

# LUSH Evanston

## Fruits de Mer

Manzanilla • Vinho Verde • Pilsner

Oysters 1/2 dozen 18  
four Tokyo Rockefeller style 15  
\$1 oysters weekdays 3pm - 6pm

Mediterranean Mussels  
wine, garlic, herbs 18

Seafood Conservas  
octopus, sardines or tuna 12

The Original Octodog  
accept no substitutes 10

## Hors d'Oeuvres

Champagne • Sancerre • Anything Gin

Grilled Broccolini  
Avjar, charred florettes 10

Ham 'n Cheese Croquettes  
spicy green sauce 9

Wild Burgundy Escargot  
garlic butter, Hewn bread 14

Overnight Pork Rillettes  
Cornichon, Mustard 12

Togarashi Hummus  
Yuzu Caviar, Bread or Veggies 12

Duck Fat Popcorn  
herb salt or spicy cheese powder 9

Mouthwatering Olives  
house cured 7

## Charcuterie

7 each, pick three 19

Finochietta Salumi fennel

Cacciatore Salumi caraway, chili

Chorizo Rioja paprika, oregano

Cotto Salumi roasted

Coppa Picante smoky

Jamon Serrano

Prosciutto St. Daniele

Duck Prosciutto

Foie Gras Pâté (Additional 9)

## Fromage

see cheese card

## Salade du Jour

Season's bounty provided by 4<sup>th</sup> & 5<sup>th</sup> generation  
produce mongers Tom, Tommy Jr. & Renée Cornille 10

Sancerre • Grüner Veltliner • Rosé

## Soup du Jour

Bones and vegetables and more made from scratch 10

Sherry • Flemish Sour • Madeira

## Earls & Entrées

### BLT Shmear

Hewn Bread, tomato jam, bacon, lettuce,  
red onion, Green Goddess, salade maison 15

Beaujolais • Rosé • Sour Beer

### LUSH Burger

Brisket, chuck, demi-glace, 18 hour onions, giardiniera-ish,  
Hewn Brioche, Compté, deep butter Kennebec frites 19

Nomad Red • Rose Champagne • Stout

### Croque Madame

Colonel Newsom's Preacher Ham, Gruyère, mushroom duxelle,  
buttermilk Béchamel, egg, salade maison or frites 16

Alvarinho • Dry Riesling • Red Burgundy

### Hand Made Pasta

Channeling our inner Italian grandmother 18

Barbaresco • Italian Beer • Amaro Spritz

### Recently Swimming Fish

Rice flour dusted, Nomad Chardonnay sauce, salade maison 25

Sancerre • Chablis • Pinot Noir

### Crispy, Shmaltzy Chicken

Marinated, confited and crisped, salade maison 19

Red Burgundy • White Burgundy • Belgian Ale

### Steak-Frites

Black Angus culotte steak, togarashi butter, Kennebec frites 27

Bordeaux • Malbec • Rhône Reds

### Vegetable Pot au Feu

Olive oil poached onions, spiced carrot velouté,  
herb gremolata, veggies of the season 18

Cru Beaujolais • Trousseau Gris • Belgian White

+ Foie Gras Shmear 9  
Chicken, Burger, Steak

+ Truffle Shaver Cheese 7  
Popcorn, Frites, Salade, Pasta