



## **Brass Heart Menu**

https://menuweb.menu 4662 N Broadway StIL 60640, Chicago, United States +17735649680 - http://www.brassheartchicago.com/









The *menu of Brass Heart* from Chicago includes **142** courses. On average the **courses or drinks on <u>the menu</u>** cost approximately \$121.4. You can view the categories on the menu below. Brass Heart, a fine dining restaurant located in Chicago's historic Uptown neighborhood, offers an eight-course tasting experience for both vegans and omnivores. Chef Matt Kerney's elegant and ambitious menu is not to be missed.



Non Alcoholic Drinks

**WATER** 

**Pasta** 

**PASTA PROVENCAL** 

Vegetarian

PARMESAN ASPARAGUS

**Burger** 

**CHEESEBURGER** 

**Antipasti** 

**APPETIZERS** 

**Extras** 

**CRANBERRIES** 

Seafood

**CRAB CAKES** 

Salad

**CHOPPED SALAD** 

Sushi

**SASHIMI** 

**Starters & Salads** 

**FRENCH FRIES** 

**Appetizer** 

**TARTARE** 

**Beef Dishes** 

**FILET MIGNON** 

**Steaks** 

**RIBEYE STEAK** 

From The Grill

**RIBS** 

**South American Beef** 

**NEW YORK STRIP** 

Ribs

**PRIME RIB** 

Lamb

**CASSEROLE** 

**Modifiers** 

**SALTED ANCHOVIES** 

Popular Items

**COTTAGE FRIES** 

**Extra Toppings** 

**PUMPKIN** 

**Dinner Entrées** 

**LOBSTER SALAD** 

Savory

**HOUSE CURED SALMON** 



**American Whiskey** 

**ELIJAH CRAIG 12YR** 

\$18.0

**Schotels** 

**CHINOIS** 

**Broccoli** 

STEAMED WITH BUTTER

**Rarities** 

**OLD POGUE MASTER'S SELECT** 

**Lighter Options** 

**CRUDITÉS** 

**Casual Great Dishes** 

**PASTA A LA PRESSE** 

**Starches** 

**RICE PILAF** 

**Entrée & Sandwiches** 

**OMELETTE OF THE DAY** 

**Potages** 

**VICHYSSOISE** 

**Sides - Potatoes** 

**WHIPPED** 

Prime Aged Steaks

PORTERHOUSE, RIBEYE

**Lunch And Dinner Entrees** 

**ROASTED HALF CHICKEN** 

Potatoes, Rice & Vegetables

**DRESSED TOMATOES** 

From Our Guéridon Service

**DOVER SOLE MEUNIÈRE** 

Simply Grilled

**SCOTTISH SALMON** 

Fresh Homemade Baked Goods

**GRILLED** 

**Bourbon Whiskey** 

PARKER'S HERITAGE

**Meat & Ribs** 

HALF CHICKEN

Family Style Sides

WHIPPED POTATOES

Salads

**COLD POACHED SALMON** 

**CHICKEN SALAD** 

**Bourbon & Rye** 

**FOUR ROSES SINGLE BARREL** 

\$21.0



#### **Entrées**

SHRIMP COCKTAIL

**CRAB CAKE** 

#### Pizza

**PIZZA TEXAS** 

**MEAT** 

#### **Sandwiches**

**CLUB SANDWICH** 

**LIVERWURST** 

#### **Side Dishes**

STEAMED SPINACH

**MASHED POTATOES** 

#### **Fish**

**BRANZINO** 

**SEA BASS** 

#### **Starters**

**CAJUN SNAPPER COLESLAW** 

WILD MUSHROOM OMELETTE

#### Ice Cream\*

CHERRIES JUBILEE FLAMBÉ

**BAKED ALASKA BANANA MALT** 

#### **Hot Drinks**

TEA

\$8.0

**COFFEE** 

## Chops, Birds & Seafood

MINTED BLACK BASS

