

cold.

MARINATED OLIVES 5

citrus, wine

SMOKED TROUT DIP 11

rushing waters trout, mascarpone, lemon, house hot sauce, diner saltines

BUTTER LETTUCE SALAD 9

fennel, grapes, hazelnuts, sherry dijon vinaigrette

PASTRAMI SMOKED SALMON TARTINE 16

toasted rye, pickled onion, preserved sweet peppers, dijon crema, mixed greens, lemon zest, herbs

CORN AND BLUEBERRY SALAD 16

mixed greens, blueberries, fresh corn, cucumbers, toasted pecans, dill-whipped mascarpone cheese, champagne vinaigrette

HOUSE SUMMER SAUSAGE ANTIPASTO 13

green garlic, grilled zucchini, piave cheese, plum giardiniera, fresno peppers

BURRATA AND HEIRLOOM TOMATOES 15

saffron crema, toasted pistachios, two-year aged tomato vinegar, black pepper crackers

hot.

AGED CHEDDAR SOFT PRETZEL 9

baked fresh daily, limited availability

creamy apple mustard, grainy mustard, pleasant ridge reserve cheddar

CELERY ROOT AND CARROT SOUP 9

ginger, cardamom crème fraiche, crispy fried leeks

FARRO AND SWEET POTATO SALAD 12

kale, black garlic, mandarin orange, toasted walnuts

PORK AND BEEF MEATBALLS 12

tomato sauce, parmesan cheese, scallion-pine nut relish

ROASTED BABY CARROTS AND HOUSE PANCETTA 13

marcona almond "butter," braised endive, cherry hot sauce, dried cherries

PAN ROASTED MUSSELS 17

white wine, collard greens, cauliflower-lavender "gremolata," grilled bread

entree.

FAROE ISLAND SALMON 29

braised green beans, rutabaga puree, honey mustard jus, granola, herbs

ROASTED AMISH HALF CHICKEN 29

parsnip puree, mushroom, peas, roasted garlic jus, turmeric pickled onion, radish

21 DAY DRY-AGED GRASS-FED STRIPLOIN 52

grilled 14oz striploin, everything bagel spice potato puree, bordelaise

72 HOUR LOCAL SHORT RIB "STEAK" 29

cheese tamale, charred tomato sauce, fresh vegetable ragout, spicy sunflower seeds

PORK TENDERLOIN SCHNITZEL 25

warm potato-and-herb salad, hard-boiled egg, fennel soubise, shaved raw asparagus, pickled lemon

BUCATINI AND MARINARA 21

san marzano tomatoes, warmed burrata, roasted peperonata, garlic breadcrumbs

[add on: PORK AND BEEF MEATBALLS 7]

TAVERN BURGER 16

smoked cheddar, beef-glazed grilled onions, dijonnaise, dill pickle, tomato, cornmeal dusted bun, choice of fries or dressed greens

[add on: BACON 3 | EGG 2]

sides.

GRILLED BROCCOLI 9

calabrian chili 1000 island, dried currants

SAUTEED MUSHROOMS 8

madeira, pickled garlic gremolata

HOMESTYLE SMASHED RED POTATOES 8

buttermilk, roasted garlic

theWit Hotel

201 NORTH STATE STREET

CHICAGO, IL 60601

312.239.9400

*CONSUMER ADVISORY: The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

*An automatic gratuity of 20% may be added to parties of six or more.

DINNER MENU | AUGUST 28, 2019

signature cocktails.

all cocktails are 15

THE LEMONGRASS MULE

effen, lemongrass, lime & ginger beer

THE BLUEBERRY MULE

absolut elyx, blueberry, lime & ginger beer

A BEE IN THE LAVENDER

beefeater, lavender & lime

LOSE YOUR RIND

plantation pineapple, watermelon, soda, mint & lime

STILL CRAZY AFTER ALL THESE YEARS

buffalo trace, aperol, blood orange syrup, lemon & orange bitters

SMOKE & FEARS

house smoked patron anejo, green chartreuse, maraschino luxardo, agave nectar & lime

STATE STREET MANHATTAN

knob creek, amaro, vanilla maple syrup & orange bitters

OAXACKTAIL

peloton de la muerte, jalapeno, orange liqueur & lime

wine by the glass.

