20% gratuity is added for parties of 6 and more. As a way to offset rising costs, a 3% service fee is added to each check to support operating the restaurant.

You may request to have this taken off your check, if you choose.

The Chicago Department of Public 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.

### Main Dishes

#### Chef Art’s Famous

**Fried Chicken** $28
- Whipped Mashed Potatoes, Housemade Hot Sauce

**Fried Catfish** $26
- Artisan Corn Grits, Braised Greens, Hush Puppies

**Shrimp & Grits** $26
- Tomato Sauce, Andouille Sausage, Artisan Corn Grits

**Pan Seared Salmon** $28
- Sweet Potatoes, Brussels Sprouts, Lemon Vinaigrette

**Herbed Chicken** $19
- Thinly Pounded Grilled Chicken Breast, Baby Arugula Salad with Light Lemon Cabanier Chil Dressing

**Fried Shrimp Basket** $26
- Hand Battered and Fried Crispy Shrimp with Fries

**Chicken Pot Pie** $24
- Pulled Chicken, Root Vegetables, Fresh Peas, All Butter Flaky Crust

**Skirt Steak** $29
- Skirt Steak, Roasted Fingerling Potatoes & Chimichurri

**Fish of the Day** Market
- Indiana Corn Risotto, Herb Salad

**Short Ribs Gnocchi** $28
- Braised Short Rib, Potato Ricotta Gnocchi, Parmesan Cheese

**Spicy Shrimp Pasta** $25
- Ancho Shrimp, Calabrian Chile, Handmade Pasta

**Jambalaya** $27
- Pulled Chicken, Andouille Sausage, Shrimp, Carolina Rice, Scallion

**Fish Tacos** $18
- Crispy Fish, Poblano Slaw, Hot Sauce Aoli, Flour Tortillas

**Chef Art’s Chop Salad**
- Chicken, Dates, Heirloom Tomato, Red Onion, Goat Cheese, Avocado, Crottons, Grilled Corn, Almonds, Vinaigrette

**Reunion Salad** $15
- Heirloom Tomato, Red Onion, Egg, Crottons, Cucumber, Green Goddess Dressing

**Caesar Salad with Smoked Salmon** $19
- With Traditional Caesar Dressing

### Sandwiches

Served with Fries

**Fried Chicken Sandwich** $17
- Hot Sauce Mayo, Lettuce, Tomato, B&B Pickles

**Hot Chicken Sandwich** $17
- Spiced Hot Sauce, Garlic Aoli, Lettuce, Tomato, B&B Pickles, fried or grilled

**Drive-In Burger** $17
- Two Cab Smashed Patties, American Cheese, Caramelized Onion, B&B Pickles, Lettuce, Tomato, Garlic Mayo, Impossible Patties $2

**Addie Mae’s Rueben** $18
- Chef Arts Beloved Mother’s Favorite, Baby Wisconsin Swiss Cheese, Local Sauerkraut, Homemade 1,000 Island, Housemade Pastrami, Marbled Rye, with Homemade Parmesan Chips, Local Kosher Pickles

**Big Fish Sandwich** $19
- Hand Battered Crispy Line Caught North Atlantic Cod, Wisconsin American Cheese, Domestc Caviar Tartar Sauce, Btery Brioche Bun. Served with Homemade Parmesan Chips

**Lobster Shrimp Roll** $24
- Wild Caught Shrimp & Lobster Salad on a Buttery New England Roll

**Chile Braised Short Rib** $19
- Latin American Style Beef Seared & Braised Tender, Toasted Ciabatta, California Monterey Jack, Housemade Pickled Red Onion, Cilantro, Served with Braising Juices and Homemade Parmesan Chips

### Deviled Eggs

- Crispy Ham

**Goat Cheese Buttermilk Drop Biscuits** $9
- Red Pepper Jelly

### Pimento Cheese Grits

- $7

### Whipped Mashed Potatoes

- $8

### Mac & Cheese

- $10

### Braised Southern Greens

- $17

### Creamy Cucumber Dill Salad

- $7

### Succotash

- $7

### Soup & Salads

#### Navy Bean Soup

- $12
- Navy Beans, Kale, Parmesan Cheese

#### Brussels & Kale Salad

- $18
- Shaved Brussels Sprouts, Kale, Bacon, Parmesan Cheese, Candied Pecans, Maple Tahini Vinaigrette

- Add Fried or Grilled Chicken $5
- Add Shrimp or Salmon $7

#### Chef Art’s Chopped Salad

- $20
- Chicken, Dates, Heirloom Tomato, Red Onion, Goat Cheese, Avocado, Crottons, Grilled Corn, Almonds, Vinaigrette

#### Reunion Salad

- $15
- Heirloom Tomato, Red Onion, Egg, Crottons, Cucumber, Green Goddess Dressing

