

CHARCUTERIE

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

4 piece 30 | 6 piece 46 | 8 piece 58

Cheese:

Bucheron De Lucay, French (Loire Valley) style goat cheese

Trillium, Tulip Tree, triple crème cow's milk

Toma, Point Reyes, aged semi-firm cow's milk cheese

Bay Blue, Point Reyes, cow's milk, aged 90 days

Meat:

Jamon Serrano, Spanish ham, aged 24 months

Gin & Juice, Lamb Salami with juniper and orange zest

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

Nicoise Olives | Crudité Vegetables | Warm Pita | 12

Corked Wedge

Iceberg Lettuce | Heirloom Tomatoes | Shaved Red Onion | Ranch | Point Reyes

Blue Cheese | Chives | Crispy Prosciutto | 16

Mushroom Tartine

Oyster Mushrooms | Edamame Hummus | Swiss Chard | Goat Cheese |

Pickled Mustard Seeds | Chili Oil | Sourdough | 16

Burrata

Heirloom Tomatoes | Basil Olive Oil | Aged Balsamic Glaze

Flake Sea Salt | Sourdough Toast | 16

Roasted Beets

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

Red Wine Vinaigrette | 15

Shrimp Ceviche

Bell Peppers | Red Onion | Cilantro | Jalapeño | Fresh Lime |

Corn Chips | 17

Beef Carpaccio*

American Wagyu | Parmesan | White Truffle Porcini Vin | 24

SPANISH CONSERVAS

Served with Lemon, Aioli and Toast

Sardines in EVOO | 11

Mackerel in EVOO | 11

Skipjack Tuna in EVOO | 15

Squid in Ink Sauce | 15

Octopus in EVOO | 20

Cockles in Brine | 25

Razor Clams in Brine | 25

FORK & KNIFE

Ham Panini

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

Second City Prime Triple Blend Burger

American Cheese | Kewpie Dijonnaise | Brioche Bun | Chips

Second City Prime "The Rub" | 19

Blackened Salmon

Quinoa Salad | Bell Pepper | Orange | Roasted Cauliflower |

Red Onion | Orange Zest | 29

Second City Prime Hanger Steak 8oz

Seared Broccolini | Charred Shallots | Demi Glaze | 36

Chicken Sandwich

Chicken Thigh | Arugula | Provolone | Bacon Aioli

Caramelized Onion | Brioche Bun | Chips | 17

SWEET

Panna Cotta

Vanilla | Candied Lemon | Pistachio | 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

Luis Garcia

Freddy Ortega

The Front Of House

Battalion:

Allie Kaman

(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