

# 3

## ARTS CLUB

### CAFÉ

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## FOOD

### MORNINGS

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PASTRIES Daily Selection

TOAST + JAM With Butter or Fresh Cheese 7

LOCAL YOGURT Fresh Fruit, RH Granola, Almonds, Honey 10

RH SCRAMBLE Farm Eggs, Crème Fraîche, Avocado, Chives, Texas Toast 13

SIDE OF BACON 9

### SALADS & VEGETABLES

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ARUGULA Fennel, Grapes, Sunflower Seeds, Parmesan, Citrus Vinaigrette 15

SHAVED VEGETABLES Baby Greens, Pecans, Cider Vinaigrette 17

GEM LETTUCE Radishes, Feta Cheese, Avocado, Buttermilk Herb Dressing 16

ROASTED VEGETABLES Grains, Charred Onion, Pistachio Pesto, Yogurt 17

HAND-CUT FRIES Garlic Aioli 8

### ON A BOARD

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DÉLICE DE BOURGOGNE CHEESE Preserves, Pecans, Warm Baguette 18

SMOKED SALMON Cucumber, Pickled Onion, Fromage Blanc, Texas Toast 23

ARTISANAL PROSCIUTTO Seasonal Fruit, Warm Baguette 21

### PLATES

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TRUFFLED GRILLED CHEESE Cheddar, House-Made Sourdough 17

SHAVED PRIME RIB FRENCH DIP Swiss Cheese, Au Jus 24

BURRATA Roasted Tomatoes, Garlic Bread, Basil 21

SIMPLE PREP OF FISH Lemon, Extra Virgin Olive Oil, Dill 26

SLOW-ROASTED CHICKEN Pastured Chicken Breast, Roasted Garlic, Jus 25

LOBSTER ROLL Drawn Butter, Mayonnaise, Old Bay 28

TURKEY CLUB Avocado, Bacon, Bibb Lettuce, Tomato, Multigrain 18

RH BURGER Sharp American, Pickle, Onion, Dijonnaise, Lettuce, Tomato 19

### SWEETS

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SORBET Seasonal Selection 5

ICE CREAM Daily Selection 5

HOUSE-MADE CHOCOLATE CHIP COOKIES Served Warm 9

RH BANANA SPLIT Traditional Flavors, Assorted Toppings 16

## DRINKS

### COLD-PRESSED JUICES

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GREEN NO. 1 Kale, Spinach, Cucumber, Pear, Lime 8

PEAR Pineapple, Thyme, Ginger 8

COCONUT WATER Fresh Thai Coconuts, Coconut Slivers 8

GRAPEFRUIT Coconut Water, Mint, Himalayan Sea Salt 8

JUICES PRODUCED BY HARVEST JUICERY (UNPASTEURIZED)

ORANGE Produced by Odwalla 6

LEMONADE Fresh Squeezed 4

### COFFEE BAR

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DRIP COFFEE 3

POUR-OVER 4.50

ESPRESSO 2.50

CORTADO 3.50

CAPPUCCINO 4.50

LATTE 5

CHAI LATTE 5

HOT CHOCOLATE 4.50

ICED COFFEE ON DRAFT 4.50

Whole, 2%, Soy, Almond Milk, Cream available upon request

SYRUPS Vanilla, Ginger, Chocolate, Salted Caramel .50 each

PROUDLY SERVING METROPOLIS PROJECT X BLEND

### TEA SERVICE

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CHAMOMILE MINT \* THAI SPRING OOLONG

EMPEROR'S JASMINE PEARLS \* ENGLISH BREAKFAST

EARL GREY

Milk, Cream, Sugar, Honey, or Lemon available upon request

Tea Service 6.50

ICED TEA 3

PROUDLY SERVING RARE TEA CELLARS TEA

### BOTTLED SODAS

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COKE, DIET COKE 4 \*

FENTIMANS ROSE LEMONADE 6 \*

LURISIA GAZZOSA LEMON 6 \*

LURISIA ARANCIATA ORANGE 6 \*

\*Price Includes .01/oz Cook County Sweetened Beverage Tax

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Consuming raw or undercooked foods such as meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

Individuals with certain underlying health conditions may be at higher risk.

