

GILT BAR

- C H I C A G O -

Since 2010, a Chicago original dedicated to the pleasures
of drinking in restaurants and eating in bars.

STARTERS

Slow Roasted Meatballs	16 ^{.95}
<i>beef, pork, veal, parmesan, herbs</i>	
Tenderloin Steak Tartare *	24 ^{.95}
<i>egg yolk custard, calabrian chile & toasted country bread</i>	
Wood Fired Bone Marrow	25 ^{.95}
<i>caramelized red onion jam, parsley salad</i>	
Burrata	23 ^{.95}
<i>tomato confit, aged balsamic, basil, sourdough</i>	
Truffle Mozzarella Sticks	22 ^{.95}
<i>black truffle, red sauce</i>	

SALADS

House Salad	16 ^{.95}
<i>tender lettuce, shaved parmesan, salami & olives in red wine vinaigrette</i>	
Chopped Wedge Salad	18 ^{.95}
<i>egg, bacon, bleu cheese, herbs</i>	
Smoked Salmon Caesar	18 ^{.95}
<i>crispy potatoes & classic caesar dressing</i>	

• Enhancements •

Thick Cut Bacon *...6^{.95} Farm Egg *...2^{.95} Grilled Chicken *...9^{.95}

HANDMADE PASTA

Spicy Orecchiette	20 ^{.95}
<i>spicy pork sausage, rapini, garlic, parmesan</i>	
Paccheri alla Norma	20 ^{.95}
<i>smoked eggplant, Bianco tomatoes, ricotta salata, basil</i>	
Pappardelle with Prosciutto & Peas	22 ^{.95}
<i>parmesan cream, chili breadcrumbs, lemon</i>	
Truffle Bucatini	23 ^{.95}
<i>black truffle, butter, pecorino</i>	
Lamb Sugo	24 ^{.95}
<i>casarecce noodles, braised lamb, merguez</i>	
Vodka Rigatoni	21 ^{.95}
<i>spicy vodka sauce, parmesan, basil</i>	
Ricotta Gnocchi	19 ^{.95}
<i>brown butter, lemon, fried sage</i>	

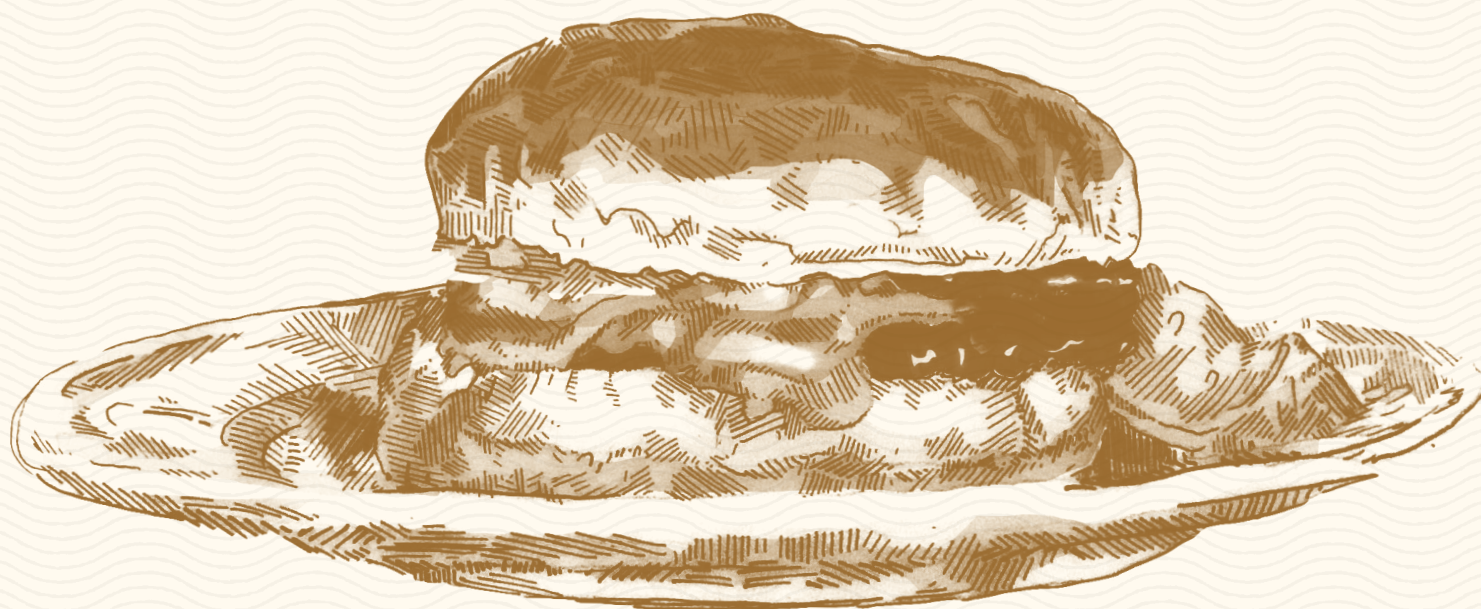
* Gluten Free Options Available

SEAFOOD & SHELLFISH

Steamed Mussels ☉	28 ^{.95}
<i>lemon vermouth broth, thyme & garlic bread</i>	
Whole Grilled Branzino ☉	38 ^{.95}
<i>chermoula sauce & lemon</i>	
Honey Peppered King Salmon ☉	39 ^{.95}
<i>brown butter, lemon confit</i>	
Grilled Swordfish ☉	29 ^{.95}
<i>tomato, capers, olives & fried rosemary</i>	

ENTREES

Chicken Parmesan	29 ^{.95}
<i>red sauce, fresh mozzarella & basil</i>	
Prime Rib French Dip	26 ^{.95}
<i>shaved thin, with swiss, au jus & creamy horseradish</i>	
Pork Loin Saltimbocca ☉	35 ^{.95}
<i>heritage Berkshire pork, prosciutto & sage</i>	
Coal Fired Ribeye * ☉	69 ^{.95}
<i>16oz center cut, herbed bone marrow butter</i>	
Roasted Chicken ☉	29 ^{.95}
<i>herb salad, garlic confit & chicken jus</i>	



Wagyu Cheeseburger ☉

griddled and pressed snake river farms wagyu, american cheese, pickles, onion & dijonnaise, golden fries - 29^{.95}

SIDES

French Fried Potatoes ☉	8 ^{.95}
Smashed Potatoes ☉	10 ^{.95}
Brussels Sprouts ☉	12 ^{.95}
Thick Cut Bacon ☉	14 ^{.95}
Grilled Asparagus ☉	13 ^{.95}
Roasted Mushroom Carbonara ☉	13 ^{.95}
Vesuvio Potatoes ☉	12 ^{.95}

**Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.*

As a way to offset rising costs associated with the restaurant, we have added a 3.25% surcharge to all checks. You may request to have this taken off your check.

☉ *Gluten Free Options Available*