



WARM MILK BREAD salted irish butter 7



## STARTERS

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|---|---|
| FRIED CALAMARI . . . . . 18<br>peppadew, chipotle aioli                                     | BLISTERED SHISHITO PEPPERS 15<br>smoked chili vinaigrette, roasted garlic aioli           |
| BIGEYE TUNA TARTARE . . . . . 21<br>cucumber, jalapeño, red bell pepper, ponzu, wonton chip | FAVA BEAN HUMMUS . . . . . 17<br>pistachio crumble, chile de arbol, crudité, grilled naan |
| JUMBO LUMP CRAB CAKE . . . . . 28<br>dill remoulade, petite greens salad                    | PROSCIUTTO & MELON CROSTINI 18<br>stracciatella, melon marmalade, basil                   |

## SALADS

*chicken +10 | salmon +13 | black tiger shrimp +14 | grilled steak +16\**

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| CASHEW CHICKEN SALAD . . . . . 21<br>emerald kale, savoy cabbage, golden raisin, mint, sesame-miso vinaigrette | SUPER GREEN VEGETABLE . . . . . 16<br>kale, avocado, broccoli, asparagus, pepperoncini, olive, pistachio, lemon vinaigrette, parmesan |
| CHOPPED BABY WEDGE . . . . . 15<br>maple bacon bits, crumbled blue cheese, egg, cornichon, buttermilk ranch    | LITTLE GEM CAESAR . . . . . 14<br>sourdough crouton, parmesan, caesar vinaigrette   |

## SANDWICHES

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| KOREAN FRIED CHICKEN . . . . . 18<br>black garlic aioli, green papaya slaw, sesame bun        | PRIME 8oz BURGER* . . . . . 21<br>monterey jack, jalapeño relish, aioli                        |
| FRENCH DIP . . . . . 26<br>slow-cooked eye of round, monterey jack, horseradish cream, au jus | TURKEY BURGER . . . . . 19<br>grilled red onion, avocado, lettuce, tomato, muenster, dijonaise |

## MAINS

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| SUMMER CORN RISOTTO . . . . . 24<br>mascarpone, tarragon, sweet corn crumble      | AHI TUNA TATAKI* . . . . . 39<br>crispy sushi rice, togarashi, mango, avocado                |
| SCOTTISH SALMON* . . . . . 35<br>israeli couscous, tomato vinaigrette, chermoula  | ALASKAN HALIBUT . . . . . 36<br>summer squash, ajo blanco, greek oregano                     |
| MISO-BLACK COD . . . . . 36<br>oyster mushroom, green onion, shiitake dashi       | HANGER STEAK-FRITES* . . . . . 38<br>bordelaise, caramelized onion, maître d' butter         |
| BERKSHIRE PORK CHOP* . . . . . 34<br>charred peach, stone fruit glaze, hoja santa | ROASTED ½ CHICKEN . . . . . 27<br>summer mushroom panzanella, chow chow, roasted chicken jus |

## SIDES

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| GRIDDLED ASPARAGUS . . . . . 12<br>chili crisp, sesame aioli | SUMMER CORN SUCCOTASH . . . 10<br>creole butter, asparagus, goat cheese |
| ONION RINGS buckwheat honey mustard . 9                      | CHARRED BROCCOLINI lemon . . . 12                                       |
| FRENCH FRIES roasted garlic aioli . . . 9                    | SIMPLE GREENS SALAD . . . . . 9   |

## DAILY SPECIALS

*monday*  
**G BURGER + BEER\***  
monterey jack, pancetta crisp, shaved onion, gemini aioli, fries  
21

*tuesday*  
**CHICKEN SCHNITZEL**  
arugula, pickled peppers, parmesan  
21

*wednesday*  
**FISH + CHIPS**  
beer-battered cod, malt vinegar aioli  
24

*thursday*  
**FLORIDA GROUPE**  
snap pea, oyster mushroom, ginger-XO glaze  
34

*friday*  
**LOBSTER RISOTTO**  
fava, mascarpone  
38

*saturday*  
**PENNSYLVANIA DUCK BREAST\***  
salsa macha, hot honey, heirloom baby carrots 36

*sunday*  
**FRIED CHICKEN**  
biscuit, b & b pickles, german potato salad, hot sauce  
35

COCKTAILS

GEMINI ORIGINALS

THE SQUIRTSKY

vodka, grapefruit, lime, soda 13

VELVET OLD FASHIONED

bourbon, cointreau, amarena cherry,  
orange 14

🍸 LONDON SOUR\* earl grey infused gin, lemon, honey, elderflower, egg white 16

🍷 DAISY HEAT tequila, sotol, watermelon, habanero, lime 16

🍸 NITRO COLD BREW MARTINI ketel one, la colombe cold brew, espresso liqueur 19

🍸 SOMMARØY & THE CITY 55 proof vodka, lime, cranberry, lemongrass syrup 15 LOWABV

🍷 OAXACAN 75 nosotros blanco, st. germain, lime, sparkling rosé 18

WINE BY THE GLASS

*sparkling*

CANTINE DEL GARDA glera | nv | prosecco, it . . . . .14 | 56

PIERRE SPARR ROSÉ pinot noir | nv | alsace, fr. . . . .15 | 60

MILENA PET-NAT ROSÉ gamza | nv | danube, bg . . . . .14 | 56

*rosé + orange*

ROSEBLOOD D'ESTOUBLON cinsault | 2023 | provence, fr. . .16 | 64

CARUSO & MININI catarratto | 2022 | sicily, it . . . . .15 | 60

*white*

CANTINA LAVIS pinot grigio | 2022 | trentino, it . . . . .11 | 44

MASSEY DACTA sauvignon blanc | 2022 | marlborough, nz . . .14 | 56

LA PARADE sauvignon blanc | 2022 | sancerre, fr . . . . .23 | 92

DOMAINE DE ROCHEBIN chardonnay | 2021 | burgundy, fr . . .18 | 72

DIORA chardonnay | 2021 | monterey, ca . . . . .13 | 56

*red*

CUEVA DE LOBOS tempranillo | 2021 | rioja, sp . . . . .11 | 44

ALBERT-BICHOT pinot noir | 2020 | burgundy, fr. . . . .19 | 76

FIRESTEED pinot noir | 2021 | oregon, us . . . . .13 | 52

CHAPPELLET MTN CUVÉE red blend | 2021 | napa valley, ca . 24 | 96

BONANNO cab sauv | 2022 | alexander valley, ca . . . . .22 | 88

*cans*

GUINNESS

dry stout | 4.2% | dublin, ireland |  
14.9 oz | 7

MAPLEWOOD 'SON OF JUICE'

hazy ipa | 6.3% | chicago, il  
16 oz | 8

DOVETAIL 'VIENNA'

vienna lager | 5.1% | chicago, il  
16 oz | 9

OFF COLOR 'APEX PREDATOR'

farmhouse ale | 6.5% | chicago, il  
16 oz | 9

ATHLETIC 'UPSIDE DAWN'

golden ale | 0.0% | milford, ct NA  
12 oz | 8

*bottles*

MILLER LITE

light lager | 4.2% | milwaukee, wi  
12 oz | 7

MOODY TONGUE 'APERITIF'

pilsner | 5.0% | chicago, il  
12 oz | 11

NEVER SAY NO

🍷 BLUEBERRY LEMON COLLINS

blueberry, lemon, chamomile tea,  
lyre's london dry 0.0, soda 14

🍷 BLACK PEPPER NOJITO

lime, black pepper, simple,  
soda, mint 11