

Lunch is back!

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Fire Roasted Marconi Pepper **Soup**, Fromage Blanc, Dried Apricots, Sunflower Seeds, Fragrant Olives and Pickled Garlic

or

greencity market **Beet Salad** with Beautiful Hoop House Greens,
“Angel Food” Goat Cheese, French Breakfast Radish and Honey Roasted Luxury Pumpkin

or

Organic Carnaroli **Risotto**, Marinated Zucchini, Tomatoes and Artichoke, Parmesan Crisp, EVOO

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Filet of “Walleye” **Pike** from *Lake Huron*, Pan Roasted with Mediterranean Inspired Cracked Wheat,
Smoked and Roasted Eggplant, Swiss Chard, Charred Baby Leeks, Preserved Lemon and Apple Balsamic

or

Wood Grilled Prime Sirloin **Steak “Frites”**, “Fondue” of *Roquefort AOC* and
Herbs de Provence Butter, Green Peppercorns, Armagnac and Crisp Onions

or

Locally Raised **Chicken**, Whole Roasted with Vibrant Carrots and Moroccan Spiced Croutons,
Kohlrabi and Date Pureé, Candy Onion and Coriander “Slaw”, Rich Natural Jus

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Bittersweet **Chocolate Delice**, Candied Cocoa Nibs, Turkish Coffee Sorbet, Caramel and Crème Fraîche

or

Middle Eastern Inspired Kazandibi **“Ottoman Custard”** with Pomegranate Sorbet, Bergamot, Pistachio and Caramelized Filo

or

Blueberry **Crostata** with Mascarpone Mousseline, Hazelnut Ice Cream,
Fragrant Blossoms and Orange Confit

or

Selection of Housemade **Ice Creams** and **Sorbets**

Autumn Business Lunch \$25

also available à la carte

NAHA Favorites

Wood Grilled “Half Pound” **Angus Beef Burger** on a Housemade Sea Salt Crusted Brioche Bun 17

add Hand-Cut French Fries, Pomme Frites or Autumn Salad 4

add Artisan Cheese, Sunnyside-Up Duck Egg or Slab Bacon 5

or “Fully Loaded” with Duck Egg, Slab Bacon, Artisan Cheese, Mushrooms and Pomme Frites 26

Southern **Fried Chicken Salad**, Hearts of Romaine, Roasted Late Summer Corn,
Cucumbers, Lacquered Pecans, Shaved Red Onions and Buttermilk Ranch Dressing 18

The Mezze of Our Heritage

Hummus, Babaganoush, Feta Cheese Boeregs, Greek Salad, Lahmajoon Lamb Pizza,
Tabbouleh Cracked Wheat Salad, Basterma Spiced Beef, Armenian String Cheese and Kalamata Olives 25

“One Dozen” NAHA **Chicken Wings** Lacquered with Sweet Chilies, Lime and Cilantro,
Salad of Pea Shoots, Kohlrabi and Radishes, Buttermilk “Ranch” Dressing 20

Please advise server of any food allergies, preferences or dietary restrictions. We will make every effort to accommodate your request.

22% Service Fee for parties of six or more. Enjoy complimentary Wi-Fi by logging into @Naha Free Wifi

Carrie Nahabedian~Best Chef “Great Lakes” and Tom Nahabedian “Best Design” Brindille~James Beard Foundation

NAHA is honored to have been awarded a 🍴 in the Michelin Chicago Restaurant Guide 2017 for 7 consecutive years

Visit our James Beard Award-Winning French restaurant, Brindille | 534 N. Clark | brindille-chicago.com