

..... **SOUP OF THE DAY**

Cup 4 Bowl 6

STARTERS

French Onion Soup 9

Baked Goat Cheese

Goat cheese, marinara, toast. 12

BBQ Chicken Flatbread

Grilled chicken, bacon, caramelized onions, mozzarella, & scallions. 12

Bavarian Pretzel V

Stateville Stout cheese sauce, mustard cream sauce. 10

Boneless Chicken Wings (10) S

Choice of sweet chili sauce, Stateville Stout BBQ sauce, Fresno buffalo sauce, or habanero sauce. Served with ranch dressing, celery & carrots. 12

PIEROGI PLATTERS

Meat Pierogi (12 pc.)

Choice of sauce on the side. 16

Potato & Cheese Pierogi (12 pc.)

Choice of sauce on the side. 15

Mixed Pierogi (12 pc.)

6 meat and 6 potato and cheese. Choice of sauce on the side. 16

SIDES

House Potato Chips 4

French Fries 4

Cheese Fries 5

Sweet Potato Fries 5

Mashed Potatoes 6

Brussel Sprouts & Bacon 11

Side Salad 4

SALADS

Caesar Salad V

Romaine, croutons, parmesan cheese, Caesar dressing. 10

BBQ Chicken Salad

BBQ Chicken, mixed greens, corn, diced tomatoes, jicama, black beans, tortilla strips, and ranch dressing. 15

Watermelon Arugula Salad V

Pickled red onion, goat cheese, watermelon relish. 13

Add grilled salmon to any salad 6

Add grilled chicken to any salad 4

SANDWICHES

Served with your choice of French fries, potato chips, or a side salad.

Classic Reuben

Marble rye, corned beef, sauerkraut, 1000 Island, Swiss cheese. 16

Chicken Schnitzel

Pretzel bun, red cabbage kraut, pickle mayo. 16

The Golden Spike

Pretzel roll, beef tenderloin, caramelized onions, arugula, white cheddar cheese, smoked paprika aioli. 21

Turkey Club Sandwich

Rye bread, turkey, bacon, tomato, garlic mayo. 16

Nashville Hot Chicken Sandwich

Breaded chicken, provolone cheese, Nashville hot sauce, MyGrain secret spice blend. 16

Add bacon to any sandwich 3

Add cheese or fried egg to any sandwich 1.50

ENTRÉES

Market Tacos

Ask us what we have today! MP

Market Steak

Ask us what we have today! MP

Chicken Picatta

Mashed potatoes, broccoli, lemon sauce. 18

Polish Platter

Polish sausage, sauerkraut, potato and cheese pierogi. 17

Grilled Salmon

Couscous, cherry tomatoes, mushroom, spinach, lemon beurre blanc. 26

— ASK YOUR SERVER ABOUT TODAY'S ENTRÉE SPECIAL —

BURGERS

Served with your choice of French fries, potato chips or a side salad.

MyGrain Burger

Brioche bun, bacon jam, goat cheese, pickle mayo, arugula. 18

Stateville Stout BBQ Burger

Brioche bun, Stateville Stout BBQ sauce, bacon, crispy fried onions, cheddar cheese. 18

Vince's Burger S 🔥

Brioche bun, bleu cheese, mixed pickled hot peppers, chipotle aioli. 18

Salmon Burger

Brioche bun, teriyaki glaze, sweet chili aioli, Asian slaw, avocado, sesame seeds. 19

— ASK YOUR SERVER ABOUT TODAY'S BURGER SPECIAL —

ON TAP

— ASK ABOUT RECENTLY TAPPED BEERS —

Flight of Beer 10

Sowwy Wowwy - Strawberry Lemonade Sour - 6.5% ABV 10 IBU
Sowwy not sowwy... This strawberry lemonade inspired sour is brewed with a ton of strawberries and lemon peel which will leave you puckering up for another sip!
14oz **6** 32oz Crowler **15**

Vingori 2021 - Barrel Aged Russian Imperial Stout - 12.5% ABV 25 IBU
Brewed in honor of our 4th year anniversary. This years variant was "Nutella inspired" brewed with hazelnuts & TCHO Cacao nibs from Ghana.
9oz **7** 32oz Crowler **20**

Guava Mango Lupulin City - Milkshake IPA - 7.3% ABV 40 IBU
Brewed with Centennial and Sabro hops and added a massive dose of guava, mango, and lactose. This is a limited release you won't want to miss!
14oz **7** 32oz Crowler **15**

Galaxy Dog - New England IPA - 8% ABV 50 IBU
Hopped heavily with Galaxy, Citra and El Dorado hops and then double dry hopped again for massive hop aroma.
14oz **7** 32oz Crowler **13**

City of Stone - Rye Saison - 6.5% ABV 22 IBU
Crisp light taste, with subtle, smooth, dry, and spicy finish.
16oz **6** 32oz Crowler **11**

FNL Kölsch - Kölsch - 5.7% ABV 20 IBU
Light crispy and clean. True to its style and a beer everyone can enjoy.
16oz **6** 32oz Crowler **11**

