

CHARCUTERIE

*Garnished with seasonal jam, dried fruit, Spanish almonds, olives and brioche toast***

4 piece 32/ 6 piece 48/ 8 piece 59

Cheese:

Pie Eyed Goat, Great American Cheese, Goat Milk, Wine Colored Rind

Terrific Trio, Renards Artesian, Cheddar, Parmesan, Gouda

St. Stephen (Stevie), Four Fat Fowl , Triple Cream Cows Milk

“Creamy Sexy Blue”, German triple cream cow’s milk with blue veining

Meat:

Jamon Serrano, Spanish ham, aged 24 months

Stagberry, Elk Salami, Macerated Blueberries

Finocchiona, Tuscan style Salami, Fennel Seed

Delaware Fireball, Crepinette Pork Salami, Piment D’Ville Chili, Garlic, Paprika

Pig & Fig Terrine, Country style pork pate with dried figs, cinnamon, ginger

SAVORY

Oysters*

East Coast | Mignonette | 6 for 19

Hummus

Roasted Red Peppers | Crudités Vegetables | Warm Pita | 13

Corked Russian River Salad

Romaine Lettuce | Crispy Chickpeas | Feta | Asparagus | Mint | Radish |

Peas | Pistachios | Preserved Lemon Dressing | 17

Add 3oz Seared Saku Tuna 12

Burrata

Warm San Marzano Tomato Sauce | Basil Oil | Aged Balsamic | Sourdough | 18

Roasted Beets

Whipped Feta Cheese | Toasted Pistachio | Red Onion | Dill |

Red Wine Vinaigrette | 16

Mushroom Tartine

King Trumpet Mushrooms | Sourdough Toast | Whipped Ricotta | Dill |

Fennel Pollen | Honey | 15

Beef Carpaccio*

American Wagyu | Parmesan | White Truffle Porcini Vin | 26

Butternut Squash Soup

Crème Fraiche | Jamon Serrano | Chives | 12

Add Grilled Cheese on Sourdough | 10

SPANISH CONSERVAS

Served with Lemon, Aioli and Toast

Sardines in EVOO | 12

Squid in Ink Sauce | 16

Mackerel in EVOO | 12

Octopus in EVOO | 21

Skipjack Tuna in EVOO | 15

Cockles in Brine | 22

Razor Clams in Brine | 22

FORK & KNIFE

Ham Panini

Smoked Mozzarella | Sun Dried Tomato Purée | Honey | Sea Salt | 17

Chicken Tinga Panini

Tomato-Chipotle Chicken | Queso Oaxaca | Arugula | 17

served with Salsa Verde & Guacamole

Second City Prime Triple Blend Burger

American Cheese | Kewpie Dijonnaise | Brioche Bun | Chips

Second City Prime “The Rub” | 19

Atlantic Salmon*

Green Beans | Basmati Rice | Creamy Vin Blanc | 31

Second City Prime Hanger Steak 8oz

Whipped Potatoes | Asparagus | Demi Glace | 37

SWEET

Carlota

Fresh Lime | La Lechera | Tea Cookies | 10

Chocolate Mousse

Raspberry Coulis | Chopped Marcona Almonds | 10

Point Reyes Bay Blue

Aged Balsamic | Honey | Brioche | 13

Bread Pudding

Vanilla Ice Cream | Chocolate Drizzle | 13

Brought to You By Our Kitchen Brigade:

Saul Ramos

(Consulting Chef)

Gaby Sanchez

Alex Sanchez-Ayala

The Front Of House Battalion:

Christele Garnier

(General Manager)

Matthew Kubiak

Michael Kubiak

Founded By Owners with a Passion for Food & Wine:

Ben Niernberg

JJ Niernberg

Greg Poulos

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request.*

Our restaurant serves products with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that all food is 100% safe to consume for people with allergies.

***Gluten Free crackers are available upon request only.*

Corked

WINE BAR



132 Old McHenry Rd
Long Grove, IL 60047
224-360-9460