

THE
MEADOWLARK
FOOD MENU

MARINATED OLIVES

lemon / orange / fennel seed / chili flakes

8

CAVIAR

american sturgeon caviar / crème fraîche / chives /
housemade malt vinegar & sea salt chips

24

HICKORY SMOKED MUSSELS

chilled pei mussels / white wine vinegar / furikake saltines

16

DIRTY PIMENTO

wisconsin cheddar / smoked peppers / minced salami / crostini

14

SNACK BOARD

salame calabrese / aged pecorino /
artichoke conserva / house focaccia

17

CRISPY CAULIFLOWER

preserved lemon aioli / pickled fresno chili

9

STICKY TOFFEE PUDDING

date cake / caramel / candied walnuts /
housemade bourbon ice cream

13

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.

To offset rising restaurant costs, a 5% surcharge is added to your final bill. This surcharge is in lieu of increased menu charges. You may request to have this taken off your check, should you choose. We appreciate your understanding and support!