

café & bar

COFFEE BAR

BREWED COFFEE

Select Intelligentsia and Metropolis medium and dark roast, brewed fresh | 12oz 3 | 16oz 3.75

ESPRESSO

Table with 4 columns: Drink Name, Price, Drink Name, Price. Includes Espresso, Americano, Macchiato, Cappuccino, Latte, The Greggie, Mocha, Hot Chocolate, Chai Latte, Cortado, Extra Shot.

POUR OVER

- Guatemala | Brewpoint
Ethiopia Suke Quto | Metropolis Chicago
Burundi | Big Shoulders Chicago

Hexemoto | Hexe Coffee Chicago

American Whiskey Barrel Aged Dark Roast 12oz 6

COLD BREW

Metropolis | 16oz 4
Nitro | 16oz 6.50

HOT TEAS

Select hot teas | 12oz 3.50
Black: Black Limon, Earl Grey, Masala Chai
Green: Yuzu Peach Green, Matcha Super Green
Herbal: Dandelion Detox, Turmeric Ginger, Peppermint, Blueberry Hibiscus

ICED TEAS

Select iced teas | 16oz 4
Triangle Black, Blueberry, Peach Black, Green

SEASONAL DRINKS

- Ancient Tonic
Blame It On Rio
50/50
Thai Iced Tea
German Dark Chocolate Cold Brew

MILKS

Table with 4 columns: Milk Type, Price, Milk Type, Price. Includes Whole, Skim, Oat, Soy, Almond, Coconut, Milkadamia.

SYRUPS

Table with 4 columns: Syrup Name, Price, Syrup Name, Price. Includes Simple Syrup, Agave, Vanilla, Hazelnut, Coconut, Caramel, Dark chocolate, White chocolate, Sugar-free vanilla, Sugar-free hazelnut.

SANDWICHES

SMOKY BEC

Medium egg, DKM bacon, gouda, ciabatta | 5

SWEET & SPICY SAUSAGE

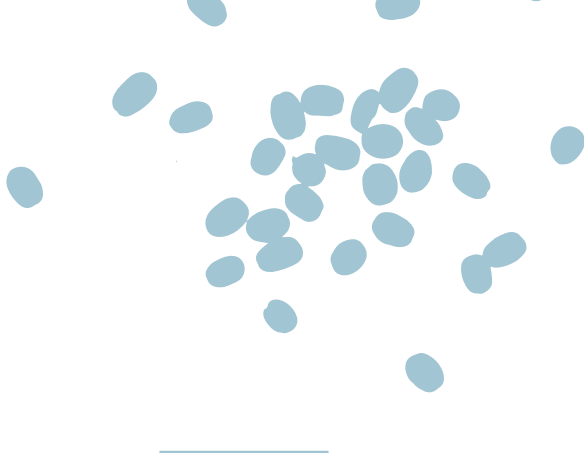
Medium egg, maple sausage, caramelized onion, gouda, spicy pepper puree | 5

GOUDA MORNING

Medium egg, gouda, herb mayo | 4.50

GREEN EGGS & JAM

Egg white, spinach, feta, sweet and spicy tomato jam, multigrain wrap | 5.50 V



WINES

WHITE

- Slingshot Sauvignon Blanc Napa Valley, California | 9
Ànima Negra Quíbia Mallorca, Spain | 12

ROSÉ

Le Paradou Côtes de Provence Rosé | Provence, France | 11

SPARKLING

François Montand Brut Rosé | Jura, France | 8

RED

- Domaine Dupeuble Beaujolais Rouge Beaujolais, France | 9
Big Max Cabernet Sauvignon | Monterey County, California | 12

COCKTAILS

GOLDEN CHILD

Breckenridge Bourbon, Lemon, Apologue Saffron Liqueur, Combier Curacao | 12

LITTLE DEVIL

Libélula Tequila, Apologue Aronia Liqueur, Lime, Fever Tree Ginger Beer | 9

BEERS & SELTZERS

DRAFT

- Allagash White | Belgian-style Wit | 16oz | 5.2% ABV | 7
Dovetail Hefeweizen | Hefeweizen | 16oz | 4.8% ABV | 7

CANS & BOTTLES

- Miller Lite | 16oz | 4.2% ABV | 4
Modelo Especial | 16oz | 4.5% ABV | 6
Two Brothers Domaine DuPage | 12oz | 6.5% ABV | 7
White Claw Black Cherry | 12oz | 5% ABV | 6

CHEESE & SALUMI

Curated international offerings of cheese and accoutrements | SMALL 13 | LARGE 26



# PLANT BUTCHER

salads & bespoke produce

## SALADS

### CHURRASCARIA STEAK

Grilled skirt steak, piquillo peppers, marinated potatoes, pickled red onions, romaine & radicchio blend, chimichurri dressing, aioli drizzle, fried capers | **14.50**

### BUFFALO CHICKEN

Grilled chicken, thick-cut bacon, carrot, celery, cherry tomato, red and green onion, blue cheese, shredded kale, chopped romaine, honey tabasco vinaigrette | **11.50 GF**

