

Quality
Food & Wine



Serving
Late Night

Small Plates

LUKE'S OYSTERS

house-made cocktail sauce, lemon

CHICAGO-STYLE SPINACH & ARTICHOKE DIP

corn chips, roasted salsa, pecorino

BERKEL SLICED MEATS & KIELBASA

prosciutto cotto, swiss coppa, salame finocchioni, reggiano, condiments

Blue Label STATE FAIR FRIES

hand-cut idaho potatoes, black pepper gravy, fried egg, aioli, shaved truffle

HOUSE FRIES BLP ketchup

Blue Label CHICKEN WINGS

carolina mop sauce, blue cheese ranch

Salads & Vegetables

CLUB SALAD

chopped egg, ham, sharp cheddar

SHEEP'S MILK FETA

roasted peppers, oregano vinaigrette, herb salad

Blue Label SALAD

brussels sprouts, dried blueberries, manchego, mustard vinaigrette

DELUXE VEGETABLE CRUDITÉ

whipped green goddess

KALE "WALDORF" SALAD

green apples, grapes, goat's cheese curd, tofu vinaigrette

Pizza

All our pizzas are made using a long-ferment dough. Due to the unique nature of our pizzas, we are unable to offer half and half toppings.

Blue Label SPECIAL

market ingredients, inventive twists, uniquely blue label

GREEN MACHINE

béchamel, kale, asparagus, pistachios

THE TRAVIS SUPREME

ground chuck, sesame crust, special sauce, cheddar-bacon melt

IN HONOR OF "PEPE"

countneck clams, garlic, bacon

SALMON GRAYLAX EBP

everything bagel crust, chive schmear, red onion

J-DOG

pork sausage, bacon, pepperoni, jalapeño, red sauce

UMAMI BOMB

shiitakes, spinach, lemon, anchovy, goat's cheese, cornmeal crust

The Original FAMOUS

five cheese blend, tomato, fresh basil

Guest Pizza

BY CHEF ANDY WALSH OF CURE

patatas bravas, padrón peppers, jamón ibérico

Dessert

GRANDMA'S CARROT CAKE

LUKE'S CHOCOLATE CHIP COOKIE

Blue Label
Soft Serve Ice Cream

Flavors

vanilla
spiced pumpkin
swirl

Toppings

candied walnuts
brownie chunks
chocolate sauce
coco nibs
coconut crumble
cranberry sauce