

forte bar

AT SYMPHONY CENTER

starters

ROASTED RED PEPPER DIP ^{VP}

Muhammara Spicy Roasted Walnut & Red Pepper Dip 17

HUMMUS ^{VP}

Fresh Garbanzo, Tahini, Sumac 15

EGGPLANT DIP ^{VP}

Babaganoush Walnut, Pomegranate Molasses, Chive 15

FIG & OLIVE SALAD ^V ^{AVG}

Spinach, Frisée, Walnut, Feta, Petimezi Dressing 17

KALE & AVOCADO SALAD ^V ^{AVG}

Chickpeas, Radish, Cotija, Sesame Seeds,
Creamy Avocado Poblano Dressing 15

CHILLED & GRILLED SQUASH ^V ^{AVG}

Nut Dukkah, Pickled Sweet Pepper, Sesame, Schug 15

SAGANAKI HALLOUMI ^V ^{AVG}

Fried Greek Cheese, Calabrian Chile Hot Honey, Schug,
Herbs 19

FRIED ARTICHOKEs ^V ^{AVG}

Roasted Garlic Aioli, Charred Lemon 15

TWO GRILLED OYSTERS ^{AVG}

Red Schug Butter, Gremolata, Forte Crushed Chips 9

**Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

Parties of six or more guests will have 18% gratuity added to their bill.

This gratuity is provided to the team members who deliver service to our guests. If you wish to remove, ask for a manager.

@ChicagoForte

Executive Chef Leonardo Moslemian

General Manager Grant Chinouth

main

SPRING GNOCCHI ^V

Cherry Tomato Sauce, Spring Vegetable Medley, Ricotta
Salata, Peashoots, Lemon 21

CAULIFLOWER KORMA ^{VP} ^{AVG}

Coconut Squash Puree, Tamarind Chutney, Fried
Chickpeas, Sesame Seed, Mango, Cilantro 23

MISO BOURBON GLAZED SALMON

Traditional Cous Cous, Roasted Green Beans, Frisée,
Watermelon Radish 27

SEAFOOD BOIL ^{AVG}

Shrimp, Mussels, Corn, Red Potato, Tomato Wedge,
Cajun Butter, Louisiana Broth, Fine Herbs 29

CHICKEN MARSALA

Mushroom Marsala Sauce, Orzo, Truffle Oil, Chive 25

BRAISED SHORT RIB

Roasted Bone Marrow, Pickled Red Onion, Pita, Herbs,
Lime Harissa 27

^V VEGETARIAN

^{VP} VEGAN

^{AVG} AVOIDING GLUTEN