

THE WOLFHOUND

BAR & KITCHEN

V = Vegetarian VE = Vegan

SMALL PLATES

Cheese Curds - 11

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

Chicken Strips - 12

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

French Fries - 8

Garlic aioli & house-made ketchup (v)

Brussel Leaves - 9

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

Spinach Artichoke Dip - 13

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

Mini Sausage Rolls - 11

Winston Irish sausage wrapped in puff pastry

SOUP & SALADS

+grilled or fried chicken - \$6
+ seared steak - \$10

Dressing choices: creamy herb, balsamic vinaigrette, lemon vinaigrette

Mixed Greens Salad - 11

Werp Farm lettuces & watermelon radish (ve)

Caesar Salad - 13

Werp Farm's romaine lettuce, parmesan, & garlic croutons tossed in our caesar dressing (v)

Spinach and Endive Salad - 13

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

Soups of the Day - 8

Rotating, garlic croutons

HANDHELDS

Served with fries or mixed greens salad
+ American bacon or egg - \$3, + Irish bacon or Irish sausage - \$4

Griddle Burger - 16

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

Grilled Cheese - 15

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

French Dip - 21

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

Irish Dog - 16

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

Fried Chicken Sandwich - 18

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.

THE WOLFHOUND

BAR & KITCHEN

ENTREES

Braised Pork Shoulder - 23

8-oz Berkshire braised shoulder, fingerling potatoes, sautéed broccoli, apple cider pork gravy

Bistro Filet - 24

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

The Full Irish - 24

2 pieces of Irish bangers, rashers, black & white pudding, 2 fried eggs, tomato, mushrooms, baked beans, hash potatoes & house made Irish brown bread

Pan-seared French Chicken Breast - 22

Green Circle chicken breast, scalloped potatoes, sautéed green beans, white wine butter sauce

Penne alla Vodka - 17

San Marzano tomatoes, vodka, garlic, shallot, cream, parmesan, fresh basil (v)

Ribeye Steak - 27

10oz house-cut ribeye, baked potato, sautéed broccoli

PIZZA

14 inch Cheese (v) - 19

The Full Irish Pizza - 27

Bangers, rashers, black & white pudding

Veggie Pizza - 23

Green Peppers, Onions, Zucchini, Mushrooms, Kalamata Olives (v)

Zucchini +1.50

Mushrooms +1.50

Sausage +1.50

Black or White Pudding +2.50

Onion +1.50

Green Peppers +1.50

Pepperoni +1.50

Irish Bacon +2.50

Kalamata Olives +1.50

Bacon +2.50

Irish Sausage +2.50

DESSERT

Apple Tart Skillet (v) - 9

House-made traditional apple tart served warm with vanilla ice cream

Cookie Skillet (v) - 9

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

Vegan Iced Dessert (ve) - 7

Vegan oat milk ice cream by Planty Scoops - rotating