

CHARCUTERIE

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

4 piece 30 | 6 piece 46 | 8 piece 58

Cheese:

“Dirt Lover”, Green Dirt Farm, soft ripened sheep’s milk

MontAmore, Sartori, Semi Firm Italian Style Cheddar

Goat Gouda, Central Coast Creamery, Crumbly aged goat cheese

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

Meat:

Jamon Serrano, Spanish ham, aged 24 months

Stagberry, Elk Salami with dried blueberries

Finocchiona, Tuscan style salami with fennel seed

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

SAVORY

Oysters*

East Coast | Mignonette | 6 for 20

Hummus

Masala Roasted Chickpeas | Crudité Vegetables | Warm Pita | 12

Corked Chopped Salad

Romaine | Cherry Tomatoes | Artichokes | Red Onion | Chick Peas | Piparras Peppers | Smoked Provolone | Finocchiona | Lemon-Oregano Vinaigrette | 16

Add Chicken 8 | Add 3oz Seared Saku Tuna 12

Burrata

Baby Heirloom Tomatoes | Tomato Granita | Mint & Basil | Aged Balsamic | Sourdough | 17

Roasted Beets

Whipped Feta Cheese | Toasted Pistachio | Red Onion | Dill | Red Wine Vinaigrette | 15

Shrimp Ceviche

Bell Peppers | Red Onion | Cilantro | Leche de Tigre | Corn Chips | 16
Add Guacamole 4

Beef Carpaccio*

American Wagyu | Parmesan | White Truffle Porcini Vin | 24

Tuna Tostadas*

Seared Saku Tuna | Avocado Mousse | Tomato Sauce | Pickled Fresnos | Mint & Olive Salsa | 18

SPANISH CONSERVAS

Served with Lemon, Aioli and Toast

Sardines in EVOO | 11

Squid in Ink Sauce | 15

Mackerel in EVOO | 11

Octopus in EVOO | 20

Skipjack Tuna in EVOO | 14

Cockles in Brine | 21

Razor Clams in Brine | 21

FORK & KNIFE

Ham Panini

Smoked Mozzarella | Sun Dried Tomato Purée | Honey | Sea Salt | 15

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

Sesame Seed Crusted Seared Saku Tuna*

Arugula | Burnt Shallot | Fennel Pollen | Artichoke | 29

Second City Prime Hanger Steak 8oz

Seared Broccolini | Charred Shallots | Demi Glace | 36

Chicken Sandwich

Chicken Thigh | Arugula | Pesto Aioli | Tomato | Brioche Bun | Chips | 17

SWEET

Carlota

Fresh Lime | La Lechera | Tea Cookies | 9

Chocolate Mousse

Raspberry Coulis | Chopped Marcona Almonds | 9

Point Reyes Bay Blue

Aged Balsamic | Honey | Brioche | 13

Brought to You By Our Kitchen Brigade:

Saul Ramos
(Consulting Chef)

Gaby Sanchez

Victor Sanchez

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