

16TH WARD



PIZZA TO SHARE

HOUSE CHEESE PIZZA - 19.

marinara sauce, garlic confit, house cheese blend, fresh herbs

HOT HONEY PEPPERONI - 23.

garlic confit, house cheese blend, hot honey, cup and char pepperoni

TRUFFLE PIG - 25.

roasted wild mushrooms, truffle oil, applewood smoked bacon lardons, house cheese blend, garlic confit

PICKLE PIZZA - 22.

house cheese blend, pickle relish, garlic confit, ranch, crispy onion, fresh herbs

SHORT RIB PIE - 25.

roasted garlic confit, tomato braised short rib, mozzarella, sunday sauce, boursin, fresh herbs

VODKA PIZZA - 22.

rstracciatella, vodka sauce, house cheese blend, garlic confit

ADD: pepperoni - 4. sausage - 5. roasted chicken - 6. bacon - 4.
cauliflower crust available



STARTERS

DUMPLINGS - 15.

russian-style chicken & pork dumplings, scallions, soy reduction

PIEROGIES - 15.

potato filled dumplings, melted butter, caramelized onions

WHITE WINE MUSSELS - 19.

roasted garlic white wine broth, toast points

BURRATA - 16.

fresh figs, goat cheese, sage oil, acorn squash, roasted pecans, balsamic glaze

SOFT PRETZEL - 14.

jumbo soft pretzel, served with house beer cheese & dijon dip

SPINACH & ARTICHOKE DIP - 16.

house-made bread, creamy garlic dip, crispy onion



SALADS

CAESAR - 6. | 12.

romaine, croutons, pecorino, romano, house dressing

ROASTED SQUASH - 12.

house greens, roasted squash, pears, roasted pecans, brie, dried cranberries, maple vinaigrette

CHOPPED WEDGE - 6. | 12.

chopped iceberg, house ranch, bacon, tomatoes, red onion, gorgonzola



ENTREES

16TH WARD STEAK - 50.

8oz Filet Mignon or 14oz New York Strip, calabrian butter, roasted brussels sprouts, duck fat potatoes, chimichurri

FRENCH ONION RISOTTO - 32.

arborio rice, caramelized onion puree, creme fraiche, gruyere, fresh herbs, onion pangrattato

PORK CHOP CALABRESE - 35.

pan seared pork chop, onions, peppers, hot italian sausage, roasted fingerlings, white wine pan sauce

PORK SHANK - 36.

slow roasted pork shank, apple butter glaze, cippolini onion creamed corn

SALMON - 34.

miso glaze, roasted mushrooms, sprouts, furikake, crispy onions, basmati rice

BURNT ENDS MAC & CHEESE - 34.

BBQ burnt ends, house cheese sauce, pickled red onions, crispy onions, scallions

HOT HONEY CHICKEN - 39.

half chicken, hot honey glaze, duck fat potatoes, roasted brussels sprouts

SHRIMP & GRITS - 39.

blackened shrimp, sauteed peppers & onions, brown butter cheddar grits



SANDWICHES

HOUSE BURGER - 19.

8oz burger patty, lettuce, tomato, red onion, bacon, cheddar & american, roasted garlic dijonnaise, brioche bun

FOCACCIA GRILLED CHEESE - 16.

focaccia, boursin, gruyere, mozzarella, side of creamy tomato soup

STEAK & CHEESE MELT - 20.

shaved ribeye, caramelized onions & peppers, cooper sharp blend, ciabatta, mayo

**menu may contain or have come into contact with peanuts, tree nuts, eggs, shellfish, soy, gluten or dairy.*

**consuming raw or undercooked meats may increase the chance of food born illness*

a 3% charge will be added to all credit card payments, please alert your server if paying with a Debit Card • 20% service charge will be added to parties of six or more