

TAKEOUT MENU *as of* OCT. 31, 2020

SANDWICHES – all w/our Pommes Frites –

Nueske Ham—\$18—on pumpernickel w/gruyere cheese, tarragon slaw & herb aioli

CBJ—\$18—on sourdough w/housemade cashew butter, fig jam, & raclette; w/Stilton mac-&-cheese

Grass-fed Brisket—\$18—on light rye w/whole-grain mustard & dill pickle

Brat Burger—\$15—house-ground bratwurst-spiced pork patty seared off w/sautéed kraut 'n' onions & emmentaler; on onion bun w/mustard aioli & lemon Tabasco pickles

Pork Schnitzel—\$15—buttermilk-brined pork loin pounded thin & coated in breadcrumbs, fried crispy; on a pretzel bun, w/smoky pickled cabbage & mustard aioli

Catfish Hoagie—\$16—cornmeal-&-seasoned flour-crust catfish filet; on a brioche hoagie roll w/remoulade, lemon Tabasco pickles & frisée

CHARCUTERIE – \$22

capicola, calabrese salami, prosciutto, Prairie Breeze cheese, w/ rustic polenta bread, olive oil & antipasto olives

KIELBASA –\$15

house-made and -smoked Kielbasa sausage, w/fried potatoes covered in garlic-herb aioli, smoky pickled red cabbage & whole grain mustard

☛ SPECIALS *while they last. Check the latest regular menu*

- **Pork & Beans – Small soup bowl—\$11 Large bigger bowl—\$15**

Slagel farm boar shoulder, smoked pork hocks and Nueske ham stewed with mirepoix, tomatoes, kidney and Northern beans in a rich stock

SIDE SALAD – \$6

mesclun mix, cherry tomatoes, red wine vinaigrette

ENTRÉE SALAD—\$10

mesclun mix, cherry tomatoes, house-pickled veg, crumbled bleu cheese, red wine vinaigrette

ADD BACON –\$1

Sides: **MAC & CHEESE –\$7 FRITES – \$7**

BEVERAGES: *Any of our packaged beers, wines, & ciders are available to accompany your order. Please look at the regular menu online,*



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