

**HAVING A
SPECIAL EVENT?
WE'D LOVE TO HOST IT!**

SCAN TO CONTACT US!



CHEF ART SMITH'S



REUNION

FIRST BITES

GF DEVILED EGGS \$13
Crispy Ham

**GOAT CHEESE BUTTERMILK
DROP BISCUITS** \$9

CHEDDAR HUSH PUPPIES \$12
Red Pepper Jelly



CRISPY CALAMARI \$16
Pepperoncini, Housemade Cocktail Sauce

GF CHEF ART'S CHICKEN WINGS \$15
Honey Hot Charred BBQ Wings

FRIED GREEN TOMATOES \$16
Country Ham, Green Goddess Dressing,
Green Tomato Chow Chow, Remoulade

CRAB CAKES \$19

Jumbo Lump Crab, Remoulade,
Frisee Salad, Citrus Vinaigrette

CRISPY CHICKEN SLIDERS \$16
Hawaiian Roll, Garlic Mayo, Hot Honey,
Arugula, B&B Pickles

SOUP & SALADS

NAVY BEAN SOUP \$12
Navy Beans, Kale, Parmesan Cheese

GF 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,
Croutons, Grilled Corn, Almonds,
Vinaigrette

REUNION SALAD \$15
Heirloom Tomato, Red Onion,
Egg, Croutons, 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

SIDES

GF PIMENTO CHEESE GRITS \$7

**WHIPPED
MASHED POTATOES** \$8

MAC & CHEESE \$10
Aged Cheddar, White Cheddar, Havarti

**GF BRAISED
SOUTHERN GREENS** \$7
Kale & Collard

**GF CREAMY CUCUMBER
DILL SALAD** \$7
Creamy Dill Vinaigrette,
Fresh Herbs, Red Onion

SUCCOTASH \$7
Sauteed Seasonal Vegetables

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

GF SHRIMP & GRITS \$26
Tomato Sauce, Andouille Sausage,
Artisan Corn Grits

GF PAN SEARED SALMON \$28
Sweet Potatoes, Brussels Sprouts,
Lemon Vinaigrette

GF HERBED CHICKEN \$19
Thinly Pounded Grilled Chicken Breast,
Baby Arugula Salad with Light Lemon
Calabrian Chili 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 & Chimmichurri

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 Aioli, Flour Tortillas

SANDWICHES

Served with Fries

FRIED CHICKEN SANDWICH \$17

Hot Sauce Mayo, Lettuce, Tomato, B&B Pickles

HOT CHICKEN SANDWICH \$17
Spiced Hot Sauce, Garlic Aioli, Lettuce,
Tomato, B&B Pickles, *fried or grilled*

GF 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, Domestic Caviar Tartar Sauce,
Buttery 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, House-
made Pickled Red Onion, Cilantro,
Served with Braising Juices and
Homemade Parmesan Chips

Ask for a Gluten-Free Bun

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.

Signature Cocktails

MARGE'S COFFEE MARTINI \$16

American Born Moonshine, Mr. Black Coffee Liqueur, Madagascar Vanilla, Cold Brew, topped with Vanilla Cold Foam

POMEGRANATE MAUI O'WOWIE \$16

Diplomatico Plantas Rum, Rumhaven Coconut Water Rum, Lime Juice, Pomegranate Grenadine, Bajan Punch

OPRAH'S ELECTRIC LEMONADE \$16

Ketel One Citron, Lemon, Mint

WINDY CITY MARGARITA \$16

Casamigos Blanco, Lime, Mango, Green Chile, Firewater Tincture

BROWN BUTTER OLD FASHIONED \$16

Old Forester Brown Butter Washed Whiskey, Aromatic Bitters

APPLE PIE MOONSHINE MULE \$16

American Born Moonshine Apple Pie, Lemon Juice, Ginger Beer, Cinnamon Tincture

RED SANGRIA \$16

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

BLACKBERRY FRENCH 75 \$16

Fords Gin, Lemon Juice, Prosecco, Blackberry Puree, Herbs De Provence

SOUTHERN SOUR \$16

Old Forester Bourbon, Fresh Citrus Sour and Maple Sugar

THE SMOKE SHOW \$18

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

PEACH & ORANGE BLOSSOM & SWEET TEA \$16

Ketel One Peach & Orange Blossom Vodka, Peach Schnapps, Lemon, Iced Tea, Orange Flower Water

