



*january 26 - february 11, 2018*

**lunch menu | \$22**

*please select one from each course*

course 1

**harvest salad** root vegetables | arugula | goat cheese | candied walnuts | red wine vinaigrette (gluten-free, vegan)

**farm greens salad** arugula | grape tomatoes | pickled onions | citrus vinaigrette (gluten-free, vegan)

course 2

**open-faced meatloaf sandwich** mashed potato | bbq sauce

**curry bowl** lemon-turmeric tofu | freekah | brown rice | mushrooms (gluten-free, vegan)

course 3

**pistachio-rum cake** | fresh whip

**chocolate sformatto** | fresh whip (gluten-free)

*\*The Restaurant Week menu is designed for each guest to enjoy individually; regular restaurant menu items may be ordered in addition.*

*\*\*Beverages, tax and gratuity not included.*

*Chicago Restaurant Week is produced by Choose Chicago.*

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*january 26 - february 11, 2018*

**dinner menu | \$33**

*please select one from each course*

course 1

**apple & fennel salad** arugula | candied walnuts | goat cheese |  
champagne vinaigrette (gluten-free)

**farm greens salad** arugula | grape tomatoes | pickled red onions |  
citrus vinaigrette (gluten-free, vegan)

course 2

**polenta** roasted mushrooms | squash | gravy  
(gluten-free, vegetarian)

**braised pork** sweet potato puree | winter greens

course 3

**pistachio-rum cake** | fresh whip

**chocolate sformatto** | fresh whip  
(gluten-free)

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