemon	

GRILLED LOBSTER TAILS gf	\$39.50
spicy tomato-fennel beurre blanc, sorrel	
CRAB FRIED RICE* gf	\$19.50
thai lime-nam jim, crushed peanuts, crispy egg	
GNOCCHETTI v	\$17.50
roasted mushroom, arugula pesto, parmesan, watercress	
BONE MARROW gf	\$32.50
lamb barbacoa, pickled red onion, bitter greens, cilantro, lime, tortillas	
DENVER STEAK*	\$29.50
hominy, sweet potato, salsa criolla	
PAPPARDELLE	\$31.50
rabbit confit, root vegetables, pecorino, sage	
TAGLIATELLE	\$26.50
bolognese, parmesan, fennel pollen	
CRISPY CAULIFLOWER gf,v+	\$24.50
carrots, chickpeas, tamarind chutney, coriander chutney, mango, pickled red onion, herb salad	
ORA KING SALMON* gf	\$49.50
sorrel, gaufrettes	
CAST IRON ROASTED CHICKEN gf	\$29.50
hand-cut fries, black truffle cream	
DOUBLE CUT PORK CHOP*	\$59.50
rye spaetzle, charred onion, bourbon-apple glaze	
KANSAS CITY STRIP STEAK* gf	\$62.50
chimichurri	

SWEETS 4

MOUSSE DOME	\$14.50
peanut butter mousse, peanut caramel, black cocoa cake, dulce-peanut rocher	
ETON MESS gf	\$12.50
fruity pebble meringue, passion fruit caramel, blueberry-blackberry confit, chantilly	
CHEVRE CHEESECAKE	\$12.50
hazelnut crust, lemon curd, poached elderflower rhubarb, honeycomb candy	
SUNDAE v	\$13.50
strawberry ice cream, slow-roasted strawberry sauce, strawberry-lemon shortbread, vanilla bean chantilly	

SIGNATURE COCKTAILS 8

POM ROYALE	\$14.50
pama pomegranate liquor, sparkling wine, soda	
VERA MUCH	\$14.50
blanco tequila, chateau aloe liquor, apricot, lemon	
kimbal's PERFECT NEGRONI	\$15.50
gin,leopold's aperitivo, aperitivo cappelletti, dolin dry&sweet vermouth	
VANILLA WARFARE	\$16.50
scotch, giffard's vanilla liquor, ginger, rosemary, lemon	
the kitchen MARTINI	\$15.50
skeptik vodka/gin, dry vermouth, cocchi americano, manzanilla sherry	
APPLE GOOSE*	\$15.50
bourbon, grand marnier, allspice dram, cinnamon, apple, lemon, egg white	
FERNET ME NOT	\$17.50
fernet branca, rum barbancoourt, allspice dram, vanilla, clove, bitters	
FOOLPROOF OLD FASHIONED	\$18.50
elijah craig bourbon, angostura bitters, cherry, orange, demerara	

NON-ALCOHOLIC 6

KISS FROM A ROSE	\$9.50
rosemary, cranberry, lime, ginger beer	
lyre's AMALFI SPRITZ	\$9.50
lyre's GIN & TONIC	\$9.50
lyre's CLASSICO PROSECCO	\$9.50
athletic brewing company LAGER	\$8.50
athletic brewing company IPA	\$8.50

BRUNCH 20

FANCY TOAST v	\$10.50
almond cream, pear-ginger jam, salted caramel	
CHURRO DOUGHNUTS v	\$8.50
cinnamon sugar, dulce de leche, coffee anglaise	
BELGIAN WAFFLE v	\$15.50
caramelized apples, apple butter, whipped maple butter	
TOMATO SOUP gf, v	\$8.50
evoo, chives	

