

## winter tasting menu

the freshest this season has to offer, in five courses 49 with wine 74

### tapas

<b>Market Oysters</b>   on the half shell, sherry mignonette, cocktail salsa	2.50 each
<b>Taquito</b>   Nichols Farm winter squash, roasted garlic aioli	3 each
<b>Bocadillo</b>   house-made Cuban pork sausage	3 each
<b>Tapas Tasting</b>   three seasonal chef's selections	6
<b>Bay Scallop Ceviche</b>   pink grapefruit, jicama, onions	9
<b>Shellfish Ceviche</b>   Laughing Bird shrimp, mussels, cockles, ponzu	9
<b>Tortilla Soup</b>   avocado, rotisserie chicken	7
<b>Caesar Salad Toast</b>   LW Farms romaine, Spanish white anchovies, lemon, manchego	7
<b>Apple Salad</b>   Nichols Farm apples, candied olives, marcona almonds	8
<b>Beet Salad</b>   Nichols Farm beets, blue cheese, candied almonds, market greens	8
<b>Bacalao</b>   house cured Alaskan cod, poached egg	6
<b>Flatbread</b>   chicken linguica smoked sausage, eggplant escalivada	7
<b>Tuna Taco</b>   spice seared tuna, pickled cabbage, soy-mustard aioli	8
<b>Duck Meatballs</b>   Maple Leaf Farm duck, piquillo salsa, manchego	9
<b>Cannelloni</b>   Peekytoe crab & pumpkin, braised leeks, sherry jus	10
<b>Charcuterie</b>   sausage, house smoked ham, mahon cheese, mustard, pickles, toast	10
<b>Feijoada</b>   black bean stew, Becker Lane pork, lamb, linguica, chive crema	11
<b>Pork Ribs Arepa</b>   Slagel Farms, bbq'd bone-less, pinto beans, chayote	11

### big

<b>Organic Salmon</b>   parsnip gnocchi, caper-sage chimichurri	19
<b>Seafood Moqueca</b>   shrimp, bay scallops, mussels, cockles, spiced coconut salsa	23
<b>Chicken</b>   mojo-honey glaze, Anson Mills grits, mojo-white bbq sauce	17
<b>Paella</b>   saffron Spanish rice, wild boar chorizo, rabbit confit, olives, manchego	22
<b>Lamb</b>   slow-braised, fideo noodles, red peppers, manchego crisp	22

### Argentine style grill

<b>Swordfish</b>   lobster mashed potatoes, fire roasted peppers	25
<b>Mixed Grill</b>   beef rib eye, wild boar chorizo, sweetbreads, charred purple potatoes	24
<b>Skirt Steak</b>   Meyer Ranch, sweet potato churros, chimichurri	23
<b>New York Strip Steak</b>   shortrib ravioli, red wine-black bean jus	32

### vegetables

<b>Brussels Sprouts</b>   brown buttered	5
<b>Potato Gratin</b>   market sweet potatoes	5
<b>Fingerling Potatoes</b>   Nichols Farm onions, pork belly	5
<b>Market Vegetables</b>   Green City Market vegetables, aged sherry	5

Province was constructed using eco-friendly | sustainable materials.

We support Chicago's Green City Market and serve only sustainable seafood.

18% gratuity will be added to parties of 6 or more.