Brought to You By Our Kitchen Brigade:

Gaby Sanchez (Head Chef)

Alex Ayala

The Front Of House Battalion:

Christele Garnier
(General Manager)

Matthew Kubiak

Founded By Owners with a Passion for Food & Wine:

Ben Niernberg

JJ Niernberg

Greg Poulos

CHARCUTERIE

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

4 Choices 32 | 6 Choices 48 | 8 Choices 59

Cheese:

Renard's Bandaged Cheddar, Holstein Cow's Milk, Aged 24 months
Goata Blanc, Pasteurized Goat's Milk, Young Goat Gouda, Aged 6 months
Woolly Rind, Green Dirt Farm, Sheep's Milk, Soft-Ripened, Camembert
"**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

SAVORY

Oysters*
East Coast | Mignonette | 6 for 18

Hummus
Roasted Red Peppers | Seasonal Crudités | Warm Pita | 14

Corked Wedge
Iceberg Lettuce | Egg | Tomatoes | Blue Cheese | Creamy Ranch | 18
Add Shrimp 12 | Add Chicken 10

Burrata
Warm San Marzano Tomato Sauce | Basil Oil | Aged Balsamic | Sourdough | 19

Shrimp Tacos (3)
Marinated Shrimp | Crispy Prosciutto | Cabbage Slaw |
Chipotle Dijon Mayo | Pico De Gallo | 18

Roasted Beets
Whipped Feta | Toasted Pistachio | Pears | Onion | Red Wine Vinaigrette | 15

Mushroom Tartine
King Trumpet Mushrooms | Whipped ricotta | Fennel pollen | Sourdough | 17

Warm Brie
Apple Cranberry Demerara Compote | Age Balsamic | Sourdough | 22

Beef Carpaccio*
American Wagyu | Parmesan | White Truffle Porcini Vin | 26

Creamy Mushroom Soup
Mushrooms | Cream | 12
Add Brie & Caramelized Grilled Onion Melt on Sourdough | 14

SPANISH CONSERVAS

Served with Lemon, Aioli and Toast

Sardines in EVOO | 11
Mackerel in EVOO | 11
Skipjack Tuna in EVOO | 14
Octopus in EVOO | 20
Cockles in Brine | 21
Razor Clams in Brine | 21

FORK & KNIFE

Chicken Tinga Panini
Tomato-Chipotle Chicken | Queso Oaxaca | Arugula | 17
served with Salsa Verde & Guacamole

Chicken Paillard Sandwich
Herb Marinated Chicken | Red pesto | Provolone | Jamon a la Plancha
Chips | Sourdough | 18

Brie & Caramelized Onion Melt
Brie | Caramelized Grilled Onions | Chips | Sourdough | 19

Second City Prime Triple Blend Burger
American Cheese | Kewpie Dijonnaise | Brioche Bun | Chips
Second City Prime "The Rub"| 19

Pan Seared Ahi Tuna*
Wild Mushrooms and French Lentils | Maple Dijon Glaze | 32

Slow Cooked "Boeuf Bourguignon"
Potato Puree | Mushrooms | Carrots | Pearl Onions | Bacon | 32

Second City Prime Hanger Steak 8oz
Whipped Potatoes | Broccolini | Demi Glace | 37

SWEET

Chef Gabby Warm Bread Pudding
Vanilla Ice Cream | Caramel Sauce | Whipped Cream | Almonds | 12

Panna Cotta
Weekly Featured Flavor | 11

Tiramisu
Traditional Recipe | 9

Extras
Gluten Free Crackers 3 | Seasonal Vegetables 8 | Side Mashed Potatoes 6 | Extra Shimp 3 each | Chips 3 | Bread 3