### NONNA ETHEL'S CHOP

Lacinato kale, grilled radicchio, charred mortadella, crispy chickpeas, cucumber, tomato, fennel, red onion, olives, feta, Dom's Italian vinaigrette | **10.50 GF**

### CAESAR THE DAY

Baby red romaine, arugula, sundried tomato, crispy white anchovies, yogurt caesar, sourdough crunch | **9**

### DOM'S CAPRESE

Heirloom tomato, hand-pulled mozzarella, wild arugula, crispy pita, basil vinaigrette and balsamic | **10.50 V**

### PEANUT TOFU CRUNCH

Sesame-marinated grilled tofu, shaved cabbage, bell peppers, mango, pickled daikon and carrot, mint, cilantro, peanut sauce | **8.50 V**

## JUICES

### RED LINE

Apple, beet, ginger | **7**

### GREEN LINE

Celery, lemon | **7**

### ORANGE LINE

Orange, apple, carrot | **7**

### YELLOW LINE

Lemon, ginger, maple, turmeric, black pepper | **7**

### PINK LINE

Watermelon, lime, lemon, mint | **7**

### MEAN GREENS

Cucumber, celery, spinach, dandelion, lime, lemon, cilantro | **7**



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soup & sandwich board

## HANDHELDS

### ROTISSERIE PORCHETTA

Sliced porchetta, pickled onions, arugula, charred broccolini, pesto, herb mayo, ciabatta | **12.50** **GFP**

### GRILLED TOFU BAHN MI

Sesame-marinated tofu, lemongrass slaw, hoisin, jalapeño, cilantro, herb aioli, baguette | **8** **V, GFP**

### GREEN GODDESS CHICKEN

Pulled rotisserie chicken, green goddess dressing, avocado, pea shoots, pickled red onion, multi-grain bread | **9** **GFP**

### THE BLT

DKM bacon, romaine lettuce, tomato, avocado, mayo, country white bread | **8.50** **GFP**

### PRIMO'S TURKEY

Rotisserie turkey, thick-cut bacon, provolone, Mama Lil's peppers, red onion, iceberg lettuce, herb aioli, Italian vinaigrette, hoagie roll | **12** **GFP**

## BAGUETTES + PRESSED

### VERACRUZ PRESSED CHICKEN

Grilled chicken, DKM cut bacon, pepper jack, black beans, chipotle mayo, bolillo roll | **11** **GFP**

### BIG HAVANA

Mojo pork, sliced ham, Swiss cheese, dill pickles, dijon mustard, mayonnaise, French bread | **10** **GFP**

### TOMATO SOUP GRILLED CHEESE

Fontina, Provolone, Cheddar, parmesan frico, sweet and spicy tomato jam | **7.50** **GFP**

### MEDITERRANEAN TUNA

Albacore tuna, chickpeas, olive, mint, arugula, roasted red peppers, sliced sourdough | **9.50** **GFP**

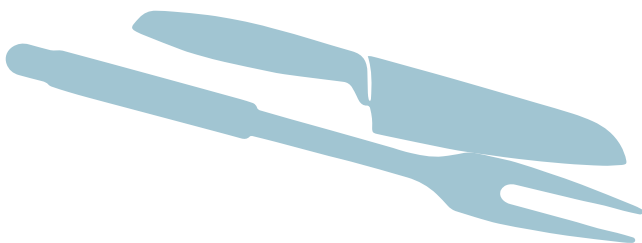
### FRESH PRINCE OF CHICAGO

Grilled skirt steak, giardiniera aioli, pickled sweet peppers, fontina cheese, sub roll | **12.50** **GFP**

## SOUPS

### DAILY SELECTION

Comfort food favorites made fresh daily.



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# THE HEARTH

pizzeria & rotisserie

## BONCI™ PIZZA

### DAILY SELECTION

Satisfy any craving with Bonci™ Roman-style Pizza al Taglio. Simple cheese option always available for kids (and the young at heart).

## MAINS

### ROTISSERIE CHICKEN

Lemon herb marinade served with Peruvian sauce | **12 GF**

### PORCHETTA

DKM slow-roasted pork with cracklins served with chimichurri | **14 GF**

### BRAISED SHORT RIBS

Beef short ribs served with miso sesame aioli | **15**

### ROASTED SALMON

Hearth-roasted with herbed yogurt | **13 GF**

### CAULIFLOWER STEAK

Hearth-roasted with chimichurri | **9 VG, GF**

### DKM MEATBALLS

Braised in house tomato sauce | **12.50**

### JUNIOR SOUS CHEF

Grilled Chicken Breast	<b>8</b>
Grilled Salmon	<b>8</b>
Meatballs	<b>8</b>

### DAILY SELECTIONS

Artisanal house-made sausage and roasted fish, fresh from the market. Check the board for today's selections.

