

## small plates & shares

**Roasted Mussel Toast**  
pan con tomate | calabrian chili butter  
18

**Red Lentil & Potato Soup**  
roasted tomato | caramelized tahini  
15

**Artichoke Hummus**  
pecan dukkah | pomegranate molasses  
15

**Black Truffle Puff Bread**  
crunchy herbs | toasted garlic  
21

**Harissa Spiced Lamb Skewer**  
cucumber tzatziki | lime | dill  
18

**Octopus de Bourgogne**  
garlic-parsley butter | grilled lemon  
18

**Fritto Misto**  
taramosalata | pickled chilies  
19

**Beau Soleil Oysters**  
raw w/ mignonette -or- boiled w/ chili butter  
4 ea.

**Yellowtail Crudo**  
black pepper gastrique | marinated pomegranate  
19

## salads

**Kale & Brussels Sprouts Salad**  
grapefruit | mizithra cheese  
17

**Endive & Avocado Salad**  
lemon-parmesan dressing | torn croutons  
18

## housemade pastas

**Shellfish & Saffron Mafaldine**  
flavors of paella  
24

**Calamari Calamarata**  
crushed capers | charred allium  
23

**Fiorentini al Sugo**  
smoked tomato | catalpa grove sausage  
25

## mains

**dry aged fish for two**  
daily selection w/ seasonal garnish & vinaigrette  
mp

**Grilled Mediterranean Branzino**  
marinated olives | dill | caramelized fennel  
36

**Dry Aged Corvina**  
celeriac variations | horseradish  
29

**Roasted Cornish Hen**  
tart cherry butter | chicory salad  
29

**Potato Gnocchi**  
wagyu brisket ragu | ricotta salata | pickled chilies  
26

**Apolonia Cheeseburger**  
two patties | black truffle | frisee  
24

**Prime Skirt Steak**  
piquillo 'romesco' | confit onions  
39

## chef's tasting menu

a five-course tasting menu inspired by apolonia classics as well as new favorites. Reflective of the season and our farmer partners' products  
68

## tasting menu wine pairing

a curated paring of wines specifically chosen to highlight each of the tasting menu courses  
48

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

\*As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 5% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose. \*

**cocktails**

17

**Gin Tónica**

lots of herbs & lots of citrus

**Perfect Marriage**

quince rakija | chamomile | honey | lemon

**Sangue Vecchio**

sherry | blood orange | cumin

**Chicago Carajillo**

rum | espresso | malört | rosemary honey

**Cyclopes**

olive vodka | olive brine | black olive oil

**Thyme Machine**

rye | vino aperitivo | absinthe spray

**Apolonia Old Fashioned**

bourbon | pomegranate | black walnut

\*classics available upon request

**spirit free**

14

**Desert Rose**

hibiscus | rose | lime | chipotle

\*add mezcal +4

**Honeybee**

yuzu | basil | olive oil | elderflower

\*add vodka +4

**on draft**

8

**Czech Pilsner**

urban chestnut brewing | st. louis | mo | 12 oz

**IPA 'Art of Neurosis'**

2<sup>nd</sup> shift brewing | st. louis | mo | 12 oz

**cans**

8

**Pilsner 'Champagne Velvet'**

upland brewing co | indianapolis | in | 12 oz

**Light Beer**

jagodinsko | jagodina | serbia | 16 oz

**Winter IPA 'Fireside Gap'**

pollyanna brewing co | lemont | il | 12 oz

**Pineapple Pickle 'Best Maid'**

martin house brewing | fort worth | tx | 12 oz

**Weiss 'Schnicklefritz'**

urban chestnut brewing | st louis | mo | 16 oz

**Porter 'Eleanor'**

pollyanna | chicago | il | 16 oz

**wines by the glass**

**sparkling**

**Prosecco 17**

borgoluce | valdobbiadene | italy

**Moscato 16**

NV olim bauda | asti | italy

**Brut Réserve 29**

NV charles heidsieck | champagne | fr

**Brut Rosé 'Eclipsia' 29**

NV vincent couche | champagne | fr

**white**

**Muscadet 13**

2018 la louvetrie | loire valley | france

**Pinot Grigio 14**

2021 erste+neue | alto adige | Italy

**Chenin Blanc 14**

2022 gen de alma | tunuyán | argentina

**Sauvignon Blanc 16**

2023 charme de loire | loire valley | fr

**Chardonnay 16**

2021 stoller | willamette valley | oregon

**Encruzado 14**

2018 lagar de darei | dão | portugal

**rosé & orange**

**Gamay 'Cossinelle' 16**

2022 domaine les capréoles | beaujolais | fr

**Gaglioppo 'Cirò' 15**

2023 cataldo calabretta | calabria | italy

**red**

**Barbera d'Alba 14**

2019 matteo correggia | alba | italy

**Pinot Noir 'Klee' 16**

2023 roots | willamette valley | oregon

**Cabernet Franc 14**

2022 no es pituko | maule valley | chile

**Cabernet Sauvignon 16**

2021 tapiz | mendoza | argentina

**Sangiovese 15**

2020 falchini | colli senesi | italy

**Malbec 'Solis' 14**

2021 cosse maisonneuve | cahors | fr

**Tempranillo 15**

2022 hermanos peciña | rioja | spain

**vermouths by the glass**

served on the rocks, with various garnishes

**round & aromatic**

**Primitivo Rojo 13**

p. quiles | alicante | spain  
bruleed citrus, warm, spicy finish

**di Torino 'Dry' 14**

antica torino | piedmont | italy  
dry, herbal, salty

**Royal Blanc 13**

la quintinye | charente | france  
bright botanicals, citrus, sweet finish

**rich & textured**

**Torrentes Rojo 14**

la fuerza | mendoza | argentina  
musty, tart, grippy

**Mulassano Rosso 12**

mulassano | torino | italy  
peppery, herbal, oxidized

**di Torino 'Rosso' 14**

antica torino | piedmont | italy  
spicy, herbaceous, citrus peel