Southern Fried Chicken

honey-glazed biscuit, garlic mashed potatoes & gravy, housemade hot sauce

28

Sundays Only!

Call to Reserve!
**Salads**

- add a chicken breast (+7), salmon (+11), or steak (+11) -

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Greens</td>
<td>9</td>
</tr>
<tr>
<td>vintage prairie farms lettuce, champagne vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Bill's Caesar</td>
<td>11</td>
</tr>
<tr>
<td>little gem lettuce, torn crouton, parmesan</td>
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</tr>
<tr>
<td>Baby Wedge</td>
<td>14</td>
</tr>
<tr>
<td>maple bacon, pickled red onion, tomato, buttermilk ranch, blue cheese</td>
<td></td>
</tr>
<tr>
<td>Beets &amp; Quinoa</td>
<td>14</td>
</tr>
<tr>
<td>goat cheese, orange, spiced pepitas, blood orange vinaigrette</td>
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</tbody>
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**Starters**

- Prosciutto & Burrata Crostini | 14 |
  - melon marmalade, genovese basil oil |
- Steamed P.E.I. Mussels | 17 |
  - 1 lb, fra diavolo or provençal |
- Potato & Leek Soup | 11 |
  - crispy fried leeks, chive oil |
- Grilled Octopus | 17 |
  - fingerling potato, salsa verde, paprika aioli |

**Entrees**

- Vegetable Cavatappi | 17 |
  - tomato, mushroom, spinach, parmesan |
- Maple-Glazed Salmon | 27 |
  - farro pilaf, vinaigrette |
- Roasted 1/2 Chicken | 23 |
  - potato-bacon hash, citrus-thyme jus |
- Steak Frites (10 oz Flat Iron or 8 oz Filet) | 30/42 |
  - bone marrow butter, balsamic glaze, upgrade to truffle fries +3 |
- Warm Parker House Rolls | 6 |
  - nordic creamery butter, maldon sea salt |
- Roasted 1/2 Chicken | 23 |
  - potato-bacon hash, citrus-thyme jus |
- Steak Frites (10 oz Flat Iron or 8 oz Filet) | 30/42 |
  - bone marrow butter, balsamic glaze, upgrade to truffle fries +3 |

**Sides**

- Charred Cauliflower | 11 |
  - harissa yogurt, cilantro |
- Brussels Sprouts | 11 |
  - bacon, balsamic, parmesan |
- Truffle-Parmesan Fries | 11 |
  - garlic aioli |
- French Fries | 7 |
  - ketchup |

**Dinner for 2**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Winter Kale Salad</td>
<td>54</td>
</tr>
<tr>
<td>Short Rib Pot Roast</td>
<td>54</td>
</tr>
<tr>
<td>Egg Noodles</td>
<td>54</td>
</tr>
<tr>
<td>Roasted Root Vegetables</td>
<td>54</td>
</tr>
</tbody>
</table>

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* denotes items that contain nuts -

- consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions -

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Lincoln Park’s favorite American Bistro.
A neighborhood place where everyone knows your name . . .

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Established in 2009

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Cocktails

Lincoln Park's Favorite

- **The Heater**
  - nosotros blanco,
  - lime, serrano
  - upgrade to nosotros mezcal (+4)

- **Velvet Old Fashioned**
  - evan williams bourbon,
  - orange liqueur,
  - amarena cherry, orange

- **Squirtsky Draft**
  - rocktown grapefruit vodka,
  - vodka, grapefruit, lime

- **The Kensington**
  - the botanist gin, lime,
  - chase elderflower, cava

- **The San Pancho**
  - corazón blanco, la luna mezcal,
  - lime, habanero bitters,
  - twisted alchemy cold-pressed pineapple juice

Wines by the Glass

**Bubbles**

- **Mas Fi Cava** ........................................... 11/48
  - nv | penedes, spain
  - white flower & citrus, crisp & elegant

**Rosé**

- **Charmel Rosé (Draft)** ......................... 12/46
  - 2018 | cotes de provence, france
  - raspberry & wildflower, bright & fresh

**Whites**

- **Mohua Sauvignon Blanc (Draft)** ....... 12/46
  - 2018 | marlborough, new zealand
  - passionfruit sorbet, lemon blossom, tropical

- **Les Bouffants Sancerre** ................. 18/69
  - 2018 | loire valley, france
  - delicate citrus, fig & floral

- **Ca’ Momi Chardonnay** ....................... 11/42
  - 2018 | napa, california
  - vanilla, green apple, oak & spiced pear

**Reds**

- **Bouchard Pinot Noir** ......................... 12/46
  - 2018 | burgundy, france
  - smooth tannins, excellent length

- **Inkarri Malbec** ............................... 14/56
  - 2019 | mendoza, argentina
  - jam, earth, & light spice

- **Bonanno Cabernet** .............................. 16/62
  - 2016 | napa, california
  - baked fruit & cocoa

- **Anciano Temparnillo** ...................... 11/42
  - 2013 | valdepenas, spain
  - ripe berry & cherry, balanced finish

**Beers**

- **LaGrow Organic Lager** ................. 8
  - 16oz draft | chicago, il
  - light-bodied, biscuit, clean finish

- **LaGrow Organic APA** ....................... 8
  - 16oz draft | chicago, il
  - crisp & effervescent, hint of grapefruit

- **Hopewell Lightbeam Hazy IPA** ........ 8
  - 16oz can | chicago, il
  - ripe mango, apricot, green grass

**Dessert**

- **Chocolate Bombe**
  - flourless dark chocolate cake,
  - vanilla crème anglaise,
  - whipped cream, amarena cherries

- **Pineapple Upside Down Cake**
  - pineapple compote, rum caramel,
  - ginger ice cream

- **Crème Caramel Brûlée**
  - maldon sea salt, whipped crème brulée

- **Homer’s Ice Cream**
  - oreo cookie, peach, heath crunch, vanilla
  - 3/scoop

- **Homer’s Sorbet**
  - black raspberry, lemon

**Zero Proof**

- **Cherry Limeade** ............................. 5
  - cranberry, mint, lime, soda
  - housemade ginger syrup

- **FKG** ................................. 5
  - cranberry, mint, lime, soda
  - housemade ginger syrup

- **Danny-O** ............................... 5
  - 5 alive, ginger ale, club soda
  - add vodka, rum, or tequila!