Fine Fit Pilsner - Czech Pilsner - 5.2% ABV 24 IBU
Traditional Pilsner, a light refreshing beer.
16oz **6** 32oz Crowler **11**

I Have Time - Barrel Aged Belgian Quad w/Tart Cherries - 10.2% ABV 25 IBU
We finally had some time, so we decided to do something productive with it and threw out one of our favorite beers into some Koval Whiskey barrels. A few months later, we had a little more time, so we threw a massive helping of tart cherries in along with it. Now, we invite you to take some time, relax, and enjoy this incredible beer. Cheers!
9oz **8** 32oz Crowler **21**

Pilcher's Pale Ale - APA - 5.7% ABV 60 IBU
Citrusy and hoppy, another long time MyGrain favorite.
16oz **6** 32oz Crowler **11** 4pk To-Go **9.99**

Iron and Steel - Imperial IPA - 9.6% ABV 115 IBU
A malt forward IPA with a good balance of hops.
12oz **6** 32oz Crowler **13**

Black is Beautiful - 8% ABV 20 IBU
This delicious chocolate covered strawberry stout was brewed with Dutch chocolate malts, with the addition of lactose, cacao nibs, and strawberries. In collaboration with over 1,000 different breweries around the nation, we brewed this beer for social justice and equality for people of color. All proceeds will be donated to an organization of our choice.
10oz **6** 32oz Crowler **13**

Service Dog - New England IPA - 7.3% ABV 50 IBU
All the citrus juicy flavor you'd expect of a NE IPA. Brewed with Citra, Simcoe and El Dorado Hops and double dry hopped with them as well.
9oz **6** 32oz Crowler **13** 4pk To-Go **12.99**

Stateville Stout - Milk Stout - 7.4% ABV 18 IBU
Sweet chocolate and creamy flavor, a MyGrain favorite since the beginning.
10oz **6** 32oz Crowler **11** 4pk To-Go **9.99**

Double Chocolate Stateville Stout - Imperial Stout - 8.7% ABV 15 IBU
Even sweeter, and creamier, more lactose, more malt, and cacao nibs this time.
Oh yeah, and it's on Nitro. 10oz **6**

COCKTAILS

MyGrain Margarita
Lime, and tequila sweetened with agave, with a splash of the City of Stone. **12**

Today's Fruit Mule
You all loved our blueberry mule, so we got creative. **11**
~ Ask what flavors we have available ~

Zubrowka
Bison grass, unique Polish vodka with soft, smooth, aromatic character served with apple juice. **10**

Don Q Old Fashion
Classic drink done a little different, cherry vanilla flavor to compliment the Don Q Barrel Aged Rum. **14**

Bloody Mary
Smoke Daddy's Bloody Mary Mix, vodka, a little hot, a little smokey. **9**

Beermosa
City of Stone topped with orange juice. **7**

Mimosa
Prosecco topped with orange juice. **10**

MyGrain Manhattan
Espresso infused vermouth and chocolate bitters. **12**

Classic Manhattan
Sweet vermouth, and Angostura bitters. **12**

Old Fashioned
Bourbon, simple syrup, and Angostura bitters. **12**
~ Ask about the smoked version ~

Other alcohols available

WINE

6oz. glass

Proseco 9

Sauvignon Blanc 9

Frico White Italian 9

Pinot Noir 10

Cabernet Sauvignon 10

Red Wine Rosso 9

Rosé 9

FOOTNOTES

DF = Dairy Free V = Vegetarian GF = Gluten Free N = Contains Nuts S = Spicy

🔥 SPICY FOODS ARE NOT REFUNDABLE IF TOO SPICY 🔥

NOTE: PARTIES OF 6 OR MORE, 18% GRATUITY WILL BE ADDED - NO SPLIT CHECKS FOR PARTIES OF 6 OR MORE

NOTICE TO CONSUMERS: PLEASE COMMUNICATE ANY FOOD ALLERGIES TO AN EMPLOYEE OF THIS ESTABLISHMENT AND THAT EMPLOYEE SHALL COMMUNICATE THAT FOOD ALLERGY INFORMATION TO THE PERSON IN CHARGE OR CERTIFIED FOOD PROTECTION MANAGER ON DUTY AT THIS ESTABLISHMENT.

OUR PRODUCTS MAY CONTAIN WHEAT, EGG, DAIRY, SOY, OR FISH ALLERGENS. PLEASE NOTIFY SERVER ABOUT ANY ALLERGY YOU MAY HAVE. PLEASE BE ADVISED CONSUMING RAW OR UNDERCOOKED MEAT, AS WELL AS RAW OR UNDERCOOKED POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

***CONSUMER ADVISORY: THE ILLINOIS DEPARTMENT OF PUBLIC HEALTH ADVISES THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE ELDERLY, YOUNG CHILDREN UNDER AGE 4, PREGNANT WOMEN, AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS. THOROUGH COOKING OF SUCH ANIMAL FOODS REDUCES THE RISK OF ILLNESS. FOR FURTHER INFORMATION, CONTACT YOUR PHYSICIAN OR PUBLIC HEALTH DEPARTMENT.**