

SMALL PLATES & SNACKS

WARM MARCONA ALMONDS 8
lavender salt

MARINATED OLIVES 8
citrus, herbs

BULGOGI BEEF SHORT RIB 16
kohlrabi, pear, yucca, shishitos

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

GRILLED SPANISH OCTOPUS 17 •
esquites salad, salsa tinta, nasturtium

JALISCO SHRIMP TACOS* 16
red aguachile, avocado

HEIRLOOM TOMATO TOAST 12
garlic, ripped basil, boquerones

PORK DUMPLINGS 15 •
sansho-peanut xo, dashi, cucumber salad

CHICKEN CHORIZO STEAMED BUNS 12
queso fresco, jalapeño, cucumber, cilantro, kewpie

CRISPY FRIED CHICKEN WINGS 14
umeboshi glaze, gochugaru, sesame

BACON FLATBREAD 14
mozzarella, pickled peppers, arugula

BURRATA FLATBREAD 14
overnight tomatoes, basil

BAKED GOAT CHEESE 15
rulo de cabra, 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

LA QUERCIA PROSCIUTTO*, LA QUERCIA NDUJA*,
BERKSHIRE LOMO*, GIN AND JUICE SALAMI*,
CYPRESS GROVE MIDNIGHT MOON (aged goat's milk)
CENTRAL COAST CREAMERY DREAMWEAVER (goat's milk)
DEER CREEK THE BLUE JAY (cow's milk)
GRAFTON CLOTHBOUND CHEDDAR (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

JAPANESE EGGPLANT 9
nuoc cham, fried shallots, cilantro

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 26
fingerling potato purée, charred haricot verts, garlic jus, fried kale

GRILLED SKIRT STEAK* 29
fingerling potato tostones, salsa verde,
shishitos, pickled sofrito

PAN ROASTED SALMON* 28 •
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