HONEY MUSTARD DUCKLING

#### **Dover Sole**

HORSERADISH MEUNIÈRE

**GRILLED RIVIERA** 

**NEPTUNE'S CROWN** 

### **Grains & Rice**

**CAROLINA PILAF** 

**NUTTED WILD RICE** 

**GRITS WITH MARROW** 

## **Restaurant Category**

**DESSERT** 

**FRENCH** 

**STEAKHOUSE** 

#### **Potatoes**

**BUTTERED DUMPLINGS** 

**HASHBROWN O'BRIEN** 

**HUNTER'S STYLE** 

**CANDIED SWEETS** 

## Vintage Bourbon

FOUR ROSES 4YR, DISTILLED	\$110.0
1966, BOTTLED 1970, 40	2110.0

OLD CHARTER 8YR DISTILLED \$130.0

WILD TURKEY 8YR DISTILLED 1962, BOTTLED 1970, 50.5

I.W. HARPER 5YR DISTILLED

\$160.0

1.W. HARPER 51R DISTILLED \$130.0



#### Soups



BLUE CRAB GUMBO
ENDIVE APPLE
AVOCADO CRAB LOUIS

CAVIAR VICHYSSOISE
MUSHROOM BARLEY

#### **Sweet Wine**

ROYAL TOKAJI, LATE HARVEST TOKAJI, HUNGARY 2014 \$16.0

FELSINA, VIN SANTO TUSCANY, ITALY 2005 \$28.0

CHATEAU D'YQUEM \$105.0

RAMOS PINTO 10YR TAWNY PORTO, PORTUGAL \$19.0

QUINTA DO NOVAL SILVAL PORTO, \$22.0

PORTUGAL 1998

## The Chef's Buffet

**PICKLED SARDINES** 

LITTLENECK COCKTAIL

**HEART OF PALMS PICCALILLI** 

**ROYAL MUSHROOMS** 

A SERVICE OF TODAY'S CHILLED CRUSTACEAN

## Steaks, Chops & Birds

**LARDED SQUAB** 

PHEASANT CLAIBORNE

**AMISH HAM STEAK** 

TRIPLE LAMB CHOPS

**VENISON CUMBERLAND** 

## **Assorted Appetizers**

A SELECTION OF CONTINENTAL HAM

STEAK AND ANCHOVY TARTARE

**GOOSE TERRINE** 

THE SEAGRAM CRAB CAKE

**TUNA RAVIGOTE** 

**FOIE GRAS AND ONIONS** 

#### **Dessert**



RHUBARB PISTACHIO BAR
LEMON CHIFFON
PASSIONFRUIT CHARLOTTE

**GERMAN CHOCOLATE LAYER CAKE** 

FRESH FRUIT AMBROSIA

**DONUTS** 

**DONUT** 

CHÂTEAU D'YQUEM, SAUTERNES, FRANCE 1998

## **Ingredients Used**



TUNA SCALLOP BACON

**SHRIMP** 

**CRANBERRY** 

**BEEF** 

**POTATOES** 

**SEAFOOD** 

# These Types Of Dishes Are Being Served

**OYSTERS** 

**LOBSTER** 



APPETIZER SALAD			VAN WINKLE FAMILY RESERVE 12YR	\$120.0
			MICHTER'S SINGLE BARREL 10YR	\$48.0
PANINI			MICHTER'S SINGLE BARREL	
SOUP			20YR	\$160.0
DESSERTS	6		OLD MEDLEY BLUE LABEL CASK	\$32.0
TUNA STEAK		STRENGTH	<b>40210</b>	
PASTA		WELLER ANTIQUE 12YR	\$24.0	
		WILD TURKEY DECADES	\$48.0	
Bourbo	on		MASTERS KEEP 17YR	
OLD FORE		\$22.0	JEFFERSON'S PRESIDENTIAL SELECT 17YR	\$500.0
			PAPPY 15 YR (2013)	\$380.0
	D MASTER ON BRANDY CASK 2016	\$34.0	GEORGE T STAGG (2015)	\$230.0
OLD RIP V	AN WINKLE 10YR	\$100.0	JIM BEAM DISTILLER'S MASTERPIECE	

# The Grill

99 East 52nd StreetNY 10022, New York, United States

#### **Opening Hours:**

Monday 11:45-14:00 17:00-23:00 Tuesday 11:45-14:00 17:00-23:00 Wednesday 11:45-14:00 17:00-23:00

Thursday 11:45-14:00 17:00-23:00 Friday 11:45-14:00 17:00-23:00 Saturday 17:00-23:00

Made with Menu

