

KōLE

CHOPHOUSE

small plates	FIVE OLIVES 6 herbs de provence (V/GF)
	THE AVOCADO 12 charred, aji verde, lime dressing, puffed wild rice (V/GF)
	NOT AN ARANCINI 14 roasted tomato, lemon (VG/GF)
salads	BABY ARUGULA 6 small large 12 parmesan, lime, croutons (VG)
	CLASSIC WEDGE 18 lardons, roquefort, cherry bombs, walnuts (GF/N)
	SUNGOLDS & MARIGOLDS 12 chilled cherry tomatoes, verjus vinegar, basil (V/GF)
land	PORK BELLY 28 maple pork jus, pureed cannellini bean, garnish greens
sea	OCTOPUS CARPACCIO 18 giardiniera vinaigrette, green lemon oil (GF)
	CRAB CROQUETTES 18 dijon, worcestershire, chives, old bay (GF)
	TUNA TARTARE 18 limoncello sauce, calabrian pepper, chive oil (GF)
	SCALLOPS 26 saffron velouté, agretti, brown butter (GF)

<i>The Ice Bar</i>		
SHRIMP cocktail sauce	8 pc. 20 (GF)	OYSTERS mignonette
GLACIER 34 6 pc shrimp, 6 pc oyster	SNOW CRAB CLAWS 32 cocktail sauce, lemon aioli	

From the Josper Charcoal Grills

We grill over Quebracho charcoal—nicknamed the “axe-breaker” for its intense heat and clean, lasting burn. Like our name, drawn from the Pennsylvania Dutch word for “coals,” it reflects purpose and tradition.

GRILLED MAINE LOBSTER MKP whole, chili & lime compound butter	KōLE BRIOCHE BURGER 18 cheddar, house sauce, LTO
SALMON CAKES 24 6oz cake, dill, farm greens, gribiche	FIREHOUSE CHICKEN 24 cider, espelette, garlic (GF)
GREEK BRANZINO 34 boneless, herbs, caperberries (GF)	NEW S. WALES LAMB 52 15oz, tarragon, fine herbs (GF)
BANGS MUSSELS 28 16oz, frites, white wine, shallots, crème fraîche (GF)	STEAK HACHÉ POIVRE 38 10oz wagyu & dry-aged beef blend, frites (GF)

DINNER

(VG) vegetarian (V) vegan (GF) gluten-free (N) nut allergy
* raw or undercooked proteins or eggs may increase illness risk | please inform us of any allergies or dietary restrictions | a service charge of 20% will be added to parties of six or more

Salt & Pepper

the only seasoning we add to our steaks,
and letting the magic of charköle do the rest

BLUE *	red, very cold center
RARE *	red, cold center
MEDIUM RARE *	red, slightly warm center
MEDIUM *	pink, hot center
MEDIUM WELL	dull pink center
WELL DONE	chef not recommended :)
PITTSBURGH	extra charred outside

Chops

TAGLIATA	34
14oz new york strip, sliced, whole garlic confit (GF)	
FILET AU POIVRE	55
8oz, maître d'hôtel butter, watercress (GF)	
PRIME STRIPLOIN	62
14oz, smoked bone marrow, bordelaise sauce (GF)	
TOMAHAWK	130
50oz, sliced, horseradish cream and chimichurri (GF)	
THE JULIE	48
16oz sirloin, sliced thin and served pink, sizzling brown butter	

Chicago Style Dry-Aged

RIBEYE	78
16oz, chimichurri, watercress (GF)	

Australia Wagyu

DELMONICO	88
15oz, pickled red onions, watercress (GF)	

Japanese Wagyu

MIYAZAKI	MKP
A5 wagyu, BMS12, aged balsamic (GF)	

Shareable Sides

TALLOW FRIES	12	TRUFFLED MAC & CHEESE	12	MUSHROOMS	12
rosemary, himalayan salt (GF)		cavatappi, parmesan, cheddar (VG)		butter, chives, garlic confit (VG/GF)	
ROASTED POTATOES	10	BICOLOR CORN	10	CANDY BEETS	10
rosemary, butter (VG/GF)		chives, butter, espelette (VG/GF)		beef tallow, raspberry vinegar, chives (GF)	
POTATO GRATIN	14	CARROTS	10	BROCCOLINI	12
smoked gouda, thyme (VG/GF)		beurre noisette, fennel dust (VG/GF)		garlic herb vinaigrette (V/GF)	

Enhancements

AJI VERDE (V/GF)	2	BORDELAISE (GF)	6	BURGER SAUCE (GF)	2
CHIMICHURRI (V/GF)	2	CREAMY		BONE MARROW (GF)	12
HORSEY CREAM (VG/GF)	2	ROQUEFORT (VG/GF)	5		
AUX POIVRE (GF)	6	ROQUEFORT CRUMBS	7		

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