



# BRASSERIE MENU

## SHARABLES

- SNACK PLATE** **\$27**  
chefs' selection of meats & cheese, served with seasonal fruit and vegetables
- SMOKED SALMON PLATE** **\$18**  
dill cream cheese, capers, red onion, boiled egg, cucumbers, dill, and toast
- TRIO DE MER** **\$26**  
butter poached shrimp, cocktail sauce, poached oysters, cucumber mignonette & salmon roe, crab dip, butter crackers
- SPINACH AND ARTICHOKE DIP** **\$18**  
focaccia crostini, havarti brulee
- HUMMUS & CRUDITE** **\$13**  
fresh seasonal crudite, dukkah, feta, olive oil
- STRACCIATELLA & FIG PINSA** **\$18**  
arugula, cracked pepper, prosciutto

## SANDWICHES

- ROASTED CHICKEN CLUB** **\$17**  
tomato, lettuce, bacon, calabrian chili aioli, Served with Chips & House Pickle
- PRIME RIB SANDWICH** **\$19**  
shaved prime rib, horseradish aioli, peppadew slaw, served on a tuscan roll. Served with Chips & House Pickle
- GRILLED CHEESE & TOMATO SOUP DUO (V)** **\$17**  
three cheese blend, texas toast, roasted tomato soup
- CAPRESE TOAST (V)** **\$12**  
burrata, heirloom tomato, basil oil. Served with Chips & House Pickle  
**+ add smoked salmon \$5**

## SALADS

- SEASONAL GREENS SALAD (V, GF)** **\$14**  
baby kale mix, radish, grana padano, fried capers, lemon garlic dressing
- FARRO GRAIN BOWL (VV)** **\$15**  
baby kale mix, tomatoes, cucumber, farro, roasted cauliflower, basil vinaigrette  
**+ add chicken \$5, + add shrimp \$7  
+ add salmon \$10**

## MAINS

- QUATTRO FORMAGGI TORTELLINI (V)** **\$22**  
tomato cream sauce, basil oil, shaved grana padano
- CHICKEN POT PIE** **\$21**  
roasted chicken, classic mirepoix, puff pastry, served with house greens
- CAPRESE FRITTATA** **\$18**  
mozzarella, tomato, basil, ricotta, served with house greens



# LIBATIONS

## COCKTAILS

“TORETTO” barrel aged old fashioned, cask strength	\$22
“FAT LADY” barrel aged manhattan, cask strength	\$22
“IL BUFFONE” barrel aged boulevardier	\$22

FAMILY FORTUNE vodka, strawberry, tarragon, coconut	\$16
VESPER MARTINI vodka, gin, Lillet Blanc	\$16
CAFE FLORIAN classic espresso martini	\$16
FRENCH 75 Barr Hill Gin, lemon, bubbles	\$16
LIMONCELLO SPRITZ house limoncello, bubbles	\$16
GOLD RUSH bourbon, honey, lemon	\$16
OLD FASHIONED bourbon, demerara, Angostura, orange bitters	\$16
RYE MANHATTAN rye whiskey, sweet vermouth, cherry	\$16
MIMOSA bubbles & orange juice, in that order	\$16
BLOODY MARY classic bloody mary	\$14

## ZERO PROOF

CUCUMBER LIME-ADE cucumber lime cordial, seltzer	\$12
LAST MANGO IN PARIS mango, coconut, lime	\$12
SAGE & LIME SPRITZ fresh sage, lime cordial, seltzer	\$12

## BEER

STELLA ARTOIS, LAGER	\$8
PULASKI PILS, PILSNER	\$9
HOP BUTCHER, ROTATING IPA	\$11
ALL DAY, SESSION IPA	\$8
HAZY BEER HUG, HAZY IPA	\$9
GUINNESS	\$8
SEATTLE DRY CIDER	\$8
HEINEKEN 0.0	\$7

## SPIRITS

### TOASTED PRIVATE SELECTIONS

JEPPSON'S 5YR SHERRY FINISH BOURBON	\$8   \$16
JOURNEYMAN FEATHERBONE BOURBON	\$8   \$16
REMUS BOURBON (MGP LOW RYE MASH)	\$8   \$16
RUSSELL'S RESERVE 10YR	\$12   \$24
CORAZON REPOSADO TEQUILA, BUFFALO TRACE FINISHED	\$8   \$16

BASIL HAYDEN	\$9   \$18
BLANTON'S SINGLE BARREL	\$14   \$28
BLAUM BROTHER BOURBON	\$10   \$20
BUFFALO TRACE	\$7   \$14
EAGLE RARE 10YR	\$8   \$16
ELIJAH CRAIG	\$8   \$16
E.H. TAYLOR SMALL BATCH	\$8   \$16
FEW 10YR ANNIVERSARY	\$10   \$20
HIGHWEST MIDWINTER NIGHT'S DRAM	\$16   \$32
JACK DANIELS BARREL PROOF	\$7   \$14
FOUR ROSES SMALL BATCH SELECT	\$8   \$16
MAKER'S MARK	\$7   \$14
OLD RIP VAN WINKLE 10YR	\$20   \$40
RUSSELL'S 10YR BOURBON	\$8   \$16
VAN WINKLE 12YR LOT B	\$25   \$50
WELLER FULL PROOF	\$16   \$32
WELLER SPECIAL RESERVE	\$8   \$16
WILD TURKEY 101	\$7   \$14
WOODFORD RESERVE	\$7   \$14
WOODFORD DOUBLE OAKED	\$9   \$18

BLAUM BROTHERS RYE	\$8   \$16
KNOB CREEK RYE	\$10   \$20
RUSSELL'S 6YR RYE	\$7   \$14
SAZERAC RYE	\$7   \$14
WILD TURKEY RYE	\$7   \$14

ARBEG WEE BEASTY 5YR	\$14   \$28
BALVENIE 12YR	\$9   \$18
COPPER DOG	\$7   \$14
GLENFIDDICH 12YR	\$7   \$14
GLENFIDDICH 21YR	\$14   \$28
GLENLIVET 12YR	\$8   \$16
JOHNNY WALKER BLUE	\$25   \$50
JOHNNY WALKER BLACK	\$8   \$16
LAPHROAIG 10YR	\$8   \$16
MACALLAN 12YR	\$11   \$22
YAMAZAKI 12YR (JAPAN)	\$17   \$34

WHEATLEY VODKA	\$6   \$12
TITOS	\$7   \$14
GREY GOOSE	\$9   \$18
BELVEDERE	\$9   \$18

FORD'S GIN	\$6   \$12
BAR HILL GIN	\$8   \$16
HENDRICK'S GIN	\$7   \$14
BEEFEATER GIN	\$7   \$14

HOUSE BLANCO	\$6   \$12
TEQUILA OCHO PLATA	\$7   \$14
TEQUILA OCHO ANEJO	\$8   \$16
LOS VECINOS MEZCAL	\$7   \$14

APPLETON ESTATE RUM	\$7   \$14
EL DORADO 3YR	\$6   \$12
CRUZAN BLACKSTRAP	\$9   \$18
BACARDI 8	\$8   \$16

A 21% GRATUITY WILL BE ADDED TO ALL CHECKS

A TOASTED HOSPITALITY CONCEPT | FLORIANCHICAGO.COM