



## sunday brunch

winter 2011

two-potato latkes with adobo sour cream \$6.95

goat cheese, sundried tomato, and basil strata (gluten free) with petite salad \$8.95

butcher's breakfast two *fried eggs, bacon, sausage, ham & duck fat home fries. Served with toast* \$13.95

cornmeal crusted chicken fried steak with maple gravy, two eggs, served with *duck fat home fries* \$13.95

duck fat & bacon pancakes with dunk confit & apple butter \$12.95

fried eggs in tomato & chick pea stew, *grilled pita* \$11.95

sarsaparilla six stout chocolate & cream cheese french toast casserole, fresh whipped cream \$10.95

house smoked trout, cured smelts, everything bagel, chive cream cheese, lettuce, capers, & onion \$15.95

roasted mushroom & smoked gouda omelette, pesto, duck fat home fries served with *toast* \$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

Cleetus Heatus salsa \$.50

homemade jam \$.50

side of toast \$1.25

*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.*

### **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

**rosie prosecco** santomme prosecco, koval rose hip liqueur \$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** \$8.00 9 oz goblet

*a bold American strong ale brewed with black strap molasses aged for 6 months in a Journeyman Rye barrel. Cleetus' collaboration with Greenbush in Sawyer, Michigan % 8.8abv*

*flight of all three beers: \$7.95*

**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*