## HOT + COLD SIDES

### DAILY SELECTION

Fill your plate with vegetables, fruits, grains and starches, made-fresh and seasoned just so. Check the board for what's cooking now.



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# GOHAN 飯

sushi, bowls + sando

## BOWLS

### CHICKEN KATSU-DON

Panko-crusted chicken breast, cabbage, sunomono, miso dressing, pickled daikon, katsu sauce | **10**

### HONEY GINGER TERIYAKI

Teriyaki chicken thigh, grilled bok choy, edamame, pickled daikon | **10**

### EBI FRY BOWL

Panko-crusted prawn, avocado, sunomono, pickled eggplant, unagi sauce, spicy mayo, nori | **10.50**

### GYUDON BEEF BOWL

Skirt steak, shishito pepper, cabbage, pickled daikon, sunomono, soy marinated egg, spicy mayo | **12.50**

### SESAME GRILLED TOFU

Sesame-marinated tofu, bell pepper, sunomono, goma-ae, pickled daikon, sesame sauce | **9 V**

### SOY SESAME AHI

Marinated ahi tuna, sushi rice, sunomono, wakame, edamame, masago, furikake, crisp wonton | **13**

### YUZU SALMON

Marinated salmon, sushi rice, yuzu mayo, avocado, sunomono, edamame, crispy shallots | **12**

### TOGARASHI TUNA

Marinated ahi tuna, sushi rice, edamame, sunomono, wakame, spicy mayo, crispy shallots | **12.50**

## SIDES

### BRUSSELS SPROUTS

Okonomiyaki Brussels Sprouts, Yuzu mayo, katsu sauce, bonito, furikake | **4.50**

### SHISHITO PEPPERS

Ponzu, sesame, miso sesame aioli | **5 V**

## SUSHI

### TUNA ROLL

Yellowfin tuna, sesame seed | **8**

### SPICY TUNA

Ahi, taberu rayu, scallions, sesame seeds | **8**

### SPICY TUNA CRUNCH

Ahi, serrano pepper, avocado, cucumber, wasabi mayo, crispy tempura | **9**

### SALMON ROLL

Salmon, sesame seed | **8**

### PHILLY ROLL

Smoked salmon, cream cheese, Japanese cucumber | **10**

### NEGI HAMACHI

Hamachi, scallion | **10**

### CALIFORNIA ROLL

Crab salad, avocado, cucumber | **9**

### CRISPY SHRIMP ROLL

Shrimp tempura, cucumber, spicy mayo | **8**

### UNAGI ROLL

Cooked eel, Japanese cucumber, avocado, unagi | **9.50**

### AVOCADO ROLL

Avocado, cucumber | **8 VG**

## SPECIALTY ROLLS

### RAINBOW ROLL

Kani kama, cucumber, cilantro, tuna, salmon, Hamachi, ebi, avocado | **13**

### TIDAL WAVE

Crispy shrimp, crab salad, ahi, avocado, cream cheese, honey wasabi, unagi sauce | **13**

### HOT NIGHT

Spicy crab, unagi, spicy tuna, avocado, truffled enoki, parmesan, sancho pepper | **13**

### SPANISH DYNAMITE

Hamachi, spicy crab, ahi, jalapeño, shaved red onion, cilantro, ponzu | **13**

### DRAGON ROLL

Crispy shrimp, avocado, unagi, masago, unagi sauce | **13**

### GODZILLA ROLL

Hamachi, salmon, kanpyo, spicy crab, cucumber, avocado, unagi sauce, crispy panko | **13**

### CHICKEN TERIYAKI

Chicken thigh, avocado, asparagus, mixed greens, red onion, crispy panko, teriyaki sauce | **11.50**

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# **CHEFS' TABLE**

**culinary discovery**

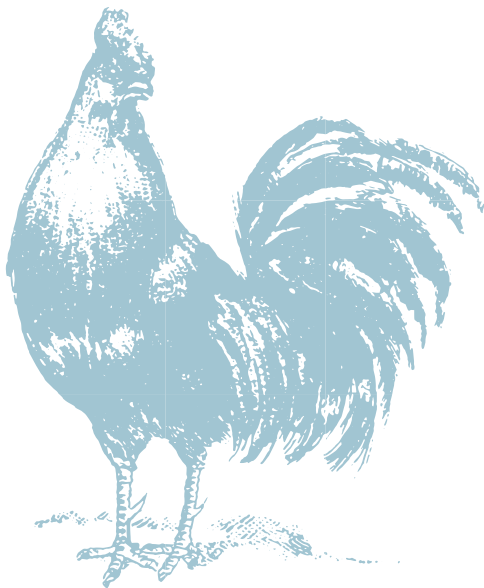
We love exploring new flavors and sharing notes on recipes and cooking techniques. Have a seat at the Chefs' Table and join us in the kitchen!

**TASTINGS + DEMOS**

**GUEST CHEFS**

**COOKING CLASSES**

**SPECIAL SELECTIONS**



**DOM'S**<sup>SM</sup>  
**KITCHEN & MARKET**