- Add Fried or Grilled Chicken $5
- Add Shrimp or Salmon $7

#### Caesar Salad with Smoked Salmon

- $19
- With Traditional Caesar Dressing

#### Side Dishes

**Pimento Cheese Grits** $7

**Whipped Mashed Potatoes** $8

**Mac & Cheese** $10
- Aged Cheddar, White Cheddar, Havarti

**Braised Southern Greens** $17
- Kale & Collard

**Creamy Cucumber Dill Salad** $7
- Creamy Dill Vinaigrette, Fresh Herbs, Red Onion

**Succotash** $7
- Sauteed Seasonal Vegetables

### Bites

#### Crispy Calamari

- Pepperoncini, Housemade Cocktail Sauce

#### Chef Art’s Chicken Wings

- Honey Hot Charred BBQ Wings

#### Fried Green Tomatoes

- Country Ham, Green Goddess Dressing, Green Tomato Chow Chow, Remoulade

#### Crispy Chicken Sliders

- Hawaiian Roll, Garlic Mayo, Hot Honey, Arugula, B&B Pickles

#### Cray Cakes

- Jumbo Lump Crab, Remoulade, Frisee Salad, Citrus Vinaigrette

### Deviled Eggs

- Crispy Ham

**Goat Cheese Buttermilk Drop Biscuits** $9

**Cheddar Hush Puppies** $12

### Sandiwches

- Ask for a Gluten-Free Bun

**Crab Cakes** $19
- Jumbo Lump Crab, Remoulade, Frisee Salad, Citrus Vinaigrette

**Fried Green Tomatoes** $16
- Country Ham, Green Goddess Dressing, Green Tomato Chow Chow, Remoulade
Non-Alcoholic Cocktails

$10 Add Alcohol for $6

NOJI
Fresh lemon, Lime, Mint

RASPBERRY TONIC TANGO
Raspberry Puree, Lime Juice, Cucumber, Tonic, Soda

PALOMA NO NO
Grapefruit Juice, Lime Juice, Soda, Chamoy, Tajin

BEER

BROWN BUTTER OLD FASHIONED
Old Forester Brown Butter Whiskey, Aromatic Bitters

APPLE PIE MOONSHINE MULE
American Born Moonshine Apple Pie, Lemon Juice, Ginger Beer, Cinnamon Tincture

RED SANGRIA
Red Wine, Raspberry Liqueur, Kinky Green Vodka, Orange, Blueberry, Apple Cider

BLACKBERRY FRENCH 75
Fords Gin, Lemon Juice, Prosecco, Blackberry Purees, Herbs De Provence

SOUTHERN SOUR
Old Forester Bourbon, Fresh Citrus Sour and Maple Sugar

THE SMOKE SHOW
Jefferson Very Small Batch Bourbon Manhattan Kissed with Cherrywood Smoke, Served Up, Poured Tableside

PEACH & ORANGE BLOSSOM & SWEET TEA
Kitel One Peach & Orange Blossom Vodka, Peach Schnapps, Lemon, Iced Tea, Orange Flower Water

THE DAQUIRI
Flor De Cana Rum, Fresh Citrus, Demerara Sugar, and a Luxardo Cherry to Garnish

APPLE CINNAMON TODDY
Elijah Craig Bourbon, Fresh Lemon, Honey, Homemade Apple Syrup

MARGE’S COFFEE MARTINI
American Born Moonshine, Mr. Black Coffee Liqueur, Madagascar Vanilla, Cold Brew, topped with Vanilla Cold Foam

POMEGRANATE MAUI O’WOWIE
Diplomatico Plantas Rum, Rumhaven Coconut Water Rum, Lime Juice, Pomegranate Grenadine, Bajan Punch

OPRAH’S ELECTRIC LEMONADE
Ketel One Citron, Lemon, Mint

WINDY CITY MARGARITA
Casamigos Blanco, Lime, Mango, Green Chile, Firewater Tincture

BY THE GLASS

Cave de Lugny Reserve 14/120
Chardonnay, Macon 2020

Infamous Goose Sauvignon Blanc 13/118
New Zealand 2021

Kim Crawford, Sauvignon Blanc 17/24
New Zealand 2021

Terato, Pinot Grigio 16/123
Italy 2021, Peach, Pear, Spring Flowers

J Vineyards, Pinot Noir 14/120
California 2020, Red Cherry, Plum, Cocoa

Fireseed Pinot Noir 13/18
Oregon 2021, Dried Cranberry, Cherry, Red Fruit

Louis Martin, Cabernet 13/18
Napa Valley 2018

Blackberry, Plum

Le Fu Du, Rosé 17/24
France 2021, Dried Fruit, Hazelnut

LuLu Prosecco 12
Italy 2020

Golden Apple, Tropical Fruits, Fruity Notes

Rosso di Montalcino, Sangiovese 17/22
Italy 2019, Cherry, Licorice, Cedar, Velvety Finish

BY THE BOTTLE

Sonoma Cutrer, Chardonnay 180
California 2021, Creamy, Lemon, Pear

Seger & Verdisse Sancerre, Sauvignon Blanc 150
France 2021, Elderflower, Distinctive Minerality

Chateau Ste Michelle Vineyard Select, Riesling 100
Columbia Valley 2022, Elegant, Apricot, Grapefruit

Pinot, Pinot Gris 140
Willamette Valley 2021, Green Pear, Honeydew melon, Lemon zest

Belle Glos Pinot Noir 180
Santa Monica Valley 2020, Blackberry, Dark Spice, Silky

Quilt, Cabernet Sauvignon 180
Napa Valley 2019, Blackberry, Vanilla, Black Cherry

Terrazas De Los Andes, Malbec 160
Reserva Mendoza, Argentina 2020, Plum, Black Pepper, Chocolate