



Rittergut

wine bar & restaurant

L U N C H

served 11 am to 2:30 pm M-F

reserve private dining for
your next event

phone: 312.559.1832

reservations@rittergutwinebar.com

STARTERS

zesty tomato bisque - crème fraiche & fried basil 8

soup of day - delicious 7

caesar salad - romaine, black quinoa, white anchovy vinaigrette, parmesan 10

kale salad - black kale, orange, fresh berries, roasted pine nuts, honey citrus vinaigrette 11

SALADS

shrimp caesar* - romaine, black quinoa, parmesan, poached farm fresh egg, anchovy vinaigrette 16

grilled salmon & kale* - black kale, oranges, blackberries, roasted pine nuts, honey citrus vinaigrette 19

niçoise salad* - ahi tuna, greens, green beans, potatoes, niçoise olives, tomatoes, soft egg, caper vinaigrette 20

SANDWICHES

roast turkey wrap -bacon, avocado, tomatoes, mesclun, sunflower pesto aioli, spinach tortilla, soup or salad 15

lobster roll - cold lobster claw, tarragon, lemon, crème fraiche, red onion, caper, on brioche roll with fries 18

grilled cheese and bisque - smoked mozzarella, cheddar, bacon onion marmalade, vienna bread 14

french dip - braised brisket, house-pickled peppers, provolone, au jus, on baguette with fries 15

BURGERS & THINGS

wagyu top sirloin* - 8 oz steak, baby zucchini, carrots, broccolini, honey chipotle, herb butter 23

pan-seared atlantic salmon* - coconut curry, bok choy, heirloom carrots, zucchini, chili oil 24

wild mushroom risotto - cremini and shiitake mushrooms, tart cherries, brie, arugula, truffle oil 19

lamb burger* - cranberry-pear chutney, brie, arugula, jalapeno aioli, on brioche bun with fries 19

american classic burger*- prime angus beef, cheddar, lettuce, tomato, onion, brioche bun with fries 16
add egg 2 add bacon 2 add 2.50 for an Impossible Burger

CHEESE & CHARCUTERIE

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

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