

clever rabbit

CHEF'S FIVE FOR \$50 TASTING

(price is per person and offered only to entire table)

FIRST

BARLEY CONSOMMÉ [VG]

pot sticker, peanut, crispy mushroom

SECOND

RHUBARB TART [V]

saffron, fromage blanc, spruce tip,
endive, fennel

THIRD

WHITE ASPARAGUS [V,GF]

picatta, caper, preserved lemon,
parsley, rice cake

FOURTH

STRIP STEAK

fermented black bean,
spring peas, smoked shoyu

FIFTH

BAKLAVA [V]

hazelnut, black walnut, dark chocolate

[V] Vegetarian
[GF] Gluten-Free

[VG] Vegan
[DF] Dairy-Free

VEGETABLES

CARROT DUMPLINGS [VG] 12
roasted carrot, miso, kaffir lime

CRUDITE 28
chef's selection of fresh & pickled vegetables
edamame hummus, french onion, herb ranch

BABY ARTICHOKEs [V,GF] 14
grilled and marinated, green garlic custard,
greek olive, baby lettuce

RHUBARB TART [V] 12
saffron, fromage blanc, spruce tip,
endive, fennel

WHITE ASPARAGUS [V,GF] 15
picatta, caper, preserved lemon,
parsley, rice cake

GREEN ASPARAGUS [V,GF] 14
burrata, wild onion, pepita

GNOCCHI [V] 13
fava bean, pecorino calabrese,
peppercorn, golden egg

DOSA [VG,GF] 14
spicy sweet potato, green garbanzo,
squash blossom, sesame chutney, cilantro

NOT VEGETABLES

ALASKAN HALIBUT [GF,DF] 27
gribiche, swiss chard

STURGEON 27
bone marrow, bbq carrot, shaved radish

CHICKEN 22
corn bread hush puppy, spinach, shallot
tasso ham vinaigrette, pickled jalepeño

THE FAT RABBIT 16
cdk farms beef burger, portobello, swiss,
crispy onion, pickles, steak aioli, brioche

CHEESE PLATE 28
honeycomb, blueberry, sourdough, candied nuts

SPECIAL THANKS TO THE FARMERS AT
Butternut Sustainable Farm, Mick Klug Farm,
Green Acres, Nichols Farm and Orchard

Executive Chef - Spencer Blake

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BRUNCH

BITES

RABBIT BREAKFAST [V] eggs, potatoes, roasted bbq carrots, toast and jam	12
OMELETTE [V,GF] asparagus, goat cheese, mixed greens	12
BURRITO [V] egg, black beans, roasted vegetables, potatoes, salsa, chihuahua cheese, crema	12
BANANA PANCAKES [VG] dark chocolate chips, bruléed banana	12
AVOCADO BAGEL everything bagel, smoked salmon, radish, pepita, sesame	12
SOUP [VG] with your choice of salad or grilled cheddar cheese sandwich	12
THE FAT RABBIT cdk farms beef, portobello, swiss, crispy onion, pickles, steak aioli	16

SIDES

HOUSE-MADE DONUT	03
TOAST - butter & jam	04
ROASTED BBQ CARROTS	06
POTATOES	06
ANSON MILLS CHEESY GRITS	06
2 EGGS TO ANY DISH	04
SIDE SALAD	06

SWEETS

CHOCOLATE CHIP COOKIE	05
CARROT CAKE	09

BEVERAGES

BLOODY MARY wheatly vodka, house bloody mix, pickles	12
PEYCHAUD'S SPRITZ peychaud's aperitivo, cava, orange	12
CARROT MARGARITA corazón tequila, ancho reyes verde, carrot, agave, lime, lime sea salt	14
THE TRICKSTER wheatley vodka, tattersal orange crema, rare tea cellar georgia peach nectar, orange juice, lemon, topo chico	14

COTTONTAILS (NO ALCOHOL)

Y.E.M curry nectar, pineapple, orange, lime	08
HIBISCUS LEMONADE hibiscus, lemon, topo chico	06
(ADD VODKA, GIN, WHISKEY, RUM OR TEQUILA)	06
FRESH SQUEEZED ORANGE JUICE	05

BEER

URBAN CHESTNUT - ZWICKEL st. louis, missouri / 5.1% / 16oz bavarian style lager	07
OFF COLOR - YUZU FIERCE chicago, illinois / 3.8% / 12oz tart yet fruity sweet beliner weisse	07
MAPLEWOOD - FAT PUG [NITRO] chicago, illinois / 5.6% / 12oz smooth and easy drinking stout	07

** full draft beer list available**

COFFEE & TEA

DARK MATTER COFFEE coffee "giant steps"	04
espresso "unicorn blood"	04
cappuccino	06
latte	06
RARE TEA CELLARS matcha latte	06
emperor's chamomile	05
georgia peach nectar rooibos	05
samurai chai	05
regal english breakfast	05
regal earl grey	05
sicilian blood orange green	05
emperor's lemon verbena	05