

clever rabbit

SALADS chicken +6 | poached salmon +7 | tofu +3

FIAMBRE [GF,V]	16
roasted red peppers, corn, avocado green beans, chickpeas, cucumber, carrot, radish, egg, hearts of palm, cheddar, ginger-lime vinaigrette	
GREEK [GF,V]	14
kale, tomato, cucumber, feta, beets, olives, potato salad, cabernet vinaigrette	
KALE [VG,GF,DF]	14
crispy kale, peaches, marcona almonds, lavender-lemon vinaigrette, 6 year balsamic	
CAESAR	14
purple turnips, anchovy, parmesan, calabrian breadcrumbs	

CRUDITE PLATTER [V]

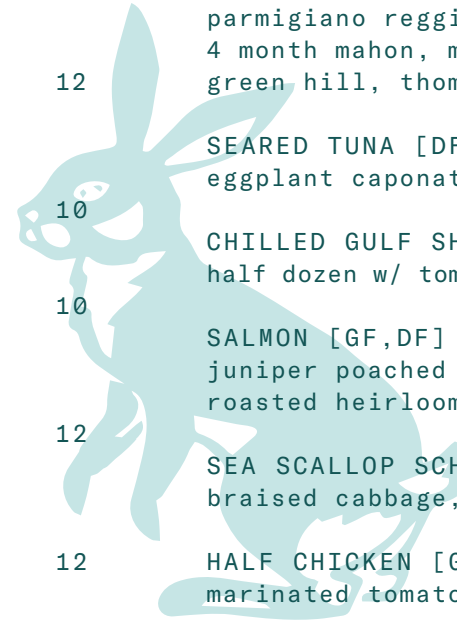
raw + pickled veggies, elotes, melon,
sweet pepper spread, eggplant agrodolce,
hemp seed naan
\$45

VEGETABLES

CARROT DUMPLINGS [V,DF]	12
roasted carrots, ginger, herbs, honey	
ELOTES [V]	12
corn on the cobb, avocado salt, chiles, parmesan	
POTATOES [GF]	10
dill potatoes, roasted shallot yogurt	
ROASTED BEETS [V,GF]	10
valdeon bleu, marcona almonds, mustard greens	
BRUSSELS SPROUTS [V,GF]	12
preserved lemon, horseradish, yogurt, honey	
CHINESE BROCCOLI [VG,DF]	12
salt + pepper tofu, fermented black beans, citrus	
“CHAMPAGNE OF BEERS” VEGGIES [V]	14
broccoli, pickles, shallots, blistered shishito peppers	
CAULIFLOWER [VG,GF,DF]	14
bay leaf, pickled summer veggies, cauliflower puree	
FETTUCCINE [V]	18
braised mushrooms, farm greens, parmesan	
PIZZA [V]	18
heirloom tomato sauce, japanese eggplant, cubanelle peppers, smoked mozzarella	

NOT VEGETABLES

CHEESE PLATE [V]	14
parmigiano reggiano, parma, italy - cow 4 month mahon, minorca, spain - cow green hill, thomasville, georgia - cow	
SEARED TUNA [DF]	14
eggplant caponata, crackers	
CHILLED GULF SHRIMP [GF, DF]	20
half dozen w/ tomato & horseradish relish	
SALMON [GF,DF]	18
juniper poached salmon, olivada roasted heirloom carrots, capers	
SEA SCALLOP SCHNITZEL [DF]	18
braised cabbage, caraway, anchovy	
HALF CHICKEN [GF,DF]	18
marinated tomato, arugula	
THE FAT RABBIT	17
double cheeseburger, mushrooms, sherry mustard, onions, swiss	



