

The Delta

1745 W North Ave On North Avenue and Wood Street 60622-2331 · +17733601793 · Updated: Jan 14, 2026

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TAMALES 4

Red Hots* **\$7.00**

spicy beef brisket and cush in bundles of three

Vegan Red Hots* **\$8.00**

spicy wild mushroom and cush in bundles of three

Jim Shoe **\$11.00**

lamb & beef tamale, house-made pastrami, giardiniera, provolone, d.a.f. sauce, l.t.o.

Rotating

ask server for details

SNACKS 4

Little Gem **\$11.00**

poached apples, dunbarton bleu, roasted squash, pepita granola, creole vinaigrette

Frites* **AVAILABLE OPTIONS**

served animal style

\$7.00

Add Egg: \$2.00

Bao Buns **\$10.00**

pork belly, jalapeño honey mustard, pickle slaw, cilantro

Hush Puppies* **\$9.00**

charred onion, pimento cheese, jalapeno crema

PLATES 8

Catfish **\$23.00**

bouillabaisse, pei mussels, gulf shrimp, pistachio rouille

Pork Ribs **\$17.00**

chinese bbq, bacon xo, cilantro

Fried Chicken **\$18.00**

potato salad, herbs, hot sauce

Burger* **AVAILABLE OPTIONS**

dry-aged beef, bacon, american cheese, onion, pickle, d.a.f. sauce, fries

\$16.00

Animal Style: \$2.00

Pork Shoulder	\$19.00
green curry, gai lan, ginger sesame vinaigrette, wasabi nuts	
Green Tomatoes	\$12.00
pimento cheese, grilled succotash, sofrito vinaigrette	
Low Country Boil	\$25.00
shrimp, little neck clam, potato, andouille	
Fried Rice*	\$17.00
hot link, 65° egg, pepper jelly, garlic, romaine	

SWEETS 3

Cobbler	\$9.00
seasonal fruit, ice cream	
Banana Pudding*	\$9.00
vanilla wafer, toasted meringue	
Beignets*	\$8.00
apple compote, dulce de leche caramé	

MAIN 14

Red Hot Tamales	\$7.00
spicy beef brisket in bundles of three	
Vegan Red Hot Tamales	\$8.00
spicy wild mushroom in bundles of three	
Pecan Sticky Bun	\$8.00
cinnamon, caramel	
Yogurt	\$9.00
house-made yogurt, rolled oats, seasonal fruit, honey	
Grit Cake	\$14.00
bacon, collards, black pepper hollandaise	
French Toast	\$13.00
caramelized banana, nutella anglaise	
Chilaquiles	\$14.00
red hot tamale, fried egg, queso fresco, crema (vegetarian preparation available)	
D.A.F. Breakfast	\$15.00
house sausage, hoecakes, breakfast potatoes, two eggs	
Shrimp & Grits	\$16.00
chorizo red eye gravy, parmesan	

Biscuit Sandwich	
ask your server for details	
Hoe Cakes	\$10.00
blueberry compote	
BLT	\$14.00
fried green tomato, local tomato, applewood smoked bacon, baby lettuce, garlic aioli, with breakfast potatoes	
Chick N' Waffle	\$16.00
dark meat, buttermilk waffle, hot honey	
Breakfast Burger	\$15.00
dry-aged beef, bacon, american cheese, house pickle, onion, fried egg, D.A.F. sauce, with fries	

SIDES 7

Two Eggs	\$4.00
Bacon	\$5.00
House Sausage	\$6.00
Beignets	\$8.00
Breakfast Potatoes	\$4.00
Parmesan Grits	\$5.00
Field Green Salad	\$6.00

BRUNCH COCKTAILS 4

Red Hot Bloody Mary	\$8.00
vodka, tomato, red hot spice	
Bellini	\$8.00
seasonal fruit & bubbles	
Bohemian Sour	\$10.00
absinthe, amaretto, lemon, egg white	
Brunch Bouquet	\$25.00
vodka, elderflower, orange juice, bubbles	

OTHER BEVERAGES 4

Coffee	\$4.00
Guatemala, Pacamara	
Cold Brew Coffee	\$6.00
kyoto black	

Sweet Tea	\$3.00
black tea, oleo saccharum	
Fresh Squeezed Juice	\$4.00
Orange Grapefruit	

