



SHAREABLES

CRISPY BRUSSELS SPROUTS VG GF 13
sweet chili, peanut, scallion

WHIPPED BURRATA VG 15
honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough

CALIFORNIA DEVILED EGGS GF 14
avocado, crispy prosciutto, chow chow, tomato, radish

OVEN FIRED BREAD 9
rosemary, kosher salt, extra virgin olive oil, butter, house marinated olives

SEAFOOD STARTERS

SPICY AHI TUNA* 22
soy sriracha sauce, sesame, yuzu guacamole, scallion, seasoned crispy wontons

MARYLAND STYLE CRAB CAKE 24
house tartar, frisee & mixed green salad tossed in lemon vinaigrette, grilled lemon

FRESH-SHUCKED OYSTERS OF THE DAY* GF 22
mimosa mignonette, house cocktail sauce, tabasco

SOUPS & SALADS

SOUP OF THE DAY
bowl 9 | cup 6

A NICE LITTLE HOUSE SALAD VG GF 9
radicchio, onion, cucumber, garbanzo bean, fontina, red wine vinaigrette

A NICE LITTLE CAESAR SALAD 9
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons

BIG SALADS

SONOMA CHICKEN SALAD GF 19
grilled chicken, avocado, corn, almond, date, bacon, tomato, danish blue cheese, green goddess dressing

CHOPPED SALAD 18
radicchio, genoa salami, pepperoncini, onion, cucumber, garbanzo bean, fontina, creamy italian herb dressing add grilled chicken 4

FILET MIGNON SALAD* 26
frisee, tomato, red onion, artichoke, pumpkin seed, goat cheese, garlic croutons, sweet basil vinaigrette

SEAFOOD COBB SALAD 26
shrimp, lump crab, bay scallops, avocado, egg, tomato, bacon, danish blue cheese, ditalini pasta, lemon vinaigrette

BIG CAESAR SALAD 15
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons
add grilled chicken 4 add filet mignon 11 add salmon 13
add shrimp, crab & scallops 11

HANDHELDS

served with fries, slaw or small salad

LOBSTER & SHRIMP ROLL 22
poached lobster, herb boiled shrimp, celery, lemon aioli, lettuce, traditional new england roll

SPICY BUTTERMILK FRIED CHICKEN 17
pickle, slaw, ranch dressing, split-top bun

DITKA BURGER* 17
half pound steakhouse blend, aged cheddar, lettuce, tomato, onion, pickle, mustard, mayo, split-top bun

FRESH FISH TACOS GF 19
pan-seared, chipotle mayo, sour cream, jalapeno slaw, white corn tortillas

HOUSE MADE PASTA

with house filtered water & caputo 00 semolina flour



TAGLIATELLE 26
scallops, lump crab, shrimp, white wine, butter, chili flake, fresh herbs, fresh lemon

GEMELLI VG 22
wild mushrooms, mushroom cream, parmigiano reggiano, white truffle

gluten free pasta available upon request

BUCATINI VG 19
san marzano pomodoro sauce, fresh basil, parmigiano reggiano add spicy italian sausage 4

RIGATONI 19
vodka sauce, whipped ricotta, prosciutto, fresh basil

PAPPARDELLE 24
short rib ragu, roasted tomato, fresh herbs

HOUSE SPECIALITIES

SALMON CON POMODORO FRESCO* GF 28
baby spinach, crushed italian tomatoes, fresh herbs

FISH OF THE DAY PICCATA mkt
marinated butter beans, crispy capers, lemon butter, chopped broccolini

AHI TUNA POKE BOWL* 25
sushi grade tuna, sesame seed, edamame, cucumber, avocado, scallion, pineapple, cherry pepper, pickled carrot, sushi rice

FISH N' CHIPS 24
alaskan cod, triple c golden boy beer batter, slaw, fries, tartar

BUTTERMILK FRIED HALF CHICKEN 24
fries, slaw, side of ranchero sauce

HEAVY-AGED STEAK FRITES* GF 34
long island strip steak, horseradish cream sauce, bistro fries

PETITE FILET MIGNON DUO* 39
blue cheese crust, horseradish crust, french whipped potatoes, asparagus



all of our fish and seafood are sourced from the most sustainable sources possible, delivered daily, and butchered in house.



local is important. here are a few examples of our commitment: sunburst farms, harmony ridge farms, and boy & girl farms.



meats by linz from chicago breeds, butchers & heavy-ages all of our meat.

