



delicatessen

catering

supper clubs & farm dinners

## deli hours

tuesday-thursday 8:00 a.m. – 8:00 p.m.

friday 8:00 a.m. – 9:00 p.m.

saturday 9:00 a.m. – 9:00 p.m.

sunday brunch 10:00 a.m. – 3:00 p.m.

monday- CLOSED

1818 west wilson  
chicago, illinois 60640

773.293.2489 (CITY)

www.cityprovisions.com  
twitter: @cityprovisions

### cocktails

**cleetus heatus aquavit bloody mary** rated "Best Non-Vodka Bloody Mary" by Chicago Tribune  
served with a charcuterie kabob \$11.00

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

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

**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 8.5%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

*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*



## seasonal pastries

muffins/breads \$3.25  
sweet scones \$2.95  
savory scones \$3.95  
cake slice \$3.25  
meat stratas \$4.95  
veggie stratas \$3.95  
donuts/fritters \$3.50

## coffee & espresso

|                                 | 12 oz         | 16oz          |
|---------------------------------|---------------|---------------|
| house-roasted coffee            | \$1.95        | \$2.35        |
| cappuccino & latte              | \$3.50        | \$4.25        |
| breve small                     | \$3.75        | \$4.00        |
| macchiato                       | \$1.95        | \$2.50        |
| americano                       | \$2.50        | \$2.85        |
| homemade chai                   | \$3.95        | \$4.50        |
| espresso                        | single \$1.75 | double \$2.50 |
| extra espresso shot             | \$0.55        |               |
| homemade syrups                 | \$0.50        |               |
| milk upcharge: goat, soy, breve | \$0.50        |               |

## specialty coffee drinks

|                                    |        |        |
|------------------------------------|--------|--------|
| goat's milk latte, raw honey latte | \$3.95 | \$4.50 |
| chocolate or vanilla malt latte    | \$4.50 | \$5.25 |
| fumee de sel & chocolate mocha     |        |        |
| fumee de sel & caramel white mocha | \$4.00 | \$4.75 |
| morning metal                      | \$4.50 | \$5.25 |
| dirty earl                         | \$4.95 | \$5.75 |

## assorted rare tea selections

|   |        |        |
|---|--------|--------|
| 16 oz hot or cold   |        | \$2.75 |
| lat-tea   | \$3.50 | \$4.00 |
| cold brewed - emperor's black lemon, ginger dream robibos |        |        |
| mulled cider  | \$3.50 |        |
| glass of milk   | \$2.00 |        |
| glass of chocolate milk                                   | \$2.50 |        |

## sandwiches

served with chips & a pickle; all sandwiches available on gluten free bread or pita or a bagel for \$2.00 upcharge

**smoked turkey**, smoked gouda, romaine, rosemary mayo, tomato focaccia \$10.95

**smoked ham**, grand cru gruyere, apple-onion mayo, green leaf lettuce, oatmeal rosemary baguette \$11.50

**roast beef**, horseradish mayo, red leaf lettuce, pretzel roll \$10.95

**chicken salad** made with organic dried cranberries, jicama, mayo, wheat wrap \$10.95

**pastrami**, spicy grain mustard, rye \$11.95

**corned beef**, prairie pure swiss, CP sauce, rye bread \$11.95

**winter veggie wrap**, beets, kale, kohlrabi, squash, parsnip puree, balsamic syrup, wheat wrap - \$10.95

**sriracha egg salad**, lettuce, brioche roll \$11.95

**American Tuna salad**, romaine, whole wheat wrap \$10.95

**Old Bay spiced shrimp salad** romaine, whole wheat wrap \$12.95

**CP Italian** creminelli mortadella, fra' mani nostrano & soppresatta, house smoked ham, sarvecchio parmesan, giardinera, baguette \$13.95

**peanut butter & homemade jam** on brioche \$7.95

## salads

served with choice of housemade buttermilk ranch or balsamic vinaigrette

**chef's salad**, mixed greens, house-smoked ham, smoked turkey, swiss & cheddar cheese \$10.50

**grilled veggie salad**, mixed greens, grilled seasonal vegetables \$9.95

**soup of the day** cup \$2.95 bowl \$4.95

**daily special combinations** \$9.95

- soup & daily half sandwich
- soup & daily salad
- salad & daily half sandwich

## ala carte

homemade potato chips \$1.50/bag

homemade tortilla chips \$1.75/bag homemade pickles \$1.95 each

## sweet treats

cookies \$1.95  
cupcakes \$3.50  
mandel bread \$2.25  
ruggelach \$1.95  
seasonal bar/brownie \$2.95  
seasonal pie \$5.95

## in the deli case (priced by the half pound)

call or stop in for seasonal prepared salads as we are constantly changing the availability

**salad trios** served with a housemade breadstick  
choice of two veggie salads and one meat salad \$6.95  
choice of two meat salads and one veggie salad \$ 8.95

sriracha egg salad \$7.50  
old bay spiced shrimp salad \$15.00  
chicken salad \$9.95  
American Tuna salad \$9.75  
quinoa salad \$4.50  
rosemary potato salad \$4.25  
orzo pasta salad \$3.95  
turkey meatloaf with chipotle ketchup \$4.95  
mac & cheese squares \$4.99  
veggie knish \$5.25 each  
meat knish \$5.95 each  
two potato latke w/ginger applesauce \$2.95 each

## nosh offerings

**charcuterie** housemade pates, meats, & terrine. Featuring air-cured meats by la quercia, creminelli & fra' mani \$19.95

**cheese & meat platter** a selection of pates and charcuterie, cleetus' dunbarton bleu cheese, pleasant ridge reserve, prairie fruits fresh chevre \$22.95

**midwest standouts** prairie fruits farm fresh chevre (champaign, illinois), frisian farmstead small batch gouda (oskaloosa, iowa), hook's seven-year cheddar (mineral point, wisconsin) \$15.95

**europa in america** rogue creamery oregonzola (central point, oregon), spring brook farms reading raclette (reading, vermont), roth kase gran queso (monroe, wisconsin) \$13.95

**the driftless flight** uplands pleasant ridge reserve (dodgeville, wisconsin), hidden springs ocooch mountain (westby, wisconsin), fayette creamery little darling (darlington, wisconsin) \$16.95

**blue smoke & mirrors** cypress grove humboldt fog (arcata, california), rothkase moody bleu (monroe, wisconsin), roelli dunbarton bleu (shullburg, wisconsin) \$14.95

## chips & dips

homemade tortilla chips with cleetus heatus salsa \$9.95

seasonal hummus with grilled pita \$10.95



Don't see something you want? Just ask! We are happy to take special orders based on allergy, intolerance, or your likes and dislikes. Prices and availability may change due to seasonality.

### CATERING & DELI TRAYS AVAILABLE

call 773.293.2489 (CITY)  
to plan your party today

catering office hours: Mon - Fri 9am to 5pm

## City Provisions. Connecting community with food.

Our Mission is to serve and to get involved with the community, raising the standard for service, food quality and the overall food Experience. We also strive to be a model to our staff, offering them a solid, structured and exciting work environment.

Our staff is trained in all aspects of our business. We pride ourselves in knowing our products, menus, and vendors. It is very important to us to stay in tune with our industry and we are here to share our knowledge with you.

City Provisions is committed to providing great food using local, seasonal ingredients. Everything we do is made fresh, in house, by hand. Our mayos, dressings, meats, and charcuterie, all artisanally produced in house.