

SMALL PLATES & SNACKS

MARCONA ALMONDS AND OLIVES 10
togarashi, furikake

KETTLE CHIPS 6
memphis spice, green goddess

CRISPY LAMB BELLY 15
tamarind mole, yucca, grilled spring onions

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

TEMPURA OCTOPUS 16 •
rancho gordo salad, salsa tinta, purslane

YELLOWTAIL CEVICHE TOSTADA* 16
aji amarillo, avocado, tobiko

FRIED ALIGOT POTATOES 14
crispy duck confit, sorrel aioli, herb salad

PORK DUMPLINGS 14 •
sansho-peanut xo, dashi, cucumber salad

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

CRISPY FRIED CHICKEN WINGS 12
umeboshi glaze, gochugaru, sesame

BACON FLATBREAD 14
mozzarella, pickled peppers, arugula

BURRATA FLATBREAD 14
overnight tomatoes, basil

BAKED RULO DE CABRA 15
seasonal jam, pecan-caramel 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 8ea / 28 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 6, shrimp 8, salmon* 8

BRUSSELS SPROUTS 8
harissa aioli

GRILLED ASPARAGUS 9
fried oyster aioli, gremolata

SMOKED CAULIFLOWER 10 •
hazelnut tahini, curried sultanas, capers

LARGE PLATES

BUCATINI 17
cacio e pepe, burrata, arugula

THE GWEN BURGER* 17 •
slagel family beef, white cheddar, bacon,
secret sauce, lto

SLAGEL FAMILY FARMS ROAST CHICKEN 24
anson mills grits, mustard greens, smoked thigh, jerk butter

GRILLED SKIRT STEAK* 28
fingerling potato tostones, salsa verde,
shishitos, pickled sofrito

PAN ROASTED SALMON* 26 •
roasted mushrooms, snow peas, bok choy,
warm miso vinaigrette

SWEETS

BANANA CHEESECAKE 8
white chocolate, passion fruit

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.

•Denotes Signature Items