



BAR MENU

available exclusively at the bar

APPETIZERS

CAVIAR+BUBBLES

HALF - OFF DINNER MENU

brioche / egg yolk jam / creme fraiche / cultured butter /
confit shallot / chive

GRANDEUR OSETRA 1 oz 97

PLATINUM OSETRA 1 oz 80

NOIR OSETRA 1 oz 40

CHAMPAGNE, VEUVE CLICQUOT,

reserve cuvée, brut, france, NV

15 / 75

TATER TOTS 10

bourbon barrel paprika / Beecher's fondue

HALLOUMI 12

harissa chermoula / pistachio / herbs

SALMON CRISPY RICE 16

yuzu kosho / white kombu / ponzu

PROSCIUTTO + CHIPS 19

black truffle / brie

BAR SPECIALITIES

THE TOP DOG

18

wagyu hot dogs highlighting the best from each city

CHICAGO

fire relish / dill pickle / guindilla
piparra / celery salt / mustard

VS

DETROIT

A5 / bordelaise / confit
onion / mustard

HOT HONEY FRIED CHICKEN 16

confit leg / calabrian chili / point Reyes blue cheese / celery

HAM + CHEESE 17

prosciutto cotto / gruyere fondue / b+b pickle / heirloom tomato /
stone ground mustard / gougère

LOBSTER ROLL 29

poached lobster + scallop / lemon aioli / potato roll / fines herbs / caviar

P+P BURGER

19

'french onion soup' onions / wagyu / beecher's flagship cheddar /
zip mayonnaise / pickled mustard seed / sesame bun

LIMITED TO 10 PER EVENING

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.