

BARDAVID

FOR THE TABLE

FOCACCIA ^V

rosemary, dill butter | 5
add ricotta and honey for \$4

JAMÓN SERRANO ^{GF, N}

idiazabal cheese, olives | 18

FALAFEL ^{GF, V}

lemon labneh | 12

AJILLO PRAWN ^{GF}

'nduja butter | 18

ROMAN ARTICHOKE ^{VG, GF, DF}

preserved lemon aioli | 12

ASPARAGUS ^V

quinoa, citrus herb
breadcrumbs | 15

MIXED SEA COCKTAIL ^{DF}

tomato, cucumber, lavash | 16

FLATBREADS

BURRATA ^V

roasted tomato, basil
pesto | 14

MUSHROOM ^V

mushroom, comté,
balsamic | 15

'NDUJA ARTICHOKE

stracciatella, roasted garlic,
crème fraîche | 15

MEZZE

MEZZE SELECTION

served with pita and olives

HUMMUS ^{GF, DF, VG} | 6

WHIPPED FETA ^{GF, V} | 6

MUHAMMARA ^{DF, V, N} | 6

SALADS

GEM ^{V, GF}

quinoa, parmesan, cherry tomato, vegan caesar dressing | 14

BIBB ^{GF, V}

sunflower seeds, asiago, tarragon herb vinaigrette | 15

RADICCHIO ^{GF, V}

pecorino romano, satsuma orange vinaigrette | 17

ADD ON: CHICKEN | 6 , SALMON | 8 , STEAK | 9

ENTRÉES

RIGATONI ^V

asparagus, basil pesto, lemon | 22

SQUID INK SPACATELLI

gulf shrimp, roast tomato, ricotta | 26

ROASTED CHICKEN ^{GF}

fingerling potatoes, roasted asparagus,
spring onion jus | 28

STEAK FRITES ^{GF}

charred beef bavette, kennebec frites,
chanterelle butter | 32

MISO SALMON ^{DF}

harissa miso glaze, kataifi,
broccoli, grain salad | 29

SEASONAL PRIX FIXE SELECTIONS

PRIX FIXE LUNCH | one entrée selection and dessert \$24 PER PERSON

PRIX FIXE DINNER | starter, entrée selection, and dessert \$42 PER PERSON

GF: GLUTEN FREE | **VG:** VEGAN | **DF:** DAIRY-FREE | **V:** VEGETARIAN | **N:** CONTAINS NUT

the chicago department of 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.