
small plates & shares

*Chilled Oysters** raw w/ house mignonette –or– broiled w/ chili butter | 4 ea.

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

Artichoke Hummus pecan dukkah | pomegranate molasses | 15

Brussels Sprouts ‘Bravas’ pimenton | bravas sauce | 13

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

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

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

*Yellowtail Crudo** black pepper gastrique | pomegranates | 19

Garlic and Chili Shrimp jamon iberico | guajillo | 18

Kale & Brussels Sprouts Salad grapefruit | mizithra cheese | 17

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

housemade pastas

Blue Crab Bucatini lobster beurre fondue | asparagus | lobster bottarga | 24
add golden kaluga caviar + 16

Lamb Mafaldine mushroom cream | walnuts | 22

Fiorentini al Sugo smoked tomato | catalpa grove sausage | 25

Handcut White Truffle Tagliatelle white truffle cream | thyme | 22

mains

Grilled Mediterranean Branzino marinated olives | dill | fennel | 36

Yogurt and Harissa Chicken pecan salsa macha | tabbouleh | 29

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

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

Marinated Sakura Pork Loin grilled gem lettuce | parmesan | 29

Ocean Trout butternut | vadouvan | apricot ‘ravigote’ | 29

*Grilled Skirt Steak** piquillo ‘romesco’ | confit petite onions | 39

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

71

sommelier's wine pairing

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

48

apolonia

cocktails

17

Gin Tónica

lots of herbs & lots of citrus

Apricot in the Afternoon

rakija | bianco vermouth | orange

Winter Glow

vodka | cinnamon syrup | blood orange liqueur

Apolonia Old Fashioned

chai-infused bourbon | ginger syrup

Cyclopes

olive vodka | olive brine

Adonis

vermouth | amaro | palo cortado

spirit free

14

Honeybee

yuzu | olive oil | elderflower
*add vodka +4

Fantasy in France

rooibos tea | lemon | bubbles
*add gin +4

on draft

8

“394” Pale Ale

alesmith | san diego | ca

Pilsner

perennial | st louis | mo

cans

8

Sour Ale ‘Winter Snow Salad’

evil twin brewing | new york | ny | 16oz

Pilsner

anderson valley brewing | boonville | ca | 12 oz

New England IPA ‘Piper’

93 octane brewing | st. charles | il 16 oz

IPA ‘Lexical Gap’

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

Meade ‘Honey Lemonade’

standard meadery | villa park | il | 12 oz

wines by the glass

sparkling

Prosecco 17

NV lampo | treviso | italy

Moscato 16

GD vajra | barolo | italy

Brut Réserve 29

NV charles heidsieck | champagne | france

Grand Cru Rosé ‘Ambonnay’ 29

charles orban | champagne | france

white

Muscadet 13

2018 la louvretie | loire valley | france

Albariño 13

2023 lagar de besada | rias baixas | spain

Riesling ‘Spätleses’ 15

2023 georg gustav huff | rheinhessen | germany

Grüner Veltliner 14

2024 malat | kremstal | austria

White Blend ‘Cuvée des Conti’ 14

2023 albert de conti | bergerac | france

Chardonnay ‘Gran Terroir’ 15

2022 zorzal | mendoza | argentina

rosé & orange

Tempranillo ‘Pinuaga 13

2022 bodegas y viñedos | toledo | spain

Gglioppo ‘Ciró’ 15

2023 cataldo calabretta | calabria | italy

Vermentino 16

2023 monte rio | clements hill | california

red

Sangiovese 15

2024 gioventu | chianti DOCG | italy

Cabernet Franc 15

2023 nicolas reau | Anjou | france

Malbec 16

2022 alhambra | mendoza | argentina

vermouths by the glass

served on the rocks, with various garnishes

crisp & refreshing

Torino Extra Dry 14

bordiga | piedmont | italy
balanced, bright, savory

Sec 2000 14

vergano | piedmont | italy
light, zesty, delicate

versatile & aromatic

Torino Bianco 14

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

Astrobiza 14

astrobiza | álava | spain
fresh, complex, citrus

Amber 14

baldoria | piedmont | italy
earthy, expressive, spicy

rich & textured

Torino Rosso 14

bordiga | piedmont | italy
tannic, warm, bold

Esule 14

the jigger society | emilia-romagna | italy
pepper, cherry, full-bodied

Gioacchino 14

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.

As a way to offset rising costs associated with the restaurant (IE ingredients, beverage, labor, benefits, supplies), we have added a 5% surcharge to all checks. You may request to have this taken off your check, should you choose.