

SMALL PLATES & SNACKS

MARCONA ALMONDS AND OLIVES 10
togarashi, furikake

KETTLE CHIPS 6
memphis spice, green goddess

SMOKED CAULIFLOWER 9
hazelnut tahini, curried sultanas, capers

WHITE BEAN HUMMUS 9
roasted peppers, confit garlic, grilled pita

OCTOPUS AL PASTOR 16
crispy yucca, chorizo vinaigrette

YELLOWTAIL CEVICHE TOSTADA 16
aji amarillo, avocado, tobiko

JONAH CRAB 16
tajin butter, lime crema, cotija, cornbread

6 ISLAND CREEK OYSTERS 18
usual garnish

PORK BELLY SLIDERS 10
white bean spread, roasted garlic, brioche

CRISPY FRIED CHICKEN WINGS 12
mole rub, poblano ranch

BACON FLATBREAD 14
mozzarella, pickled peppers, arugula

BURRATA FLATBREAD 12
overnight tomatoes, basil

BAKED BRIE 14
candied pecans, apple & cranberry jam, fruit & nut bread

THE GWEN BEHIND THE GWEN

Windy City native Gwen Creighton Lux (1908 - 1987) was a pioneer woman sculptor whose custom creations adorn the façades of many famous landmarks, including Radio City Music Hall in New York. Her exterior sculptures for the original McGraw-Hill Building in Chicago inspired the creation of The Gwen, a Luxury Collection Hotel, Chicago, which pays homage to this revolutionary artist and her creative spirit.

AMERICAN CHARCUTERIE & CHEESES 7ea / 24 for four

BERKSHIRE PROSCIUTTO, COPPA PICANTE,
SOPPRESSATA, CURED DUCK BREAST
CYPRESS GROVE MIDNIGHT MOON (aged goat's milk)
NETTLE MEADOW THREE SISTERS (cow, sheep, and goat's milk)
DEER CREEK THE BLUE JAY (cow's milk)
JASPER HILL CABOT CLOTHBOUND (cow's milk)
usual garnish

VEGETABLES

CAESAR SALAD 12
gem lettuce, overnight tomatoes,
parmesan, white anchovies, herb croutons

BABY KALE SALAD 14
smoked chicken, tomatoes, bacon, onion,
blue cheese, red wine vinaigrette

GWEN'S SALAD 14
field greens, avocado, beans, radishes,
grilled scallions, fried goat cheese, poblano ranch dressing

ADDITIONS
chicken 5, shrimp 8, salmon* 7

BRUSSELS SPROUTS 8
harissa aioli

GRILLED ASPARAGUS 9
fried oyster aioli, gremolata

CHARRED CARROTS 8
black garlic, peanuts, cilantro

LARGE PLATES

BUCATINI 16
cacio e pepe, burrata, arugula

THE GWEN BURGER* 16
slagel family beef, white cheddar, bacon,
secret sauce, lto

SLAGEL FAMILY FARMS ROAST CHICKEN 22
leg confit, bluebird farro, delicata, upland cress, natural jus

GRILLED SKIRT STEAK* 26
fingerling potato tostones, salsa verde,
shishitos, pickled sofrito

PAN ROASTED SALMON* 24
roasted mushrooms, snow peas, bok choy,
warm miso vinaigrette

SWEETS

BUTTERMILK TART 8
malted whipped cream, blueberries

MEXICAN CHOCOLATE CAKE 8
mole ganache, sesame brittle, creme fraiche

SEASONAL COBBLER 8
granola crumble, vanilla gelato

GELATO & SORBET 8
varies daily

EXECUTIVE CHEF: MATT JERGENS

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server to any allergies you may have. A gratuity of 18% is added to parties of 6 or more.