

small plates & shares

Cauliflower ‘Caponata’
golden raisins | caper soffrito
12

Artichoke Hummus
heirloom vegetables | za’atar vinaigrette
15

Black Truffle Puff Bread
crunchy herbs | toasted garlic
19

Octopus de Bourgogne
garlic-parsley butter | grilled lemon
18

Butternut Farms Cucumbers
shrimp escabeche | meyer lemon
18

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

Yellowtail Crudo
black pepper gastrique | local cherries
19

salads

Shopska Tomato Salad
local heirlooms | kalamata olives | mizithra
17

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

housemade pastas

Mafaldine Verde
spring onion | boursin
19

Shellfish Tagliolini
blue crab | bottarga
26

Fiorentini al Sugo
smoked tomato | catalpa grove sausage
25

mains

Halibut ‘Ravigote’
spring pea purée | brown butter
39

Grilled Mediterranean Branzino
marinated olives | dill | caramelized fennel
34

Yogurt Marinated Chicken
rose harissa | tabbouleh
29

Apolonia Cheeseburger
two patties | black truffle | crunchy onions
19

Ancient Grains Bowl
marinated chickpeas | crunchy egg | cucumbers | avocado
21

desserts

Warm Bombolini
sweet cream | almond chantilly
8

Aperitif Tiramisu
apolonia-blend coffee | candied crust
11

The Pistachio
emerald sicilian variations
9

cocktails

Old Fashioned
bourbon | demerara | bitters
14

Bloody Mary
vodka | apolonia bloody mix
12

apolonia blend coffee

Drip Coffee
4

Double Espresso
4

Café Latte or Cappuccino
6

Cold Brew Coffee
6

***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.

tea

6

*Moroccan Mint Meritage**Emperors Chamomile**Italian Green Almondine**Earl Gray**Field of France Rooiboos**Sicilian Orange Green*

on draft

*Pilsner 'Technical Ecstasy'**2nd shift brewing | st. louis | mo | 12 oz*
8

IPA

old nation brewing co | williamston | mi | 12 oz
8

Cider

eric bordelet | normandy | france | 12 oz
12

cans

8

*Pilsner 'Champagne Velvet'**upland brewing co | indianapolis | IN | 12 oz**Weiss 'Schnicklefritz'**urban chestnut brewing | st. louis | MO | 16 oz**APA 'Flagship'**brickstone brewery | bourbonnais | illinois | 12 oz**Porter 'Eleanor'**pollyanna | chicago | illinois | 12 oz*

wines by the glass

sparkling

*Prosecco**borgoluce | valdobbiadene | italy*
16*Moscato**NV olim bauda | asti | italy*
15*Brut 'Cuveé Sélection'**NV ethienne doué | champagne | france*
28*Brut Rosé 'Eclipsia'**NV vincent couche | champagne | france*
29

white

*Pinot Gris**2018 westrey | willamette valley | oregon*
15*Muscadet**2018 la louvetrie | loire valley | france*
12*Grüner Veltliner**2018 harm | wachau | austria*
14*Sauvignon Blanc**2020 mary taylor | touraine | france*
16*Chardonnay**2021 stoller | willamette valley | oregon*
16

rosé & orange

*Gamay**2022 domaine les capréoles | beaujolais | france*
15*Carignan**2021 ampeleia | maremma toscana | italy*
16*Vermentino 'The Bench'**2023 monte rio cellars | lodi | california*
16

red

*Pais 'Pencopolitano'**2019 pedro parra | itata valley | chile*
14*Nerello Mascalesse**2019 masseria setteporte | sicily | italy*
15*Zweigelt**2020 nadler | carnuntum | austria*
12*Barbera**2021 g.d. vajra | piemonte | italy*
16*Grenache | Syrah | Cinsault**2020 pageot | languedol - russillon | france*
12

vermouths by the glass

*Blanc**le sot de l'ange | loire | France*
12*Torrentes Rojo**la fuerza | mendoza | argentina*
13*Mulassano Rosso**mulassano | torino | italy*
12*Primitivo Rojo**p. quiles | alicante | spain*
13*di Torino 'Rosso'**antica torino | piedmont | italy*
13