

HAVING A  
SPECIAL EVENT?  
WE'D LOVE TO HOST IT!

SCAN TO CONTACT US!



CHEF ART SMITH'S



# REUNION

## FIRST BITES

**GF DEVILED EGGS** \$13  
Crispy Ham

**GOAT CHEESE BUTTERMILK  
DROP BISCUITS** \$9

**CHEDDAR HUSH PUPPIES** \$12  
Red Pepper Jelly



**CRISPY CALAMARI** \$16  
Pepperoncini, Housemade Cocktail Sauce

**GF CHEF ART'S CHICKEN WINGS** \$15  
Honey Hot Charred BBQ Wings

**FRIED GREEN TOMATOES** \$16  
Country Ham, Green Goddess Dressing,  
Green Tomato Chow Chow, Remoulade

**CRAB CAKES** \$19  
Jumbo Lump Crab, Remoulade,  
Frisee Salad, Citrus Vinaigrette

**CRISPY CHICKEN SLIDERS** \$16  
Hawaiian Roll, Garlic Mayo, Hot Honey,  
Arugula, B&B Pickles

## SOUP & SALADS

**NAVY BEAN SOUP** \$12  
Navy Beans, Kale, Parmesan Cheese

**GF BRUSSELS & KALE SALAD** \$18  
Shaved Brussels Sprouts, Kale,  
Bacon, Parmesan Cheese, Candied  
Pecans, Maple Tahini Vinaigrette  
*add Fried or Grilled Chicken \$5  
add Shrimp or Salmon \$7*

**CHEF ART'S CHOPPED SALAD** \$20  
Chicken, Dates, Heirloom Tomato,  
Red Onion, Goat Cheese, Avocado,  
Croutons, Grilled Corn, Almonds,  
Vinaigrette

**REUNION SALAD** \$15  
Heirloom Tomato, Red Onion,  
Egg, Croutons, Cucumber,  
Green Goddess Dressing  
*add Fried or Grilled Chicken \$5  
add Shrimp or Salmon \$7*

**CAESAR SALAD  
WITH SMOKED SALMON** \$19  
With Traditional Caesar Dressing

## SIDES

**GF PIMENTO CHEESE GRITS** \$7

**WHIPPED  
MASHED POTATOES** \$8

**MAC & CHEESE** \$10  
Aged Cheddar, White Cheddar, Havarti

**GF BRAISED  
SOUTHERN GREENS** \$7  
Kale & Collard

**GF CREAMY CUCUMBER  
DILL SALAD** \$7  
Creamy Dill Vinaigrette,  
Fresh Herbs, Red Onion

**SUCCOTASH** \$7  
Sauteed Seasonal Vegetables

## MAIN DISHES

CHEF ART'S  
*Famous*

### FRIED CHICKEN \$28

Whipped Mashed Potatoes, Housemade Hot Sauce

**FRIED CATFISH** \$26  
Artisan Corn Grits, Braised Greens,  
Hush Puppies

**GF SHRIMP & GRITS** \$26  
Tomato Sauce, Andouille Sausage,  
Artisan Corn Grits

**GF PAN SEARED SALMON** \$28  
Sweet Potatoes, Brussels Sprouts,  
Lemon Vinaigrette

**GF HERBED CHICKEN** \$19  
Thinly Pounded Grilled Chicken Breast,  
Baby Arugula Salad with Light Lemon  
Calabrian Chili Dressing

**FRIED SHRIMP BASKET** \$26  
Hand Battered and Fried Crispy  
Shrimp with Fries

**CHICKEN POT PIE** \$24  
Pulled Chicken, Root Vegetables,  
Fresh Peas, All Butter Flaky Crust

**SKIRT STEAK** \$29  
Skirt Steak, Roasted Fingerling  
Potatoes & Chimmichurri

**FISH OF THE DAY** MARKET  
Indiana Corn Risotto, Herb Salad

**SHORT RIBS GNOCCHI** \$28  
Braised Short Rib, Potato Ricotta  
Gnocchi, Parmesan Cheese

**SPICY SHRIMP PASTA** \$25  
Ancho Shrimp, Calabrian Chile,  
Handmade Pasta

**JAMBALAYA** \$27  
Pulled Chicken, Andouille Sausage,  
Shrimp, Carolina Rice, Scallion

**FISH TACOS** \$18  
Crispy Fish, Poblano Slaw,  
Hot Sauce Aioli, Flour Tortillas

## SANDWICHES

*Served with Fries*

### FRIED CHICKEN SANDWICH \$17

Hot Sauce Mayo, Lettuce, Tomato, B&B Pickles

**HOT CHICKEN SANDWICH** \$17  
Spiced Hot Sauce, Garlic Aioli, Lettuce,  
Tomato, B&B Pickles, *fried or grilled*

**GF DRIVE-IN BURGER** \$17  
Two C.A.B. Smashed Patties,  
American Cheese, Caramelized  
Onion, B&B Pickles, Lettuce,  
Tomato, Garlic Mayo,  
*Impossible Patties + \$2*

**ADDIE MAE'S RUEBEN** \$18  
Chef Arts Beloved Mother's Favorite,  
Baby Wisconsin Swiss Cheese,  
Local Sauerkraut, Homemade 1,000  
Island, Housemade Pastrami,  
Marbled Rye, with Homemade  
Parmesan Chips, Local Kosher Pickles

**BIG FISH SANDWICH** \$19  
Hand Battered Crispy Line Caught  
North Atlantic Cod, Wisconsin American  
Cheese, Domestic Caviar Tartar Sauce,  
Buttery Brioche Bun. Served with  
Homemade Parmesan Chips

**LOBSTER SHRIMP ROLL** \$24  
Wild Caught Shrimp & Lobster Salad  
on a Buttery New England Roll

**CHILE BRAISED SHORT RIB** \$19  
Latin American Style Beef Seared &  
Braised Tender, Toasted Ciabatta,  
California Monterey Jack, House-  
made Pickled Red Onion, Cilantro,  
Served with Braising Juices and  
Homemade Parmesan Chips

*Ask for a Gluten-Free Bun*

20% gratuity is added for parties of 6 and more. As a way to offset rising costs, a 3% service fee is added to each check to support operating the restaurant. You may request to have this taken off your check, if you choose.

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.