



Rittergut

wine bar & restaurant

Dinner begins
5 pm daily

reserve private dining for
your next event

phone: 312.559.1832
reservations@rittergutwinebar.com

SNACKS

- zucchini frites** - with sriracha aioli 6
- piggy popcorn** - pork fat, ham salt, butter, rosemary 6
- marinated olives** - cerignola, alfonso, and niçoise olives, orange rind, shallots, garlic chips 7

SOUP & SALAD

- caesar** - romaine, black quinoas, parmesan, white anchovy vinaigrette 9
- niçoise salad** - ahi tuna, greens, green beans, potatoes, niçoise olives, tomatoes, soft egg, caper vinaigrette 21
- zesty tomato bisque** - crème fraiche, basil chip 7

SHARED PLATES

- guacamole, chips & salsa** - onion, cilantro, jalapeno, lime, homemade tortilla chips 11
- margherita flat bread** - tomatoes, sunflower pesto, mozzarella 12
- artichoke crab dip** - back fin crab, onions, peppadews, grilled bread 14
- hummus** - roasted red pepper and harissa hummus, seasonal vegetables, warm pita 12
- tacos al pastor** - slow-grilled pork, adobo sauce, grilled pineapple, tomatillo salsa, chili de arbol 12

LARGE PLATES

- lobster roll** - cold lobster claw, tarragon, lemon, crème fraiche, red onion, caper, on brioche roll 17
- grilled hanger steak** - roasted tomato, spinach, mushroom bordelaise, pomme frites 21
- wild mushroom risotto** - cremini and shiitake mushrooms, tart cherries, whipped brie, arugula, truffle oil 20
- pan-seared atlantic salmon** - coconut curry, bok choy, heirloom carrots, zucchini, fava beans, green bean salad 28
- american classic burger** - chuck and pork belly, extra bacon, aged cheddar, on pretzel bun 15 add Egg 2

DESSERTS

- pumpkin tart** - graham cracker crust, whipped cream, fresh berries 8
- tiramisu** - ladyfingers, mascarpone cream, kahlua, espresso, dark rum 9
- chocolate espresso brulée** - fresh berries, caramelized sugar, whipped cream 8

ARTISIAN CHEESE

served with crostini, honey comb
6 each two for 10 three for 15

- eagle cave reserve white cheddar (cow)
- trillium triple cream (cow)
- midnight moon (goat)
- evalon (goat)
- dirt lover (sheep)
- barely buzzed cheddar (cow)

CHARCUTERIE

served with crostini, brandied cherries,
bread & butter pickles
7 each two for 12 three for 18

- coppa
- nduja
- prosciutto
- elk salami
- wild boar salami