

nightwood

modern heartland cooking

2119 south halsted street. between 21st and cermak. red line: cermak
312.526.3385 www.nightwoodrestaurant.com
tue - sat 5:30 - 11p brunch sun 9a - 2:30p

opened in 2009. chef / owners: jason hammel and amalea tshilds
\$\$-\$\$\$: all major credit cards accepted
dinner. brunch. first come, first served

pilsen > **e24**



I often fantasize about writing a national *eat.shop* guide. This guide would be an edited selection of my top picks across the country. First on the list from Chicago? *Nightwood*. Once I learned that *Lula Cafe*'s owners were opening a new place, I waited anxiously for what seemed like forever. I was sooo excited, I worried that the actual moment might be a disappointment. I'm happy to say that *Nightwood* has not brought me an ounce of disappointment—my only issue is that I just can't seem to get back here often enough.

imbibe / devour:

06 alexander valley vineyards cabernet franc
mixed lettuces with croutons, olive oil & vinegar
chilled asparagus soup
raviolo with egg yolk, brown butter & sage
wood grilled cheeseburger with fries & pickle
hand cut pasta with asparagus,
broccoli leaves, bacon & squash
blueberry sour cream cake