

KICK IT OFF

OYSTER ON THE HALF (2PACK) 7 | (6PACK) 19
Mignonette, Cocktail Sauce, Lemon

EPIC SHRIMP COCKTAIL 11
5 Gulf Shrimp, Cocktail Sauce, Lemon

BREAD & BUTTER 7
*House-Made Bread Selections,
Whipped Sexy Butter*

PICKLE BOWL 7
A Selection of Our Farm's Best

ADULT LUNCHABLE 25
Selection of 3 Meats, 3 Cheeses, Pickles, Bread

GREENHOUSE SALAD 9
*Horsey Beets, Shaved Carrots, Truffled Cheddar,
Salad Cream*

OYSTERS ROCKEFELLER (2PACK) 11
Garlic Spinach Béchamel, Bacon, Parm

DIPPY EGGS 12
*Soft Boiled Eggs, Bacon, Chive, Sourdough,
Spice Works Everything + Dill Seasoning*

BULLY BEEF FLATBREAD 18
*Corned Beef Sausage, Cabbage, Roasted Tomatoes,
Pickled Jalapeno, Cheddar Cheese*

YORKSHIRE PUDDING 16
*Bone Marrow & Stout Gravy, Mushrooms, Spinach,
Cured Duck Yolk*

FRIED PICKLE ONION RINGS 8
Pickled Onion, Beer Batter, B&P Sauce

SMOKED BOLOGNA SLIDERS 12
Dill Pickles, Grainy Mustard, Buttermilk Roll

SANDWICHES

DOUBLE SMASH BURGER 18
*Two All Beef Patties, Dill Pickles, Grilled Onions,
Cheddar Cheese, B&P Sauce, B&P Garlic Fries*

CRISPY BLUEGILL SANDWICH 16
*Cabbage Slaw, B&B Pickles,
Old Bay Tarter Sauce, B&P Garlic Fries*

CHICKEN KAT-SHOE 18
*Panko-Breaded Breast, Buttermilk Toast,
Wedge Fries, Pickled Slaw, Chili Cheese Aioli*

ENTREES

14oz NY STRIP 40
*Root Vegetables, Spinach, Mashed Potatoes,
Malt Jus*

CHICKEN TIKI MASALA 30
*Braised Leg Quarter, Root Vegetables, Spinach,
Curry Sauce, Scallion, Jasmine Rice*

RISOTTO 22
*Gulf Shrimp, Charcuterie XO, Brussels Sprouts,
Cauliflower, Pickled Jalapeno*

BRAISED BEEF CHEEK 36
*Mashed Potatoes, Root Vegetables, Spinach,
Brine Ravigot*

FISH & CHIPS 28
*Beer-Battered Catfish, Malt Vinegar Chips,
Farm Vegetables, Tartar Sauce*

ROASTED CARROTS 21
*White Bean Hummus, Crispy Brussels Sprouts,
Black Garlic Salsa, Pickled Onion*

BAKERY & PICKLE EXPERIENCE 75 PER PERSON
*Chef Curated Multi-Course Meal, Served Family Style
** Whole Table Participation Required*

Add ons for any Sandwiches or Entrees **FRIED EGG 3 | **BACON** 5

DRAFT BEER

1. EXTRA MEDIUM MILD *White Oak, IL* 8
English Mild, 4.0% ABV

2. KILTS & SKINS *Keg Grove, IL* 8
Irish Red, 5.1% ABV

3. BRAVO SMASH *Casper, IL* 8
American IPA, 6.9% ABV

CANNED BEER

HOLLA ATCHA *White Oak* BLONDE ALE, 4.5% ABV 8

HEFEWEIZEN *Riggs* HEFEWEIZEN, 5.2% ABV 8

SOUTHY BITCH SLAP *Pig Minds* AMBER ALE, 5.5% ABV 8

SMACKINTOSH *Tandem Ciders* CIDER, 4.0% ABV 8

NEW GRIST *Lakefront* GLUTEN FREE PILSNER, 5.1% ABV 7

ELEANOR *Polyanna* PORTER, 6.8% ABV 8

BUDWEISER, BUD LIGHT, BUSCH LIGHT, MILLER LITE, HIGH LIFE 6

MIDWEST TRIFECTA 10
Choice of Busch Light, Miller Lite, or Budweiser Tall Boy,
Accompanied by a Shot of Benchmark & a Pickle Back

COCKTAILS

SPAGHETT 9
Miller High Life, Aperol, Lemon

FRENCH KISS 12
*Wheatley Vodka, Cointreau,
Passion Fruit Puree, Vanilla Syrup,
Cava Brut Sidecar*

SHERRY COLLINS 12
*St George Botanivore Gin, Lemon,
Amontillado Sherry, Tarragon Syrup,
Pink Peppercorn, Tonic*

ALL CHOKED UP 12
*Corazon Tequila, Choke Berry Syrup,
Lime, Pineapple*

PET THE RABBITS 12
*Dewar's, Ginger Liqueur,
Carrot Juice, Lemon, Laphroig Float*

