

# Fulton Market Kitchen

311 N Sangamon St 60607-1312 · +13127336900 · Updated: Jan 14, 2026

[View online menu](#)



## COLD 5

---

**Artisan Bread Service** \$10.00

chef's seasonal inspiration

---

**Avocado Salad** \$14.00

strawberries, pickled red onion, crushed candied pistachio, spring goddess dressing toasted coconut

---

**Tuna-Hamachi Sashimi\*** \$26.00

tomato ponzu, spring vegetables & furakake

---

**Truffled Burrata** \$19.00

arugula, toasted almonds, extra virgin olive oil, balsamic flavors, toasted brioche

---

**Silken Tofu** \$15.00

wakame, tamari-sesame dressing, shaved scallion, toasted nori, fresno chilis

---

## HOT 6

---

**Hand Rolled Ravioli** \$18.00

ricotta, herbs, lemon-brown butter, fried sage, shaved parmesan, candied walnuts

---

**Warm Spicy Whipped Feta** \$15.00

grilled pita, extra virgin olive oil, fresh herbs

---

**'Char-Siu' Nueske's Bacon** \$16.00

smoked & thick cut - crispy garlic, toasted jasmine rice, chiles, thai infused flavors

---

**FMK Meatballs** \$18.00

(2) handmade w/ veal & pork: whipped herb ricotta, harissa arriabata, grilled pugliese bread

---

**Charred Grilled Spanish Octopus Cassoulet** \$26.00

white beans, aromatic vegetables, chorizo, toasted panko, roasted garlic aioli

---

**Grilled Shrimp Brochettes** \$19.00

garlic butter, parsley, harissa, charred lemon, pugliese bread

---

## LARGE PLATES 10

---

**Roasted Cauliflower** \$23.00

moroccan spiced: ginger, tahini, lime yogurt, pomegranate pearls, fried cilantro

---

## Spaghetti Bolognese

tuscan meat sauce, lemon zest, parmesan, parsley

### AVAILABLE OPTIONS

\$21.00

Add a Meatball:

\$7.00

## Cacio e Pepe

bucatini, roasted black pepper, shaved grana padano

### AVAILABLE OPTIONS

\$22.00

Add Shrimp: \$14.00

## Gnocchi, Crab, Seasonal Vegetables

parisian gnocchi, red crab meat, broccoli, tomatoes, mushrooms, asparagus, lobster emulsion

**\$39.00**

## North Atlantic Skatewing

spiced pomegranate glaze, toasted garlic crumble, fennel pollen aioli

**\$29.00**

## Roasted Faroe Island Salmon

spring peas, meyer lemon, grilled scallion, green goddess aioli

**\$34.00**

## Whole Spring Chicken

please allow 30 minutes; tamari brined & roasted cornish hen, crispy wedge potatoes, lemon-thyme jus

**\$28.00**

## Hella' Burger\*

house ground wagyu chuck & bacon, secret sauce american cheese, house brined pickles, toasted sesame bun, crispy thin fries, spicy ketchup

**\$25.00**

## 16oz Ribeye\*

in house dry aged - miso butter, truffled hollandaise

**\$65.00**

## Filet Mignon\*

mezcal flambeed table side, house made specialty, salts, truffled hollandaise

### AVAILABLE OPTIONS

8oz Steak: \$49.00

16oz Steak: \$79.00

## SIDES 3

### Wild Mushrooms

char roasted: winter herbs, lemon butter

**\$14.00**

### Potatoes - Smashed & Fried

sour cream, dill, crumbled feta

**\$12.00**

### Crispy Brussels Sprouts

soy glazed, powdered miso crumble

**\$12.00**

## SWEETS 4

### Profiteroles

salted caramel gelato, 'hot' chocolate kulfi, chocolate whipp

**\$16.00**

### Trio of House-Made Sorbets

chef's seasonal inspiration

**\$10.00**

<b>Basque Cheesecake</b>	<b>\$16.00</b>
preserved blueberries, chantilly cream	
<b>Strawberry-White Chocolate Mousse</b>	<b>\$16.00</b>
crispy crepe, strawberry 'flavors'	

## DESSERT WINES <sup>4</sup>

<b>Elio Perrone 'Bigaro' Rosé, Partially Fermented Moscato / Brachetto, Piedmont, Italy 2020</b>	<b>\$12.00</b>
<b>De Bortoli 'Noble One' Botrytis Semillon, Nsw Australia 2015</b>	<b>\$15.00</b>
<b>Alvear Pedro Ximenez Solera 1927 Montilla-Moriles, Spain</b>	<b>\$10.00</b>
<b>Broadbent Madeira '5-Year Reserve' Madiera, Portugal</b>	<b>\$10.00</b>