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WATER AVAILABLE UPON REQUEST

# 3

## ARTS CLUB

### CAFÉ

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#### WINE & BEER

##### SPARKLING

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###### PROSECCO

Bisol, Valdobbiadene, Italy, NV 11/44

###### VIN DE FRANCE

Val de Mer, Pinot Noir, Rosé, Burgundy, France NV 15/60

###### RH BELLINI

Prosecco, Peach Purée 11

###### CHAMPAGNE

Deutz, Brut Classic, France, NV 29/116

Krug, Grand Cuvee, France, MV 375ml, 165

Ruinart, Brut Rosé, France, NV 173

Veuve Clicquot, Brut, France, 2008 178

Dom Perignon, France, 2006 314

##### WHITES

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###### PINOT GRIGIO

Scarpetta, Friuli, Italy, 2015 11/44

Venica-Vencia, Collio, Friuli, Italy, 2015 52

###### SAUVIGNON BLANC

Allan Scott, Marlborough, New Zealand, 2016 12/48

Domaine Fouassier, Sancerre, France, 2016 58

###### GRÜNER VELTLINER

Salomon Undhof, Niederosterreich, Austria, 2016 11/44

###### ASSYRTIKO

Santo Winery, Santorini, Greece, 2016 14/56

###### RIESLING

Leitz, Rheingau, Germany, 2016 12/48

###### CHARDONNAY

Ma(i)sonry, Scopus Vineyard, Sonoma County, California, 2014 15/60

Piuze, Découverte, Chablis, France, 2016 60

Chateau de Puligny, En Remilly, St. Aubin, France, 2013 92

##### ROSÉ

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###### GRENACHE/SYRAH

La Solitude, Rhone Valley, France, 2016 11/44

##### REDS

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###### PINOT NOIR

Pike Road, Willamette Valley, Oregon, 2014 15/60

Failla, Sonoma Coast, California, 2015 20/80

Brewer Clifton, Santa Rita Hills, California, 2014 86

Shea Vineyards, Willamette Valley, Oregon, 2013 88

###### BARBERA

Vietti, Tre Vigne, Asti, Italy, 2015 14/56

###### GARNACHA

Atteca, Calatayud, Spain, 2014 13/52

###### SANGIOVESE

Selvapiana, Chianti Rufina, Tuscany, Italy, 2015 14/56

###### MALBEC

Catena, Mendoza, Argentina, 2014 13/52

###### NEBBIOLO

Mauro Molino, Barolo, Piedmont, Italy, 2012 90

###### CABERNET SAUVIGNON/MERLOT

Domaine Larose-Trintaudon, Bordeaux, France, 2010 15/60

Blackbird Vineyards, Paramour, Napa Valley, California, 2013 152

###### CABERNET SAUVIGNON

RouteStock, Napa Valley, California, 2014 15/60

##### BEERS

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###### BELL'S TWO HEARTED IPA

Kalamazoo, Michigan, 6

###### TRUMER PILS

Berkeley, California, 6

###### OMMEGANG WITTE

Cooperstown, New York, 6

###### FOUNDERS PORTER

Grand Rapids, Michigan, 6

##### WATER

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ACQUA PANNA STILL 500ML 3.25, LITER 6.50

PELLEGRINO SPARKLING 500ML 3.25, LITER 6.50

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BLURRING THE LINES BETWEEN RESIDENTIAL AND RETAIL, HOME AND HOSPITALITY, INDOOR  
AND OUTDOOR. INTEGRATING THE DECORATIVE ARTS, CULINARY ARTS AND CONTEMPORARY ARTS.

AN INSPIRED, ONE-OF-A-KIND CULINARY COLLABORATION BETWEEN GARY FRIEDMAN AND

BRENDAN SODIKOFF FEATURES THE 3 ARTS CLUB CAFÉ, PANTRY AND WINE VAULT.

WELCOME TO THE CLUB.

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WATER AVAILABLE UPON REQUEST