PIMM'S MARTINI 10
*Pimm's, Blanc Vermouth,
Cucumber & Black Berry*

HEART SMASHER 12
*La Luna Mezcal, Campari, Lime,
Cinnamon Dem Syrup, IPA*

PICKLED PIGGY 13
*Whistlepig Piggyback Rye, Aperol,
Dolin Blanc Vermouth,
Chef's Dill Pickle Juice,
Maple Syrup, Creole Bitters*

HOT BLOODED 11
*Rittenhouse Rye,
Ancho Reyes Chili Liqueur,
Blood Orange Puree, Lime,
Simple Syrup, Chef Blake's Hot Sauce*

WINES

SPARKLING

Cava | Campo Viejo | Rioja, Spain | NV 8 | 31

WHITE

Riesling | Von Winning | Germany | 2021 15 | 59

Vinho Verde | Aveleda | Portugal | 2022 10 | 39

Albarino | La Cana | Spain | 2022 15 | 59

Chardonnay | Austin Hope | California | 2021 13 | 51

RED

Pinot Noir | Oregon Territory | Oregon |
2020 12 | 47

Red Blend | Casa Ferreirinha "Vinha Grande" |
Portugal | 2019 15 | 59

Cab Sauv | Requiem | Washington | 2021 15 | 59

Barbera | Marcarini "Ciabot Camerano" |
Italy | 2020 15 | 59

NO & LOW ABV CONCOCTIONS

WINTER NO-JITO 10
Blood Orange Lemonade, Mint, Soda

EASY BRI-ZY 10
Bordeaux Cherry, Lime, Egg White

NOT AN ESPRESSO MARTINI 10
Basil Orange Oleo, Cold Brew

EARLY SPRING 10
*Rhubarb Shrub,
White Peach Rooibos Tea,
Lime, Tarragon*

LIBATIONS

VODKA

Belvedere 9 *Nikka Coffey* 14
Grey Goose 9 *Tito's* 8
Ketel One 7

RUM

Bacardi Silver 6 *Flor de Caña Añejo* 6
Bly Silver 9 *The Funk Jamaican* 6
Captain Morgan 6 *Lemohart 151* 8

GIN

Barr Hill 8 *Hendrick's* 9
Tom Cat Aged 11 *St George*
Drumshanbo *Botanivore* 7
Gunpowder Irish 8 *Terroir* 8
Few Breakfast 8 *Tanqueray London*
 Dry 7

TEQUILA/MEZCAL

Bandido Yankee *Codigo Blanco* 10
Blanco 8 *Del Maguey Vida*
Reposado 9 *Mezcal* 9
Bozal Iberico *Don Julio 1942* 26
Mezcal 16 *Los Amantes Mezcal*
Casa del Sol *Reposado* 13
Blanco 10 *Anejo* 15
Reposado 12 *Tequila Ocho Plato* 10
Anejo 16

RYE

Basil Dark 13 *Sazerac* 9
Bulleit 8 *Whistle Pig*
Corsair Dark 8 *Piggyback 6yr* 11
Elijah Craig 9 *10yr* 15
Few 11 *Widow Jane Batch 16* 14
Heaven's Door 16 *Willet Estate*
High West Double 14 *Sm Batch* 14
Knob Creek 9 *Woodford* 11

BOURBON

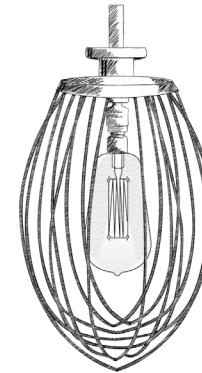
Basil Hayden 13 *Knob Creek* 9
Blade & Bow 13 *Maker's Mark* 8
Bowman Bros *Milam & Greene*
Small Batch 8 *Triple Cask* 12
Port Barrel 9 *Unabridged* 17
Buffalo Trace 8 *Noah's Mill* 9
Bulleit 8 *Old Forester* 6
Dickel 8yr 8 *Rowan's Creek* 9
Elijah Craig 9 *Russel Reserve 10yr* 9
Few 13 *Willet*
High West 9 *8yr* 25
Jefferson's Ocean 16 *Pot Still* 13
Jefferson's VSB 9 *Single Barrel* 40
J Henry Sm Batch 10 *Woodford Reserve* 11
Kentucky Owl 18

WHISKEY/WHISKY—WORLD

Akashi 10 *Keeper's Heart Irish*
Corsair TN *Rye* 14
Single Malt 9 *Nikka Coffey*
Crown Royal 8 *Grain* 13
Jack Daniel's 7 *Malt* 14
JJ Neukomm Single *St George Baller* 13
Malt 9 *Stranahan's* 12
Jameson 7 *Tullamore Dew* 8

SCOTCH

Compass Box *Johnnie Walker*
Artist Blend 9 *Black* 9
Glasgow 9 *Red* 8
Dewar's White 7 *Lagavulin 16yr* 25
Glenfiddich 12yr 10 *Laphroaig 10yr* 13
Glenmorangie *Macallan 12yr* 17
Nectar D'Or 18 *Muckety Muck* 47
10yr 9 *Port Charlotte* 15
Glenrothes 9



BAKERY AND PICKLE

MENU

WINTER 2023

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