## SPARKLING <sup>3</sup>

<b>Cuvée Jean-Louis Blanc de Blanc, France NV</b>	<b>AVAILABLE OPTIONS</b>
	\$14.00
	\$55.00
<b>Nicolas Feuillatte Reserve Brut, Champagne, France NV</b>	<b>\$17.00</b>
<b>Szigeti Pinot Noir Rosé Brut, Burgenland, Austria NV</b>	<b>AVAILABLE OPTIONS</b>
	\$15.00
	\$60.00

## WHITE <sup>4</sup>

<b>Cà Dei Frati 'I Frati' Trubiano (Treddiano di Lugana) Lugana, Lombardy, Italy 2020</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	\$52.00
<b>Hirsch Grüner Veltliner, Austria 2021</b>	<b>AVAILABLE OPTIONS</b>
	\$15.00
	\$60.00
<b>Details Sauvignon Blanc, Sonoma County 2021</b>	<b>AVAILABLE OPTIONS</b>
	\$15.00
	\$60.00
<b>Morgan 'Highland' Chardonnay, Monterey, CA 2018</b>	<b>AVAILABLE OPTIONS</b>
	\$14.00
	\$55.00

## ROSÉ <sup>1</sup>

<b>Clos Cibonne 'Tentations' Grenache / Cinsault / Syrah / Tibouren, Cotés de Provence, France 2020</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	\$52.00

**Klinker Brick 'Old Vine' Zinfandel, Lodi, CA 2018****AVAILABLE OPTIONS**

\$13.00

\$52.00

**Leviathan Cabernet Blend, Paso Robles 2020****AVAILABLE OPTIONS**

\$20.00

\$100.00

**Li Veli 'Pezzo Morgana Riserva' Negroamaro, Salice Salentino, Puglia, Italy 2018****AVAILABLE OPTIONS**

\$14.00

\$55.00

**Liberty School Cabernet Reserve, Paso Robles 2020****AVAILABLE OPTIONS**

\$16.00

\$65.00

**Bourgogne Pinot Noir, Domaine Lebreuil, Burgundy, France 2018****AVAILABLE OPTIONS**

\$18.00

\$72.00

**Frescobaldi, Nipozzano, Chianti Rufina, Italy 2018****AVAILABLE OPTIONS**

\$16.00

\$64.00

**LIBATIONS 11****FMK Old Fashioned****\$17.00**

smokey, classic, goodness; evan williams bourbon, demerara white pine bitters, creole bitters

**Verdita Sour****\$16.00**

herbal, spicy, refreshing; corazon blanco tequila, pineapple, cilantro, mint, jalapeño

**The Unexpected****\$16.00**

clearly instagramable; cruzan white rum, aloe liquor, orange curaçao, cranberry syrup

**Violet Spell****\$16.00**

allthat glitters isn't gold; blue coat gin, passion fruit, green chartreuse, cherry liquor, violetliquor, edible glitter

**777****\$16.00**

an angelic experience awaits you; wheatly vodka, lime, coco cream, lychee, peychauds bitters, mint; nut allergy

**Dealer's Choice****\$18.00**

a cocktail crafted justfor you

**Devil In a Red Dress****\$16.00**

spicy, smokey, slightly sweet; los vecinos mezcal, fernet valet, morita-beet, syrup, lime, mole bitters

**Peach, Please****\$16.00**

a little splash of summer; wheatly vodka, lemon, peach puree, burlesque bitters, bubbles

<b>Black Manhattan</b>	<b>\$17.00</b>
complex, balanced, elegant; los vecinos mezcal, averna amaro, sfumato, xocolatlé-mole bitters, strawberry reduction	
<b>Cat's Pajamas</b>	<b>\$16.00</b>
aromatic, slightly sweet, slightly tart; blue coat gin, cranberry, thyme, lemon, honey	
<b>Trouble In Paradise</b>	<b>\$16.00</b>
kick-ass margarita; corazon blanco tequila, agave, lime, house-made lime cordial, lava salt	

## BREW <sup>9</sup>

<b>Lagunita's IPA Non Alcoholic, Chicago</b>	<b>\$7.00</b>
<b>Miller High Life, Wisconsin, 4.6% ABV</b>	<b>\$5.00</b>
<b>Peroni Euro Lager, Italy, 5.1% ABV</b>	<b>\$7.00</b>
<b>Revolution 'Anti Hero' IPA Chicago, 6.7% ABV</b>	<b>\$8.00</b>
<b>Dovetail 'Vienna-Style' Lager, Chicago, 5.1% ABV</b>	<b>\$9.00</b>
<b>Topo-Chico Seltzer Strawberry-Guava, Mexico, 4.7% ABV</b>	<b>\$11.00</b>
<b>Off Color 'Apex Predator' Farmhouse Ale, Chicago, 6.5% ABV</b>	<b>\$10.00</b>
<b>Vander Mills Totally Roasted Cider, Michigan, 6.5% ABV</b>	<b>\$9.00</b>
<b>Miskatonic 'Vox' Pilsner, Darien, IL. 4.9% ABV</b>	<b>\$7.00</b>