



## sunday brunch

winter 2011

homemade chicken liver pate, country pate with pistachio wrapped in bacon, petite salad \$12.95

Cleetus' Slackjawed Dunkel cheese soup, rye crouton \$5.95

beignets with warm cinnamon apple compote \$7.95

river valley mushroom breakfast pizza, goat cheese, fried egg \$10.95

sausage crusted scotch egg, spinach, duck fat fries, gravy \$11.95

smoked chicken chilaquiles with apple jalapeno salsa, black beans \$11.95

smoked ham on challah, fried egg & maple pumpkin puree, duck fat home fries \$12.95

bacon & brussel sprout hash with red wine poached eggs \$12.95

smoked salmon rillettes, everything bagel, chive cream cheese, lettuce, tomato, & onion \$15.95

smoked turkey omelette, cranberry chutney, two eggs, duck fat home fries \$10.95

tofu scramble with market vegetables, warm corn tortillas, cleetus heatus salsa \$10.95

### a la carte

cranberry or orange juice \$3.50

glass of milk \$3.50

duck fat home fries \$3.95

homemade everything bagel \$3.00

chive cream cheese \$.95

smoked fish schmear \$3.25

sausage, grilled ham, or bacon steaks \$5.95

today's hash \$5.95

house cured salmon \$5.95

donuts \$3.50

muffins \$3.25

sweet scones \$2.95

savory scones \$3.95

Cleetus Heatus salsa \$.50

homemade jam \$.50

side of toast \$1.25

### cocktails

**cleetus heatus aquavit bloody mary** rated "Best Non-Vodka Bloody Mary" by Chicago Tribune served with a charcuterie kabob \$13.00

**ISC mimosa** illinois sparkling company brut, organic orange juice \$9.00

**cleetus' slackjawed funkel** – cleetus' slackjawed dunkel, koval honey cysanthemum, koval raski millet white whiskey \$8.00

**fall backward** death's door gin, apple cider, cranberry juice, angostura bitters \$10.00

**baked apple** mulled seedling apple cider, death's door white whiskey, koval ginger liqueur, sweet desired barrel aged honey meade \$10.00

**scandinavian mule** north shore aquavit, reed's ginger brew, fresh lime juice \$10.00

**fall nobility** casa noble tequila, sweet potato puree, cinnamon honey, lime, rosemary \$10.00

**hum Bug** hum, gingerbread dream rooibos, honey-lemon sour, pears, fresh sage \$9.00

### draft beer

**Cleetus' slackjawed dunkel** \$6.00 pint

a honey dunkel weiss brewed with 30 pounds of honey from our beehive with a little smoked malt. Cleetus' collaboration beer with Finch's Beer Co. in Chicago 5.8% abv

**sarsaparilla six stout** \$7.50 pint

a dark, creamy stout brewed with organic sarsaparilla root & madagascar vanilla bean. Cleetus' collaboration beer with Dark Horse Brewing Co. in Marshall, Michigan 8.9% abv  
\*add a scoop of Ruth & Phil's vanilla ice cream for \$2.50

**terminator X** \$7.00 12 oz goblet

a bold American strong ale brewed with black strap molasses. Cleetus' collaboration with Greenbush in Sawyer, Michigan 9.2% ABV

**bottled beers available, ask your server for pricing and availability**

### wines by the glass

#### sparkling

santome prosecco \$8.00 glass

illinois sparkling company dollface \$10.00 glass

#### whites

ossiam macabeo sauvignon blanc \$9.00 glass

girasole pinot blanc \$8.00 glass

#### reds

shakedown red \$8.00 glass

cosimo maria "sincero" tuscano \$8.00 glass

#### pinks

domaine de la figueirasse \$8.00 glass

*no substitutions, please. some items may change based on market availability. we have a constant rotation of seasonal and small batch beers, please ask about our current availability. we also have many wines by the bottle! \$5 corkage fee for bottles*

*city provisions is happy to work directly with local farmers and support the green city market. our seafood is sustainably sourced in line with the right bite program of the shedd aquarium.*