

THE WOLFHOUND

BAR & KITCHEN

V = Vegetarian VE = Vegan

SMALL PLATES

French Fries - 8

Garlic aioli & house-made ketchup (v)

Chicken Strips - 11

Cook's Venture Heirloom chicken strips, served with creamy herb dressing & barbecue sauce

Brussel Leaves - 8

Flash-fried brussels sprout leaves, lemon juice, garnished with crispy shallots (ve)

Cheese Curds - 10

Beer-battered white cheddar, creamy herb dressing & tomato sauce (v)

Spinach Artichoke Dip - 13

Creamy 4 cheese blend, Werp Farms spinach & artichoke hearts, fresh tortilla chips (v)

SOUP & SALADS

+grilled or fried Chicken - 6

Dressing choices: creamy herb, balsamic vinaigrette, lemon vinaigrette

Cream of Zucchini

Fresh zucchini with earthy spices, garlic croutons (ve)

Orange Sesame Salad - 11

Mixed greens, tatsoi, baby bok choy, shaved carrot, cucumber, orange supremes, crispy wonton, orange ginger vinaigrette (ve)

Spinach and Endive Salad - 11

Sliced grapes & blue cheese tossed in a balsamic vinaigrette (v)

Mixed Greens Salad - 9

Werp Farm lettuces & watermelon radish (ve)

HANDHELDS

Served with fries or mixed greens salad
+ bacon or egg - 2

Griddle Burger - 16

Two 4-oz La Pryor beef patties, aged white cheddar, orange caramelized onions & garlic aioli, butter bun

Grilled Cheese - 13

Aged white cheddar, smoked gouda, pullman bread, served with tomato sauce (v)

French Dip - 19

Wagyu roast beef, swiss & provolone, french bread, au-jus

Irish Dog - 15

Jumbo Winston sausage, horseradish mustard sauce, Kerrygold whiskey aged cheddar, fresh mustard greens, hoagie roll

Fried Chicken Sandwich - 16

Green Circle buttermilk chicken breast, seared provolone, apple & pear slaw, creamy herb dressing, butter bun

CONSUMER ADVISORY

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.

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ENTREES

Penne alla Vodka - 16

San Marzano tomatoes, vodka, garlic, shallot, cream, parmesan, fresh basil

Bistro Filet - 22

Bistro filet with red wine veal gravy, served with mashed potatoes and sautéed Brussels sprouts

The Full Irish - 19

Bangers, rashers, black & white pudding, fried eggs, tomato, mushrooms, baked beans, hash browns & brown bread

Pan-seared French Chicken Breast - 22

Cooks Venture Heirloom breast, scalloped potatoes, sautéed green beans, white wine butter sauce

PIZZA

14 inch Cheese (v) - 19

The Full Irish Pizza - 27

Bangers, rashers, black & white pudding

Zucchini +1.50

Onion +1.50

Kalamata Olives +1.50

Mushrooms +1.50

Green Peppers +1.50

Veggie Pizza - 23

Green Peppers, Onions, Zucchini, Mushrooms, Kalamata Olives

Sausage +1.50

Pepperoni +1.50

Bacon +2.50

Black or White Pudding +2.50

Irish Bacon +2.50

Irish Sausage +2.50

DESSERT

Cookie Skillet - 9

House-recipe chocolate chip cookie, vanilla ice cream, whipped cream, caramel & chocolate drizzle

Vegan Iced Dessert - 7

Vegan oat milk ice cream by Planty Scoops - rotating