

Cold

Fast

Embers

Historic

ESCABECHE OF WHITE ANCHOVY

soft boiled hen egg, pickled farm
vegetables, baked tartine,
sauce gribiche

12

GRILLED LAMB BURGER

preserved tomato relish, pickled red
onion,smoked feta, black olive
tapenade, chickpea fries,
olive challah

16

NAVARIN OF LAMB

leg roulade, pave of shoulder,
grilled sweetbread, summer squashes,
fava beans, baby turnips

26

KENTUCKY BURGEOO

pork collar, quail, housemade rab-
bit sausage, hari covert, hominy,
charred corn, stewed tomato broth

24

CORNBREAD PANZANELLA

charred romaine, red onion, shaved
fennel, cucumber, hearth roasted
tomato, french feta, red
wine vinaigrette

11

SEARED BLACK BASS

green garbanzo ragout, pea vines,
preserved lemon, fava bean
cannelloni, rouille

26

QUAIL ON A STRING

asparagus, sunny side quail egg,
quail liver mousse, pickled beech
mushrooms, orange vanilla gastrique

17

COQ AU VIN

roulade of rooster thigh,
bacon-mushroom farce, baby turnips,
thumbelina carrots, chanterelle
mushrooms, bacon, red wine sauce

19

HOUSE CHARCUTERIE BOARD

pork pate, foie gras wild mushroom
terriner, serrano, rilletter, mostarda

18

BRAISED PORK & FRIED CLAM PO BOY

fermented cabbage slaw, BBQ
remoulade, french fries

15

SPAGHETTI AND MEATBALLS

housemade noodles, veal meatballs,
red sauce, basil purée, grana padano

14

VEAL “OSSO BUCCO”

milk and thyme braised loin, roasted
marrow bone, black truffle arancini,
asparagus, chanterelle, gremolata

25

CHILLED MAINE LOBSTER SALAD

compressed mango, cucumber, pickled
radish, pea shoots, avocado, raitta,
curry oil

17

GRILLED SOFT SHELL CRAB

artichoke en barigoule, charred
tropea onion, garlic scapes, yellow
tomato conserva, basil oil

25

VEGETABLE POT AU FEU

a selection of hearth roasted farm
vegetables, braised heart of palm,
cashew purée, spicy vegetable nage

17

SOLE VERONIQUE

poached sole, pickled fennel, hearth
charred fermented leek, poached
grapes, toast purée, fumet de poisson

23

Snacks

HEARTH ROASTED FETA

house marinated olives, charred baby
peppers, baguette

7

HEARTH ROASTED NUTS

soy caramel glaze, mint

5

GREEN SALAD

mixed greens, roasted garlic
balsamic vinaigrette

8

MEZZE SPREAD

truffled white bean, green garbanzo
hummus, tapenade, house made cracker

8

KALBI SHORT RIB

blistered shishito peppers, cashew,
scallion

10



The Promontory
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“Hearth to Table”

The consumption of raw or undercooked
eggs, meat, poultry, seafood or
shellfish may increase your risk of
food borne illness.

