



RESTAURANT WEEK 2018

JANUARY 26TH - FEBRUARY 11TH

LUNCH MENU 22

excludes tax and gratuity

1st Course

choice of:

CORNBREAD

roasted poblano chiles,
agave sea salt butter

ROASTED SWEET POTATO GUACAMOLE

candied bacon, cranberries,
pepitas, goat cheese

MARKET CUCUMBER

cucumber, mint, basil, purslane,
spiced cashews, fresno chile vinaigrette

2nd Course

choice of:

FOREST MUSHROOM TACOS

white truffle garlic crema,
cotija cheese, gruyere frances

SKIRT STEAK TACOS

vidalia onion-cilantro relish,
salsa picante, chihuahua cheese

BARRIO BURGER

queso americano,
hatch chile-onion hash,
avocado aioli

CHICKEN PIBIL TORTA

wisconsin jack cheese, jicama, orange,
pickled red onion, bibb lettuce,
tomato, avocado crema

3rd Course

CHURROS

cinnamon chocolate fudge,
salted caramel, vanilla crema



**CHICAGO
RESTAURANT
WEEK 2018**



**GREATER
CHICAGO
FOOD
DEPOSITORY**



RESTAURANT WEEK 2018

JANUARY 26TH - FEBRUARY 11TH

DINNER MENU 33

excludes tax and gratuity

1st Course

choice of:

BURRATA

michigan honey, agave salsa verde, polenta bread

QUESO FUNDIDO

garlic marinated piquillo peppers, escabeche,
taqueria salsa, heirloom corn tortillas

ROASTED SWEET POTATO GUACAMOLE

candied bacon, cranberries,
pepitas, goat cheese

GRILLED OCTOPUS

crispy papas, agave-jalapeño,
roasted tomato mayo

2nd Course

choice of:

FOREST MUSHROOM TACOS

white truffle garlic crema,
cotija cheese, gruyere frances

CHICKEN AL PASTOR TACOS

deconstructed

achiote marinated chicken, coconut green rice,
pickled red onion, crispy kale, avocado salsa verde,
charred pineapple, morita salsa

DIVER SCALLOP

roasted fennel puree,
chimichurri, maple togarashi

TAMARIND BEEF SHORT RIB

anson mills grits,
fermented red chiles

3rd Course

choice of:

CHURROS

cinnamon chocolate fudge,
salted caramel, vanilla crema

COCOA TACO

milk chocolate ice cream, coconut crema,
brownie crumble, guajillo caramel, coconut toffee



**CHICAGO
RESTAURANT
WEEK 2018**



**GREATER
CHICAGO
FOOD
DEPOSITORY**



RESTAURANT WEEK 2018

JANUARY 26TH - FEBRUARY 11TH

BRUNCH MENU 22

excludes tax and gratuity

SATURDAY & SUNDAY

10AM - 3PM

1st Course

choice of:

DRAGONFRUIT ACAI BOWL

berries, spiced granola

AVOCADO & HEIRLOOM CHERRY TOMATO TOAST

watermelon radish,
togarashi, poached egg

CHURRO FRENCH TOAST

dragon fruit, grilled pineapple,
horchata whipped cream

2nd Course

choice of:

LEMON RICOTTA PANCAKES

walnuts, cream cheese mousse,
guava, brown butter maple syrup

BARBACOA SHORT RIB HASH

caramelized sweet potato,
charred jalapeño, morita hollandaise

ADOBO FRIED RICE

crispy pork belly, fried egg

MUSHROOM & KALE OMELETTE

oven-dried tomato, onion,
housemade ricotta, roasted poblano salsa,
crispy potato hash



**CHICAGO
RESTAURANT
WEEK 2018**



**GREATER
CHICAGO
FOOD
DEPOSITORY**