

# TAKEOUT MENU *as of* NOV.6, 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

## 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*

### • Fried Chicken Wings – \$12

buttermilk-brined and -coated w/seasoned flour. Fried crispy & drizzled w/pepper-honey; topped w/scallions & pickled aji dulce peppers

### • Smoked Brisket Chili – Small *soup bowl*—\$10 Large *bigger bowl*—\$14

house-smoked grass-fed brisket, ground beef, bacon stewed w/3 types of chili peppers, onion, garlic, tomato, beans; topped w/shredded sharp cheddar & scallions

## 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,*



**773-334-9851**

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