DINNER CATERING 16

Red Hot Tamales	\$28.00
beef brisket and cush	
Vegan Red Hot Tamales	\$32.00
spicy mushroom and cush	
FGT Sliders	\$3.00
fried green tomato, pimiento cheese, arugula	
DAF Sliders	\$5.00
dry-aged beef, bacon, american cheese, onion, pickle, D.A.F sauce	
Mini Poboy	\$4.00
fried catfish, spicy remoulade, L.T.P	
Pork Ribs	\$3.00
paprika caramel, onion creme fraiche, crispy allium	
Hush Puppies	\$15.00
charred corn, cheddar, jalapeno crema	
Field Green Salad	\$40.00
local greens, ricotta, mustard vinaigrette	
Fried Green Tomatoes	\$72.00
pimiento cheese, grilled succotash, spicy remoulade	
Braised Greens	\$72.00
bacon, cider	
Seasonal Vegetables	\$80.00
charred veg, balsamic	
Fried Rice	\$95.00
glazed chicken, wild mushroom, hen egg	
Fried Chicken	\$90.00
white bread, black garlic, sweet relish, hot sauce	
Baked Macaroni	\$80.00
pimiento cheese, fontina, chive, brioche	
Beignets	\$14.00
apple compote, cinnamon glaze	

Banana Pudding	\$55.00
vanilla wafer, toasted meringue	

SMASHES 8

Smash & Stay Friends

coconut rum, ginger, lime, dill

Smashley

vodka, elderflower, lemon, cucumber syrup, mint

Post Smash Smoke

mezcal, strawberry, pineapple, lime, mint

Buena Piña

tequila, pineapple, lime, cilantro

The Other Woman

aperol, vanilla, lemon, mint

The Lorraine

absinthe, sherry, strawberry, lime, mint

Cypress Water

gin, orange, tonic syrup, lemon, thyme

Stoned Ape Theory

banana liqueur, botanical liqueur, burnt caramel, lime

VASES 3

Mismatch & Flow	\$23.00
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vodka, allspice dram, seasonal fruit, honey, ghost chile

Mrs. C.C. McP. Regent Punch	\$27.00
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spiced rum, coconut, lemon, black tea, bubbles

The Beale St. Diver	\$24.00
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mezcal, cachaça, curaçao, seasonal shrub, vanilla, lime

OTHER COCKTAILS 8

Rock’s Pear Down

10yr pear brandy, coconut, lime, mint, orange bitters

B.T.W.

(very old old style old fashioned) bourbon, beer/tea syrup, angostura

Differences of Character

monkey shoulder scotch, allspice, honey, ghost chile, lemon

D.A.F. Whiskey Sour

bourbon, peach liqueur, lemon, egg white

No, You Are

cognac, kool-aid shrub, bubbles

Sweet Tea Highball

pisco control, tea, oleo-saccharum, mint

Vicksburg Landing

mezcal, aquavit, sweet vermouth, creme de violette

Play it Again

rye, gran classico, genepy, orange bitters

SPARKLING / ROSÉ 4

Cava, Freixenet, Catalonia	\$8.00
Prosecco, Bisol, Veneto	\$12.00
Still Rosé, Rotating	\$10.00
ask for details	
Sparkling Rosé, Bisol, Veneto	\$12.00

WHITE 4

Chardonnay, Foxglove, Central Coast	\$12.00
Chardonnay, Mas la Chevaliere, Languedoc	\$12.00
Pinot Grigio, Caleo, delle Venezie	\$10.00
Sauvignon Blanc, Olivier Coste, IGP Pays d'Oc	\$11.00

RED 4

Cabernet Sauv., Prelius, Tuscany	\$12.00
Pinot Noir, Heritage du Conseiller, Bourgogne	\$12.00
Malbec, Loca Linda, Mendoza	\$11.00
Red Blend, Domaine Montrose, Cote de Thongue	\$8.00

R. T. D. (READY TO DRINK) 4

Gin & Tonic, Cutwater, San Diego CA, ABV 6.2%	
Rum & Cola, Cutwater, San Diego CA, ABV 7%	

Rum & Ginger, Cutwater, San Diego CA, ABV 7%

Whiskey Lemon Tea, Cutwater, San Diego CA, ABV 7%

PACKAGED 8

"Dime-Store", Rotating \$3.00

ask for details

Mexican Lager, Modelo Esp., Grupo Modelo, Mexico City Mx, ABV 4.4% \$6.00

Double IPA, Ninja vs Unicorn, Pipeworks, Chicago IL, ABV 8% \$12.00

IPA, Gone Away, Half Acre, Chicago IL, ABV 7% \$8.00

Sour, Rotating

ask for details

Farmhouse Ale, Apex Pred., Off Color, Chicago IL, ABV 6.8% \$8.00

Cider, Rotating \$7.00

ask for details

Porter, Eleanor, Pollyanna, Lemont IL, ABV 6.8% \$9.00