[V] Vegetarian
[GF] Gluten-Free

[VG] Vegan
[DF] Dairy-Free

EXECUTIVE CHEF Matt Lair

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BITES

GRANOLA BOWL [V]	12
greek yogurt, acai & banana puree, honey, weekly selection of fruit, herbs	
GAI LAN BOWL [V,GF]	16
chinese broccoli, anson mills rice, salt & pepper tofu, fermented soy beans, soy-pickled egg	
BUTTERNUT FARMS SCRAMBLE [V,DF,GF]	14
egg whites, patty pan squash, avocado, heirloom tomatoes, quinoa	
AVOCADO TOAST [VG,DF]	12
marcona almond & meyer lemon gremolata	
RABBIT BREAKFAST [V]	15
scrambled eggs, summer hashbrowns, smoked maple carrots, broiled tomato, toast	
BURRITO [V]	10
scrambled eggs, potato hash, black beans, heirloom tomatoes, avocado, salsa verde	
AVOCADO PANCAKES [V]	15
honey comb, grapefruit, blis barrel aged maple syrup	
PEPPERS & EGG SANDWICH [V]	12
fried egg, escalivada, aioli, mahon cheese	
SMOKED SALMON	20
cold smoked salmon, soft boiled egg, steelhead roe & salmon rillette, vegan biscuit	
SALMON OMELETTE [DF,GF]	12
smoked salmon, avocado, lemon	
VEGGIE OMELETTE [V,GF]	10
kale, marinated mushrooms, swiss	
BISCUITS & GRAVY [VG]	12
mushroom gravy, herbs	
FIAMBRE SALAD [GF,V]	14
roasted red pepper, asparagus, carrot, chickpeas, cucumber, green beans, radish, egg, hearts of palm, cheddar, ginger-lime vinaigrette	
SHIRAZI SALAD [V]	12
diced cucumber, tomato & onion, labneh, lemon, mint	
THE FAT RABBIT	15
double cheeseburger, mushrooms, sherry mustard, onions, swiss	

SIDES

TOAST OR BISCUIT- jams & fancy butter	06
SMOKED MAPLE CARROTS	06
BROILED TOMATO	05
SUMMER HASHBROWNS	06
ADD AN EGG TO ANY DISH	02

[V]	Vegetarian	[VG]	Vegan
[GF]	Gluten-Free	[DF]	Dairy-Free

BEVERAGES

COCKTAILS

BLOODY MARY	12
wheatley vodka, house bloody mix, pickles	
VERDE BLOODY MARY	12
montelobos mezcal, house verde mix, avocado salt	
CARROT MARGARITA	12
piedra azul reposado, ancho reyes verde, carrot, agave, lime sea salt, sage	
CHEAP SUNGLASSES	12
wheatly vodka, chateau, melon, lemon, mint	
A PICTURE OF NECTOR	12
hendricks gin, peach, lemon, mint	
THE CADDY	12
very old barton, black tea, honey, lemon, Kpynhik herbal honey bitters	

COTTONTAILS (NO ALCOHOL)

CARROT ORANGE JUICE	04
BLUEBERRY SAGE LEMONADE	06
lemon, blueberry, sage, agave, topo chico	

BEER

BEGYLE BOAT SHOES	07
chicago, illinois / 5.0% / 16oz kölsch	
MAPLEWOOD THE CHARLATAN	07
chicago, illinois / 6.1% / 16oz american pale ale	
FORBIDDEN ROOT	07
STRAWBERRY BASIL HEFEWEIZEN chicago, illinois / 5.0% / 12oz hefeweizen with strawberry and basil	

COFFEE & TEA

DARK MATTER COFFEE		
12oz chocolate city cold brew		06
coffee "sips of hope"		04
espresso "unicorn blood"		04
cappuccino		06
latte		06

RARE TEA CELLARS

Iced Matcha Almond Milk Latte	07
Emperor's Chamomile	04
Georgia Peach Nectar Rooibos	05
Emperor's Genmaicha	05
Regal Earl Grey	05

THANKS TO THE FARMERS AT:
Mick Klug Farm, Butternut Sustainable Farm,
Slagel Family Farm, Green Acres,
Nichols Farm and Orchard, Sweet Grass Dairy

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