



GREENS

GORGONZOLA BEET

marinated beets,
gorgonzola cream,
crisp pancetta, almonds,
arugula, white balsamic
vinaigrette
12

CHICKEN PECAN

grilled chicken, apples,
goat cheese, bacon,
candied pecans,
baby spinach,
pecan vinaigrette
18

CITRUS SHRIMP

mango, oranges, radish,
edamame, carrots,
almonds, red onion,
goat cheese,
boston lettuce,
chili-lime vinaigrette
22

GRILLED STEAK

filet, crisp potatoes,
poached egg, red onion,
brioche croutons,
baby frisee, warm
bacon-sherry vinaigrette
24

ALL DAY MENU / 245 S. Washington Street, Naperville, Illinois / Phone#: 630.364.2397

SMALL PLATES

GOAT CHEESE BALLS quince butter, honey / 12

SHORT RIB TOTS braised beef, potato, parmesan cream / 12

FANCY MUSSELS white wine broth, charred bread / 18

BAY SCALLOP CEVICHE citrus, peppers, avocado, chips / 18

LOBSTER BAO (3) ginger-scallion poached lobster, steamed bun / 22

FILET SLIDERS (3) duck-fat onions, herb cheese, sesame bun / 18

↳ additional slider +\$6

MAINS

COWBOY RIBEYE 22oz. C.A.B. bone-in, truffle frites, brandy sauce / 65

BARREL-CUT FILET 8oz. C.A.B. filet mignon, asparagus, mashed potatoes / 48

add a FOIE GRAS TOPPER to your steak +15

SHRIMP & GRITS *spicy - stone ground white cheddar grits, bell pepper, bacon, andouille / 24

CHILEAN SEA BASS miso glaze, carrot-ginger puree, baby bok choy / 42

FAROE ISLAND SALMON potato crust, asparagus, dill emulsion, potato puree / 28

12-HR PORCHETTA berkshire pork belly stuffed w/ pork shoulder, preserved apples, potato puree / 32

HANDMADE PAPPARDELLE wild mushrooms, parmesan, house herb blend / 22

VEGAN SOBA NOODLES ginger broth, bok choy, japanese mushroom, onion, radish, cilantro / 18

SIDES

PATATAS
BRAVAS

9

TRUFFLE
FRIES

12

MASHED
POTATOES

8

CAULIFLOWER
GRATIN

9

JAPANESE
MUSHROOMS

10

SOUP of the DAY

chef's daily rotation

* ask your server
or bartender

8

HANDHELDS

SERVED w/ CHOICE of
FRENCH FRIES or GEM SALAD (+\$2) or
SWEET POTATO FRIES (+\$3) or
TRUFFLE FRIES (+\$6)

BEV'S BURGER

8oz. dry-aged Slagel Family Farms
patty, shoestring potatoes, tomato,
american cheese, pickles, romaine,
roasted garlic aioli, sesame bun
18

ROSEMARY PORK

roasted pork loin, rosemary-
scented ham, provolone, arugula,
pickled mustard, rosemary aioli,
french baguette
18

STEAK B.L.T.

grilled filet, smoked bacon, arugula,
tomato-herb ragout, creamy goat
cheddar, porcini mushroom aioli,
french baguette
24

AVOCADO CHICKEN

grilled chicken, avocado, provolone,
chipotle mayo, tomato, frisee,
french baguette
16

EXECUTIVE CHEF - NADIA TILKIAN

Consuming raw or uncooked meats may increase your risk for foodborne illnesses; If you have a life-threatening allergy please ask to see a manager if you are concerned about any of our dishes

