

small plates & shares

*Chilled Oysters** raw w/ house mignonette –or– broiled w/ chili butter | 4⁸⁸ ea.

Argentinian Red Prawn Carpaccio chili-lime vinaigrette | sunchokes | sweet pea | 16⁸⁸

Roasted Mussel Toast pan con tomate | calabrian chili butter | 18⁸⁸

Artichoke Hummus pecan dukkah | pomegranate molasses | 15⁸⁸

Brussels Sprouts 'Bravas' pimenton | bravas sauce | 13⁸⁸

Black Truffle Puff Bread crunchy herbs | toasted garlic | parmesan | 21⁸⁸

*Harissa Spiced Lamb Skewer** cucumber tzatziki | lime | dill | 18⁸⁸

Octopus de Bourgogne garlic-parsley butter | grilled lemon | 18⁸⁸

*Yellowtail Crudo** black pepper gastrique | cherries | 19⁸⁸

Kale & Brussels Sprouts Salad grapefruit | mizithra cheese | 17⁸⁸

Endive & Avocado Salad lemon-parmesan dressing | torn croutons | 18⁸⁸

housemade pastas

Blue Crab Bucatini lobster beurre fondue | asparagus | lobster bottarga | 24⁸⁸

Spicy Calamari Lumache jamón | harissa butter | calabrian chili | 23⁸⁸

Fiorentini al Sugo smoked tomato | catalpa grove sausage | 25⁸⁸

Swiss Chard Gnudi heirloom tomato | bell peppers | taleggio | pine nuts | 22⁸⁸

mains

Grilled Mediterranean Branzino marinated olives | dill | fennel | 36⁸⁸

Yogurt and Harissa Chicken green goddess | zucchini | pecorino | 29⁸⁸

Potato Gnocchi wagyu brisket ragu | ricotta salata | pickled chilies | 26⁸⁸

*Apolonia Cheeseburger** two patties | black truffle | frisée | 24⁸⁸

Marinated Sakura Pork Loin grilled gem lettuce | parmesan | 29⁸⁸

Wild-Caught Alaskan Halibut summer squash | brown butter 'ravigote' | 36⁸⁸

Prime Flat Iron Steak piquillo 'romesco' | confit petite onions | 39⁸⁸

chef's tasting menu

our seasonal & local 5-course tasting menu inspired by apolonia classics as well as new favorites.
reflective of the best products available, from our beloved farmer-partners & local markets

71⁸⁸

sommelier's wine pairing

a curated selection of wines, specifically chosen to highlight & enhance each of the tasting menu courses

48⁸⁸

cocktails

17⁸⁸

Gin Tónica

lots of herbs & lots of citrus

Adonis

vermouth | palo cortado | amaro

Equinox

bourbon | strawberry | mint | lemon

Fender

vodka | fennel brine

Corsair

rum | pineapple | rosemary | lime

spirit free

14⁸⁸

Honeybee

yuzu | olive oil | elderflower

*add vodka +4⁸⁸

Fantasy in France

rooibos tea | lemon | bubbles

*add gin +4⁸⁸

on draft

8⁸⁸

'Cheap Thrills' IPA

saint errant brewing | chicago | il

Czech Pilsner

moRE brewing | villa park | il

cans

8⁸⁸

Pilsner

perennial brewing | st louis | mo | 16 oz

Hefeweizen

mikerphone brewing | elk grove | il | 16 oz

Saison de Lis

perennial brewing | st louis | mo | 16 oz

wines by the glass

sparkling

Prosecco 17⁸⁸

NV le colture | valdobbiadene | italy

Brut Réserve 29⁸⁸

NV charles heidsieck | champagne | france

white

Muscadet 13⁸⁸

2022 la louvetrie | loire valley | france

Grüner Veltliner 14⁸⁸

2024 malat | kremstal | austria

Sauvignon Blanc 14⁸⁸

2024 terres blondes | loire valley | france

Dry Riesling 15⁸⁸

2021 georg gustav huff | rheinhessen | germany

Chardonnay 16⁸⁸

2022 valliant | central coast | california

Albana Secco 12⁸⁸

2022 vigna rocca | romagna | italy

orange

Vermentino Orange 14⁸⁸

2025 monte rio | clement hills | california

red

Gamay Noir 15⁸⁸

2023 georges dubœuf | beaujolais | france

Pinot Noir 17⁸⁸

2024 brooks | willamette valley | oregon

Cabernet Franc 15⁸⁸

2023 nicolas reau | anjou | france

Barolo 15⁸⁸

2022 dolcetto d'alba | piemonte DOC | italy

Red Blend 15⁸⁸

2023 antonio maçanita | douro | portugal

Cabernet Sauvignon Blend 17⁸⁸

2020 domaine des justices | bordeaux | france

Malbec 16⁸⁸

2022 alhambra | mendoza | argentina

vermouths by the glass

served on the rocks, with various garnishes

crisp & refreshing

Torino Extra Dry 14⁸⁸

bordiga | piedmont | italy
balanced, bright, savory

Torino Bianco 14⁸⁸

bordiga | piedmont | italy
elegant, semi-sweet, smooth

Sec 2000 14⁸⁸

vergano | piedmont | italy
light, zesty, delicate

rich & textured

Torino Rosso 14⁸⁸

bordiga | piedmont | italy
tannic, warm, bold

Gioacchino 15⁸⁸

selvagrossa | marche | italy
bitter, herbal, floral

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

There will be a 3% processing fee applied to all non-cash payments.