BURRATA	\$18.50
apples, sage, pecans	
LOBSTER ROLL	\$39.50
dashi aioli, house crab boil chips	
BLACK CAESAR gf	\$17.50
smoked trout, black kale, black garlic caesar, garlic bread crumbs	
BABY LETTUCES* gf,v	\$17.50
farm egg, pears, gorgonzola, walnuts	
ROMAN CHICKEN SALAD	\$18.50
farro verde, brassicas, lemon, miso, parmesan	
QUICHE v	\$16.50
roasted mushrooms, leeks, parmesan & simple greens	
CRAB FRIED RICE* gf	\$19.50
thai lime-nam jim, crushed peanuts, crispy egg	
CUBANO gfo	\$18.50
mojo pork, ham, swiss, grain mustard, pickles hand-cut fries	
CHEESEBURGER* gfo	\$18.50
tillamook, bibb lettuce, tomatoes, sweet onions, pickles, comeback sauce, brioche, hand-cut fries	
CRISPY CAULIFLOWER gf, v+	\$24.50
carrots, chickpeas, tamarind chutney, cilantro chutney, mango, pickled red onion, herb salad	
BREAKFAST SANDWICH*	\$15.50
farm egg, breakfast sausage, tillamook cheddar, maple, dijon, english muffin, breakfast potatoes	
TURKISH EGGS* gfo	\$16.50
poached eggs, labna, urfa, herb salad, zaatar spiced naan	
BENEDICT*	\$21.50
poached eggs, creamed spinach, oven roasted tomatoes, hollandaise, parmesan frico, english muffins	
HUEVOS RANCHEROS* gf	\$17.50
farm eggs, black bean refrito, ranchero sauce, crema, avocado, pico de gallo, cotija, crispy corn tortillas	
FARMER'S BREAKFAST* gfo	\$17.50
farm eggs, breakfast potatoes, bacon, sourdough whole wheat toast	
STEAK & EGGS* gf	\$32.50
cast iron denver steak, farm eggs, hash, ranchero sauce	

ETC 8

2 FARM EGGS* gf, v	\$6.50
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BREAKFAST POTATOES gf, v	\$5.50
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HAND-CUT FRENCH/GARLIC FRIES gf, v	\$9.50
bearnaise aioli	
BACON gf	\$6.50
SOURDOUGH WHOLE WHEAT TOAST gfo, v	\$4.50
whipped butter & preserves	
AVOCADO gf, v+	\$3.50
FRESH FRUIT gf, v+	\$7.50
SIMPLE SALAD gf , v+	\$8.50
apple cider-vinaigrette	

LUNCH 24

HAND-CUT FRENCH/GARLIC FRIES gf,v	\$9.50
bearnaise aioli	
TOMATO SOUP gf,v	\$8.50
evoo, chives	
CARROTS gf, v	\$11.50
urfa, whipped feta, pistachio, sesame, cilantro, mint 9.5	
DELICATA SQUASH gf, v+	\$13.50
mole, green tahini, salsa macha, cilantro	
BEETS gf, v+	\$15.50
avocado, citrus, tahini, horseradish	
BURRATA gf, v	\$18.50
apples, sage, pecans	
LAMB ARAYAS*	\$12.50
seven spice, labneh, dill, pita	
LOBSTER ROLL	\$39.50
dashi aioli, house crab boil chips	
CRAB FRIED RICE* gf	\$19.50
thai lime-nam jim, crushed peanuts, crispy egg	
BABY LETTUCES gf,v	\$16.50
pears, gorgonzola, walnuts	
BLACK CAESAR gf	\$17.50
smoked trout, black kale, black garlic caesar, garlic bread crumb	
ROMAN CHICKEN SALAD	\$18.50
farro verde, brassicas, lemon, miso, parmesan	

QUICHE v	\$16.50
roasted mushrooms, leeks, parmesan & simple greens	
HALLOUMI NAAN v	\$15.50
tamarind & cilantro chutneys, sweet yogurt, curry aioli, pickled red onion, mango, herb salad	
HALAL CART CHICKEN gfo	\$16.50
spiced yogurt, hot sauce, cucumbers, tomato, red onion, arugula, brioche, hand-cut fries	
CUBANO gfo	\$18.50
mojo pork, ham, swiss, grain mustard, pickles	
SOUTHERN FRIED CHICKEN SANDWICH	\$16.50
aioli, pickles, brioche, hand-cut fries	
CHEESEBURGER* gfo	\$18.50
tillamook, bibb lettuce, tomatoes, sweet onions, pickles, comeback sauce, brioche, hand-cut fries	
CRISPY CAULIFLOWER gf, v+	\$24.50
carrots, chickpeas, tamarind chutney, coriander chutney, mango, pickled red onion, herb salad	
TAGLIATELLE	\$26.50
bolognese, parmesan, fennel pollen	
MUSSELS FRITES gf	\$19.50
creamed leeks, white wine, dill, lemon	
STEAK FRITES* gf	\$29.50
cast iron denver steak, hand-cut fries, chimichurri	
CHEVRE CHEESECAKE	\$12.50
brown sugar-pecan crust, poached pears, fig coulis	
SALTED CHOCOLATE CHUNK COOKIE v	\$3.50
maldon	

HAPPY HOUR 7

BUBBLES	\$7.50
WHITE	\$7.50
ROSÉ	\$7.50
RED	\$7.50
COCKTAIL DU JOUR	\$7.50
IPA	\$7.50
PILSNER	\$7.50