

bites | to share

Cuban Pork Bocado

Roasted Market Squash & Spring Onion Taquitos

Farm Raised Striped Bass Ceviche | tomatillos, poblanos, orange

salads | \$6 per person supplement for the table (select one)

Fava Beans, Spring Onions & Spring Garlic Salad | herbed ricotta cheese

Caesar Salad | spiced croutes, chili-spiked caesar dressing

small | to share \$7 per person supplement for the table

Melted Goat Cheese Fondue | pickled vegetables, herbed crisps

Shrimp and Anson Mills Organic Grits | manchego cheese

big | select one

Becker Lane Farms Pork Ropa Vieja | escalivada, bourbon bbq salsa

Slow Cooked Miso Glazed Tasmanian Salmon | edamame, market onions, spinach

Lemon-Garlic-Honey Glazed Rotisserie Chicken | rapini & fingerlings, ancho mole

Ten Hour BBQ'd Lamb | roasted eggplant, chorizo, cornbread

Marinated and Grilled Skirt Steak | potato gratin, province chimichurri

Spanish Calasparra Rice | market vegetables, manchego cheese

Grilled Beef Tenderloin | spanish blue cheese toast, buttermilk whipped potatoes | \$10 supplement

dessert | to share

Lemon "Pudding" Cake | seedling farms berries salsa, frozen lemon yogurt

Mick Klug Farms Strawberry Tartlet | vanilla bean ice cream, strawberry syrup drizzle

Peanut Butter and Chocolate Flan "Sandwich" | chocolate sorbet, meringue crisps, peanut crunch

\$36 per person +++

Province was constructed using eco-friendly | sustainable materials.

We support Chicago's Green City Market and serve only sustainable seafood.