



# 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 7

**soup of day** - delicious 7

**caesar salad** - romaine, black quinoa, white anchovy vinaigrette, parmesan 9

**kale salad** - black kale, orange, fresh berries, roasted pine nuts, honey citrus vinaigrette 10

## SALADS

**shrimp caesar** \* - romaine, black quinoa, parmesan, poached farm fresh egg, anchovy vinaigrette 14

**grilled salmon & kale** - black kale, oranges, blackberries, roasted pine nuts, honey citrus vinaigrette 17

**niçoise salad** \* - ahi tuna, greens, green beans, potatoes, niçoise olives, tomatoes, soft egg, caper vinaigrette 18

## SANDWICHES

**roast turkey wrap** -bacon, avocado, tomatoes, mesclun, sunflower pesto aioli, spinach tortilla, soup or salad 13

**lobster roll** - cold lobster claw, tarragon, lemon, crème fraiche, red onion, caper, on brioche roll with fries 17

**grill cheese and bisque** - smoked mozzarella, cheddar, bacon onion marmalade, vienna bread 12

**french dip** - braised brisket, house-pickled peppers, provolone, au jus, on baguette with fries 14

## BURGERS & THINGS

**wagyu top sirloin** \* - 8 oz steak, baby zucchini, carrots, broccolini, honey chipotle, herb butter 21

**pan-seared atlantic salmon** - coconut curry, bok choy, heirloom carrots, zucchini, chili oil 22

**wild mushroom risotto** - cremini and shiitake mushrooms, tart cherries, brie, arugula, truffle oil 18

**lamb burger** \* - cranberry-pear chutney, brie, arugula, jalapeno aioli, on brioche bun with fries 18

**american classic burger** \* - prime angus beef, cheddar, lettuce, tomato, onion, brioche bun with fries 15

add egg 2 add bacon 2

### CHEESE & CHARCUTERIE

#### CREATE YOUR OWN

served with crostini, honey comb, brandied cherries, bread & butter pickles

**one for 7 two for 12 three for 15**

#### 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