



begins 5 pm daily

reserve private dining for your next event

phone: 312.559.1832

reservations@rittergutwinebar.com

CREATE YOUR OWN

served with crostini, honey comb, brandied cherries, bread & butter pickles one for 7.50 two for 13 three for 16

ARTISAN CHEESE

manchego reserve (sheep)
trillium triple cream (cow)
midnight moon (goat)
evalon (goat)
ocooch mountain (raw milk sheep)
barely buzzed cheddar (cow)

CHARCUTERIE

coppa chorizo cantimpalo prosciutto elk salami wild boar salami

SNACKS

CHEESE & CHARCUTERIE

zucchini frites - with sriracha aioli 7
 marinated olives - cerignola, alfonso, and arbequina olives, orange rind, shallots, garlic chips 8
 french fries - seasoned with fresh herbs 7

SOUP & SALAD

caesar - romaine, black quinoa, parmesan, anchovy vinaigrette 10
 niçoise salad* - ahi tuna, greens, green beans, potatoes, niçoise olives, tomatoes, soft egg, caper vinaigrette 21
 zesty tomato bisque - crème fraiche, basil chip 8

SHARED PLATES

guacamole, chips & salsa - onion, cilantro, jalapeno, lime, homemade tortilla chips 13
 calamari - fried with red fresnos and jalapenos, served with cocktail sauce and ponzu aioli 14
 margherita flat bread – tomatoes, sunflower pesto, mozzarella 14
 artichoke crab dip - back fin crab, onions, peppadews, grilled bread 15
 hummus - roasted red pepper and harissa hummus, seasonal vegetables, warm pita 13
 tacos al pastor - slow-grilled pork, adobo sauce, grilled pineapple, tomatillo salsa, chili de arbol 13

LARGE PLATES

lobster roll - cold lobster claw, tarragon, lemon, crème fraiche, red onion, caper, on brioche roll 18
 wagyu top sirloin* - 8 oz. steak, baby zucchini, carrots, broccolini, honey chipotle, herb butter 23
 wild mushroom risotto - cremini and shiitake mushrooms, tart cherries, whipped brie, arugula, truffle oil 21
 pan-seared atlantic salmon* - coconut curry, bok choy, heirloom carrots, zucchini, chili oil 26
 american classic burger* - prime angus beef, aged cheddar, lettuce, tomato, onion, brioche bun with fries 16
 add egg 2 add bacon 2 add 2.50 for an Impossible Burger

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