

bites | to share

Bocadillo | Cuban pork sausage

Taquito | Green Acres Farm fall squash

Bay Scallop Ceviche | pink grapefruit, jicama, onions

salads | \$6 per person supplement for the table

Beet Salad | Nichols Farm beets, blue cheese, candied marcona almonds, market greens

Caesar Salad | spiced croutes, chili-spiked caesar dressing, LW Farms Romaine

small | to share \$7 per person supplement for table

Flatbread | chicken linguica smoked sausage, eggplant escalivada

Shrimp and Grits | Anson Mills organic grits, manchego cheese

big | select one

Organic Salmon | parsnip gnocchi, caper-sage chimichurri

Chicken | honey glaze, Anson Mills grits, mojo-white bbq sauce

Lamb | slow-braised, fideo noodles, bbq salsa, manchego crisp

Skirt Steak | Meyer Ranch, market sweet potato gratin, fire roasted peppers

Calasparra Rice | market vegetables, manchego cheese

New York Strip Steak | shortrib ravioli, red wine-black bean jus

(\$10 supplement)

dessert | to share

Orange and Cream Cheese Tart | blood orange frozen yogurt, orange jam, orange reduction

Pumpkin and Chocolate Flan "Sandwich" | chocolate sorbet, corn and pepita "cracker jacks"

Four Chocolate Parfait | brownies, ganache, crema, sorbet

\$38 per person

plus tax & gratuity

Province was constructed using eco-friendly | sustainable materials.

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

20% gratuity will be added to all parties