THE DAIQUIRI \$16

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

APPLE CINNAMON TODDY \$16

Elijah Craig Bourbon, Fresh Lemon, Honey, Homemade Apple Syrup

Non-Alcoholic Cocktails \$10 Add Alcohol for \$6

NOJITO

Fresh lemon, Lime, Mint

RASPBERRY TONIC TANGO

Raspberry Puree, Lime Juice, Cucumber, Tonic, Soda

PALOMA NO NO

Grapefruit Juice, Lime Juice, Soda, Chamoy, Tajin

BLUEBERRY MOCK MULE

Blueberry Puree, Lime Juice, Ginger Beer

GUAVA NORITA

Guava Puree, Lime Juice, Lemonade, Chamoy, Tajin

THC Infused Drinks

\$10

10mg THC Each

FLORAL STRAWBERRY-MANGO

FLORAL MODERN MULE

BEER

DRAFT

Miller Lite \$6
Light Lager ABV,
Miller Lite Brewing Co; WI

Modelo \$8
Mexican Style Lager ABV 4.4;
Modelo Brewing Co; Mexico

Revolution Anti Hero \$8
IPA ABV 6.7; Revolution, Chicago

Blue Moon \$7
Witbier/Wheat Beer, ABV 5.4;
Blue Moon Brewing Co; CO

Bud Light \$6
Lager ABV 4.2; Anheuser Busch, MO

312 \$7
Wheat Ale ABV 4.2,
Goose Island, Chicago

Bell's Two Hearted Ale \$8
American Ipa ABV 7%;
Bell's Brewery, MI

LaGuanitas Little Sumpin' \$8
Wheat Ipa ABV 7.5%;
LaGuanitas Brewing Co, CA

CANS

Old Style \$7
Lager, ABV 4.64%;
Pabst Blue Ribbon, WI

Pabst Blue Ribbon \$7 (16oz)
Lager ABV 4.8%;
Pabst Blue Ribbon, WI

Guinness \$8
Stout ABV 4.3; Ireland

Corona \$9 (16oz)
Lager ABV 4.6;
Grupo Modelo, Mexico

93 Octane Wingman \$11 (16oz)
APA, ABV 5; 93 Octane Brewery; IL

Half Acre Daisy Cutter \$9 (16oz)
Pale Ale ABV 5.2; Half Acre, Chicago

Spiteful Brewing Alley Time \$9 (16oz)
Pale Ale ABV 6%;
Spiteful Brewing Co; Chicago

18th Street #2 Pencil \$9 (16oz)
Double IPA, ABV 7.5;
18th Street Brewery, IN

Stella Artois \$8
Lager, ABV 5%; Stella Artois, Belgium

Seasonal Cider \$9

High Noon Watermelon \$7

High Noon Peach \$7

WINE

BY THE GLASS 6oz / 9oz

Cave de Lugny Reserve \$14 / \$20
Chardonnay, Macon 2020
Crisp| Balanced | Floral

Infamous Goose Sauvignon Blanc \$13 / \$18
New Zealand 2021
Passion fruit | Lemon Zest | Citrus

Kim Crawford, Sauvignon Blanc \$17 / \$24
New Zealand 2021
Citrus | Tropical Fruit | Crushed Herbs

Teralto, Pinot Grigio \$16 / \$23
Italy 2021; Peach | Pear | Spring Flowers

J Vineyards, Pinot Noir \$14 / \$20
California 2020; Red Cherry | Plum | Cocoa

Firesteed Pinot Noir \$13 / \$18
Oregon 2021; Dried Cranberry | Cherry | Red Fruit

Louis Martini, Cabernet \$13 / \$18
Napa Valley 2018
Blackberry | Plum

Le Fete Du, Rosé \$17 / \$24
France 2021; Dried Fruit | Hazelnut

LaLuca 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 WHITE

Sonoma Cutrer, Chardonnay \$80
California 2021; Creamy | Lemon | Pear

Seeger & Verdies Sancerre, Sauvignon Blanc \$50
France 2021
Peach | Elderflower | Distinctive Minerality

Chateau Ste Michelle Vineyard Select, Riesling \$50
Columbia Valley 2022
Elegant | Apricot | Grapefruit

Ponzi, Pinot Gris \$60
Willamette Valley 2021
Green Pear | Honeydew melon | Lemon zest

RED

Belle Glos Pinot Noir \$80
Santa Monica Valley 2020
Blackberry | Dark Spice | Silky

Quilt, Cabernet Sauvignon \$80
Napa Valley 2019
Blackberry | Vanilla | Black Cherry

Terrazas De Los Andes, Malbec \$60
Reserva Mendoza, Argentina 2020
Plum | Black Pepper | Chocolate

Saldo Zinfandel 21 \$70
California 2021
Black licorice | Pepper | Cherry

Swanson Merlot \$80
Napa Valley 2018
Red Fruit | Brown Sugar | Floral

ROSÉ

Le Charmel \$50
Cotes De Provence 2021
Crisp | Citrus | Balanced

SPARKLING/CHAMPAGNE

Korbel Brut Champagne \$45
Citrus | Vanilla | Strawberry

Chandon Brut Champagne \$55
Apple | Pear | Almonds

Veuve Clicquot Champagne \$110
Brut Yellow Label; Lemon | Apple | Peach