## BITES

**BASQUE CHICKEN CROQUETTES**
prosciutto, parsley, brava sauce | 11

**PARMESAN CHICKPEA FRIES** (V, GF)
herb panisse, parmesan, piquillo aioli | 7

**KATAIFI OLIVES** (DF)
merguez lamb sausage, sevilla olive, jalapeño | 9

**YELLOWFIN CRUDO** (GF, DF)
yellowfin tuna, ginger, wakame, radish | 14

**ROMAN ARTICHOKES** (VG, GF*)
long stem artichokes, preserved lemon aioli, quinoa almond mix | 11

**WHIPPED COD BRANDADE DIP**
salt cod, potato, brioche | 15

## SIDES

**ROASTED BROCCOLI** (VG, GF, DF)
dates, pickled raisin, harissa | 8

**ROASTED WILD MUSHROOMS** (VG)
seasonal mushrooms, egg, herbs | 9

**FRITES** (VG)
kennebec frites, sea salt, garlic aioli | 5

**GREEK OLIVES** (VG)
marinated olives, baguette | 5

## FOR THE TABLE

**CHARCUTERIE & CHEESE**
speck prosciutto, soppressata, anabasque sheep's milk, prairie breeze white cheddar | 16

**CRUDITÉ** (V)
seasonal market vegetables, endive, curry yogurt | 8

**DIPS** (DF, V*)
garlic hummus, red pepper muhammara, baked pita chips | 11

**BURRATA** (V)
heirloom tomato, balsamic, polenta baguette | 12

## GREENS

**PANZANELLA WEDGE** (GF)
smoked bacon, fried polenta crouton, tomato, feta herb dressing | 15

**QUINOA KALE CAESAR** (V, GF)
parmesan, vine ripened tomato, quinoa, polenta crouton | 11

**TUNA NIÇOISE** (GF, DF)
confit tuna, jammy egg, cherry tomato, niçoise olive, cucumber, pickled red onion, gem and frisèe lettuce, lemon caper vinaigrette | 15

add **steak** | 6 **chicken** | 4 **salmon** | 6

# BARDAVID

dinner | summer

## FLATBREADS

**ROASTED MUSHROOM** (V)
maitake mushrooms, créme fraiche, onions, comté cheese, arugula | 12

**BURRATA** (V)
fresh burrata, roasted tomato, basil pesto | 11

**NDUJA**
spicy nduja, taleggio, broccoli, roasted sweet peppers, chives | 13

## MAINS

**ROASTED SALMON** (DF)
grain salad, roasted broccoli, harissa miso glaze, kataifi | 19

**STEAK FRITES** (GF)
charred beef bavette, herb oil, kennebec frites, chantrelle butter | 26

**HERB ROASTED CHICKEN** (GF)
summer corn, sweet potato, mushroom chicken jus | 24

**MOROCCAN LAMB SHANK** (GF)
black lentils, pickled eggplant, curry yogurt, mint salad | 26

*"Our cuisine should connect with our guests in an authentic way that sparks emotion, social harmony, and lasting conversation. The story of where our recipes come from is just as important as the ingredients we use to compose the dishes."*
*- Chef Marco Bahena*

**V**: VEGETARIAN **VG**: VEGAN **DF**: DAIRY FREE **GF**: GLUTEN FREE ✱: CONTAINS NUTS

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.