SIDES

CRISPY BRUSSELS SPROUTS VG 10

CHOPPED BROCCOLINI VG GF 10

FRENCH WHIPPED POTATOES VG GF 8

GRILLED ASPARAGUS VG GF 10

FRENCH FRIES 7

WINE SELECTIONS

CHAMPAGNE AND SPARKLING

	GLASS	BOTTLE
risata prosecco • veneto	11	40
mumm cuvée brut • california	15	55
chandon brut rosé • california	16	64
pommery brut • champagne	25	90
veuve clicquot “yellow label” brut • champagne		135

CHARDONNAY

mer soleil unoaked • monterey	11	44
sonoma cutrer • russian river valley	14	56
flowers • sonoma coast		95
dumol “western reach” • russian river valley		115

SAUVIGNON BLANC

nobilo • marlborough	11	44
le garenne • sancerre	17	68
emmolo • napa valley		53
cakebread • napa valley		70

INTERESTING WHITES & ROSÉS

august kessler riesling • germany	11	44
chat d’esclans “whispering angel” rose • france	14	56
harvey & harriet albarino/chardonnay blend • cali	14	56
danzante pinot grigio • delle venezie	12	48

PINOT NOIR

westmount • willamette valley	11	44
belle glos “clark & telephone” • santa maria valley	16	64
the calling • russian river valley		50
bouchard reserve bourgogne • burgundy		58
crustom • willamette valley		70
etude • carneros		92
chev by costa browne russian river valley		140

CABERNET SAUVIGNON

browne family “heritage” • columbia valley	12	48
austin hope “austin” • paso robles	14	56
valravn • sonoma county	16	64
magnolia • sonoma county		58
delille cellars “metier” • columbia valley		62
clos pegase • napa valley		85
honig • napa valley		95
faust • napa valley		105
my favorite neighbor • san luis obispo county		115
nickel & nickel “state ranch” • napa valley		175

INTERNATIONAL REDS

dona paula “velvet red” malbec blend • mendoza	10	40
southern belle blend in pappy v.w. barrels • spain	13	52
bodegas lan “reserva” rioja • spain	13	52
querceto chianti classico • tuscan	13	52
quattro mani montepulciano • abruzzo	10	40
molly dooker “the boxer” shiraz • south australia		55
grands periples bordeaux • margaux		75
corino “la morra” barolo • piemonte		95
perrin “les sinards” chateauf-neuf-du-pape • rhone		98
gaja “promis” super tuscan • tuscan		105

OTHER REDS AND RED BLENDS

lapis luna cabernet franc • california	13	52
qupe syrah • central coast	13	52
quilt “fabric of the land” blend by caymus • napa val	16	64
alpha omega “II” blend • napa valley	22	88
goldschmidt “fidelity” blend • alex valley		45
walla walla vineyards merlot • washington		59
mauritson zinfandel • dry creek valley		70
penner-ash syrah • oregon		70
caymus “the walking fool” blend • suisun valley		72
ramey “claret” blend • napa valley		75
stags’ leap winery petite sirah • napa valley		85
shafer “td-9” blend • napa valley		125
orin swift “papillon” blend • napa valley		145

PREMIUM BEER

DRAFT

triple c “golden boy” • blonde ale • charlotte, nc	7
stone brewing “buenaveza” • mexican lager • richmond, va	7
red oak • amber lager • whitsett, nc	7
legion “lunar daze” • belgian wheat • charlotte, nc	7
birdsong “hazy sexy cool” • east coast ipa • charlotte, nc	7
deep river “mango tango foxtrot” • juicy ipa • clayton, nc	7
deep river “4042 chocolate stout” • milk stout • clayton, nc	7
noda brewing “jam session” • pale ale • charlotte, nc	7

ROTATING BREWERY PARTNER

burial brewing co: charlotte, nc

“prophet maker” • dry-hopped pale ale	7
“contrition pils” • german style pilsner	7

BOTTLES + CANS

modelo especial • mexican lager • mexico	6
burial “surf wax” • west coast ipa • charlotte, nc	6
winchester • apple cider • shenandoah, virginia	5
coors light • light lager • golden, co	5
miller lite • light lager • milwaukee, wi	5
bitburger • na euro lager • germany	6
topo chico ranch water - lime - hard seltzer - lime	6

HANDCRAFTED COCKTAILS

BARREL-AGED OLD FASHIONED

elijah craig small batch bourbon • demerara • aromatic & orange bitters	17
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BARREL-AGED OAXACAN OLD FASHIONED

lunazul reposado tequila • los vecinos mezcal • agave • chocolate bitters	17
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THE PAPER PLANE

journeyman last feather rye • aperol apertif • amaro nonino • cold-pressed lemon	17
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VICTORIAN QUEEN

appleton estate rum • hibiscus • ginger • cold-pressed lemon	15
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STAY COOL BABY!

ketel one vodka • il tramonto limoncello • cucumber • lemon • topped with prosecco	14
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STRAWBERRY BASIL SANGRIA

spanish albarino wine • brandy • orange liqueur • strawberry • basil • cold-pressed lemon	13
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ESPRESSO MARTINI

tito’s vodka • kahlua • licor 43 vanilla liqueur • fresh brewed la colombe espresso	15
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BRAZILIAN BLOSSOM

leblon cachaca rum • hendrick’s gin • rose • coconut • cold-pressed lime	15
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CENOTE

hornitos cristalino anejo tequila • blue curacao • cold-pressed lime & pineapple	14
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PHILOSOPHER’S STONE

espolon blanco tequila • cointreau • passion fruit • jalapeño tincture	16
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ZERO PROOF COCKTAILS

LAVENDER LEMONADE

fresh lemonade • lavender infused syrup • cold-pressed lemon (tito's vodka \$2)	11
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QUEEN CITY SPRITZ

cold-pressed grapefruit • rose infused syrup • cold-pressed lime (lunazul reposado tequila \$3)	11
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