sparkling & champagne

NV CUVÉE JEAN-LOUIS BLANC DE BLANCS BRUT

champagne, france 14G / 56B

NV LVE ROSÉ BRUT

napa valley, california 15G / 60B

NV ADAMI, PROSECCO BRUT

treviso, italy 15G / 60B

NV PERRIER-JOUET GRAND BRUT CHAMPAGNE

champagne, france 20G / 80B

rosé

2016 MIRAVAL ROSÉ

cotes de provence, france 15G / 60B

2018 SKOURAS, ZOE ROSÉ

peloponnese, greece 12G/48B

2016 MASCARELLI, COLLINE TEATINE IGT ROSATO

abruzzo, italy 12G/48B

white

2016 SEA PEARL SAUVIGNON BLANC

marlborough, new zealand 12G / 48B

2017 ALOIS LAGEDER PINOT GRIGIO

alto adige, italy 12G / 48B

2014 BEX RIESLING

nahe, germany 12G / 48B

2014 TRUE MYTH CHARDONNAY

edna valley, california 14G / 56B

2015 MORGAN, RIAS BAIXAS, ALBARINO

galicia, spain 13G/52B

2015 MORGAN, UNOAKED CHARDONNAY

monterey, california 15G/60B

2017 CLINE VIOGNIER

north coast, california 12G/48B

2018 SARACCO MOSCATO D'ASTI

piedmont, italy 14G/56B

red

2016 CLINE PINOT NOIR

sonoma coast, california 15G / 60B

2015 VICCHIOMAGGIO CHIANTI CLASSICO

tuscany, italy 12G / 48B

2015 ZUCCARDI SERIE A MALBEC

valle de uco, mendoza, argentina 12G / 48B

2015 BODEGAS ATECA, CALATAYUD ATECA GARNACHA

calatayud, spain 16G / 64B

2015 FATTORIA LA VALENTINA, MONTEPULCIANO D'ABRUZZO

abruzzo, italy 16G / 64B

2014 RAYMOND SOMMELIER SELECT CABERNET SAUVIGNON

north coast, california 16G / 64B

2016 CHATEAU DE PIERREUX BROUILLY

la reserve de chateau gamay

burgundy, france 16G / 64B

2015 TENUTA TESCANTE, GHIAIA NERANERELLO MASCALESE

sicily, italy 16G / 64B

draft beers.

LITTLE GRAY, BELGIAN WHEAT ALE {4.4% ABV} miskatonic brewing co. chicago, il	7	11	32
GREEN ZEBRA, GOSE ALE with WATERMELON {4.6% ABV} founders brewing co. grand rapids, mi	8	13	37
KRANKSHAFT, KOLSCH {5.0% ABV} metropolitan brewing chicago, il	7	11	32
RADIO FREE, PILSNER {5.0% ABV} wild onion brewery chicago, il	7	11	32
DAISY CUTTER, PALE ALE {5.2% ABV} half acre brewing chicago, il	8	13	37
GREEN MAN, APPLE CIDER {5.5% ABV} tandem suttons bay, mi	7	11	32
PUNK ROCK FOR RICH KIDS, PALE ALE {5.5% ABV} solemn oath naperville, il	8	13	37
GREAT CENTRAL HEFEWEIZEN {5.6% ABV} great central brewing chicago, il	7	11	32
DOMAINE DUPAGE, FRENCH COUNTRY ALE {5.9% ABV} two brothers brewing co. chicago, il	8	13	37
SUNSPOT, NITRO HEFEWEIZEN {6.0% ABV} greenbush brewing sawyer, mi	8	13	37
LAGUNITAS IPA, AMERICAN IPA {6.2% ABV} lagunitas brewing co. chicago, il	8	13	37
ELEANOR, PORTER {6.8% ABV} pollyanna brewing co. lemont, il	8	13	37
PUFFING BILLY, BROWN ALE {6.9% ABV} around the bend beer co. chicago, il	8	13	37
NEXT COAST, AMERICAN IPA {7.0% ABV} goose island beer company chicago, il	8	13	37
NINJA VS. UNICORN, IMPERIAL IPA {8.0% ABV} pipeworks brewing co. chicago, il	9*	15	
TANK 7, FARMHOUSE ALE {8.5% ABV} boulevard brewing co. kansas city, mo *served only in a 9 oz. snifter or 16 oz. pint	9*	15	

bottled & canned beers.

BELGIAN STRAWBERRY LAMBIC, 12 oz {4.1% ABV} brouwerij lindemans vlezeebeek, belgium	9		
SOUTHSIDER, CHICAGO-STYLE LAGER, 12 oz {5.0% ABV} tribes brewing co. chicago, il	7		
PRAIRIE PATH (GF), GOLDEN ALE, 12oz {5.1% ABV} two brothers brewing co. chicago, il	7		
SALMON PANTS, AMERICAN PALE LAGER, 12oz {5.3% ABV} three floyds & mikkeller munster, in & denmark	6		
SPF, PASSIONFRUIT ALE, 12oz {5.5% ABV} goose island chicago, il	7		
TWO THORNS, RASPBERRY-ROSE CIDER, 12oz {6.2% ABV} 2 towns ciderhouse corvallis, or	7		
BEAR'S CHOICE, AMERICAN IPA, 16oz {6.3% ABV} tighthead brewing co. mundelein, il	7		
MOSAIC VOXEL, DRY-HOPPED SAISON, 16oz {6.3% ABV} lo rez brewing chicago, il	7		
APEX PREDATOR, SAISON, 12oz {6.5% ABV} off color brewing chicago, il	7		
NO. 139, DRY ROSE CIDER, 12oz {6.9% ABV} wolffer estate vineyard sagoaponack, ny	11		
THREE FLOYDS, rotating selections {ABV varied} three floyds brewing chicago, il	8		
MRS. O'LEARY'S, CHOCOLATE MILK STOUT, 16oz {7% ABV} spiteful brewing co. chicago, il	8		
LAGROW ORGANIC IPA, 16oz {7.25% ABV} lagrow organic beer co. chicago, il	8		
LIL SUMPIN SUMPIN, PALE WHEAT ALE, 12oz {7.5% ABV} lagunitas brewing co. chicago, il	7		
WORKING FOR THE WEEKEND, DOUBLE IPA, 16oz {7.9% ABV} spiteful brewing co. chicago, il	14		
ANTI-HERO, AMERICAN IPA, 19.2oz {8% ABV} revolution brewing chicago, il	14		
KENTUCKY BOURBON BARREL STRONG ALE, 12oz {8.1% ABV} lexington brewing lexington, ky	12		

Join us for #MondaysUncorked,
half-off all wine bottles on Monday evenings.

