

Our curated combination of tastes + textures are designed to serve 2-4 people

- SMALL PLATES -

\$	SHISHITO PEPPERS Blistered Shishitos, Ribbon Ginger, Housemade Soy + Ginger Reduction, Shaved Carrot	14	\$	BAKED CHEESE + MARINARA Manchego, Cream Cheese, Parmesan, Mozzarella, Marinara, Crostini	18
	- add 6oz tenderloin medallions +\$12		\diamond	BURRATA SMOKED TOMATOES	16
	SMOKED CHICKEN WINGS Crispy, with a choice of Honey Garlic Sauce, Sweet Thai Chili Sauce, Truffle Dry Rub Served with Jalapeño Ranch	14		Smoked Tomatos, Garlic, Balsamic Gla Fresh Basil, Burrata Cheese, Crostini	,
			♦	SCALLOPS Pan Seared, Pea + Cauliflower Pure	23
	DUCK WINGS	20		Microgreens	
	Crispy, with a choice of Honey Garlic		<	HUMMUS TRIO	19
	Sauce, Sweet Thai Chili Sauce, Truffle Dry Rub Served with Jalapeño Ranch			Roasted Red Pepper, Beetroot, Green Goddess Hummus, Assorted Veggies, Pita Bread	
	AHI TUNA*	22			
<	Sesame Seed, Pan Seared, Sweet Thai Chili Slaw, Wasabi Puree			CALAMARI Served Breaded with Microgreens, Shredded Parmesan, Housemade Marinara	18
	SHRIMP COCKTAIL Jumbo Shrimp, Housemade Cocktail Sauce, Chives	18			
	- FLATBREADS -			- SALADS -	
	ARUGULA + PROSCIUTTO	18		CAESAR 10	10 / 18
	Arugula, Prosciutto, Roasted Garlic Olive Oil, Fresh Basil, Goat Cheese, Reduced Balsamic		Romaine, Parmesan, Croutons, Housemade Caeser Dressing	107 10	
	MARGHERITA Tomato Sauce, Fresh Mozzarella, Cherry Wood Smoked Tomatoes, Fresh Basil, Pesto	16 ÷	♦	BRAMBLE SALAD	10 / 18
				Mixed Greens, Fresh Mixed Berries, Bleu Cheese Crumbles, Vinaigrette	
				BURRATA SALAD	18
	BEEF WELLINGTON		Burrata Cheese, Mixed Greens,		
	Sliced Filet, Mascarpone, Boursin, Mushroom Duxelle, Mustard, Reduced Balsamic, Basil Microgreens			Tomato, Prosciutto, Balsamic Glaze	

- ADDITIONS -

- TABLE SPREADS -

Our spreads are designed to serve 2-4 people

BRAMBLE SPREAD

135

SEAFOOD SPREAD

140

16oz NY Strip, Rack of Lamb, Hassleback Potatoes, Mini Wedge Ranch Salad, Brussel Sprouts, Collard Greens with Bacon, Roasted Garlic, Chimichurri, Truffle Butter Pan-Seared Shrimp, Seared Scallops, Calamari, Kielbasa Sausage, Collard Greens with Bacon, Fingerling Potatoes, Onions, Bell Peppers, Celery, Lemon Butter Sauce, Crostini

- BOARDS -

♦ CHARCUTERIE

36

BREAD + BUTTER BOARD

26

Seasonal Meats and Cheeses By Market Availability, Crostini

34

CRUDITE + HUMMUS 3

Hummus: Roasted Red Pepper, Beetroot, and Green Goddess; Radish, Baby Carrot, Celery, Bell Pepper, Cherry Tomato, Cucumber, Olives, Fig, Pita Choice of Savory or Sweet:

Savory: Sun-Dried Tomato, Roasted Garlic, Olives, Pepperoncini, Red Pepper, Lemon Curd, Portabello, Fresh Basil on a Bed of Unsalted Butter | Served with Sour Dough +

Crostini

Sweet: Honey, Blackberries, Raspberries, Honey Lemon Zest Chantilly Cream on a Bed of Cream Cheese | Served with Pita

A LA CARTE

- GRILL -

- SHARED SIDES -

All steaks are USDA prime.
All meats served with balsamic glaze.

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<	FILET MIGNON 80z	55
<	NY STRIP 160z, Tagliata	60
\diamondsuit	BONE-IN RIBEYE 24oz, Tagliata	70
\diamondsuit	RACK OF LAMB Tagliata	50
<	SEABASS Bed of Mixed Greens	50
\diamond	SALMON Bed of Mixed Greens	35

◇ GRILLED ASPARAGUS
 ◇ CHEF'S RISOTTO
 ◇ HASSLEBACK POTATOES
 LOBSTER MAC + CHEESE
 ◇ BRUSSEL SPROUTS
 ◇ COLLARD GREENS + BACON

- DESSERTS -

CARROT CAKE

13

BRAMBLE PIE

13

♦ PARFAIT

13

Six Layer Carrot Cake

Mixed Berry Served In a Cast Iron Skillet Mixed Berries Served with Lemon Curd

*The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems.