MANAGEMENT: COLD APPS Hummus + Pita	\$10 _	MUNICIPAL BAR+D	ININ	G CO NIC/D	
Garbanzo Bean Puree, Garlic, Thyme,	-	CITY OF CHICAGO MUNICIPAL COD	E		
Tahini, Feta, Dill, Pita + Veggies <b>Tuna Tartar</b> Yellow Fin Tuna, Avocado, Ponzu, Black Sesame, Wonton Crackers	\$14	DEPARTMENT OF ENVIRONMENT: SALADS Add Chicken + \$4 / Salmon + \$6		ESTD 2012	
Lobster Avocado Salad Lobster, Avocado, Lemon Aioli, Lettuce, Shallots, Herbs	\$15	Municipal House Salad Mixed Greens, Cherry Tomatoes, Red Onion, Cucumbers, Sherry Vinaigrette	\$8	THE SOUND X DINING SO	
DEPARTMENT OF FIRE: HOT	APPS	<b>Caesar Salad</b> Romaine, Parmesan, Brioche Croutons, Caesar Dressing	\$8	* DINING	
French Onion Soup Caramelized Onions, Chicken Broth, Parmesan Crostini, Swiss Cheese	\$6	Mediterranean Salad Romaine, Red Onion, Cherry Tomatoes, Cucumbers, Feta Cheese, Kalamata	\$9	DEPARTMENT OF BUILDINGS SANDWICHES All sandwiches served with fries.	<b>5:</b>
Stuffed Jalapeno Pepper Chips Tempura Battered, Chorizo, Cream Cheese, Cilantro Lime Ranch	\$8	Olives, Pita, White Balsamic Vinaigrette  Summer Salad  Mixed Croppe Strewberries Avgeeds	\$10	Grilled Chicken Chicken Breast, Fontina Cheese, Pibble Struck Bickled Bod Opione Cheumber	\$10
Fried Chicken Wings	\$11	Mixed Greens, Strawberries, Avocado, Bleu Cheese, Candied Walnuts, Citrus Vinaigrette	Э	Bibb Lettuce, Pickled Red Onions, Cucumber, Honey Dijon	
Choice of:  Spicy Buffalo: Franks Red Hot, Butter, Bleu Cheese Dressing		Italian Chopped Salad Romaine, Salami, Olives, Cherry Tomatoes, Red Onion, Fresh Mozzarella, Basil, Red Wine Vinaigr	<b>\$10</b> ette	Turkey Club  Oven Roasted Turkey Breast, Bacon, Tomato, Bibb Lettuce, Tomato, Avocado Lime Mayo,	\$12
Sweet Mango BBQ: Mango BBQ Sauce, Honey, Ranch Dressing		Caprese Salad Sliced Heirloom Tomatoes, Fresh Mozzarella,	\$12	Pickled Red Onions  Reuben	\$12
Sliders Choice of:		Basil, Olive Oil, Balsamic Reduction  Wedge Salad	\$8	Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing	
Beef: Angus Beef, Tomato Marmalade, Brie Cheese, Bibb Lettuce, Pickled	\$10	Baby Iceberg, Crumbled Bleu Cheese, Bacon, Cherry Tomatoes, Bleu Cheese Dressing		Lobster Roll Lobster, Lemon Aioli, Herbs, Shallots, Togarashi, Brioche Bun	\$15
Red Onions  Pulled Pork:	\$10	DEPARTMENT OF CULTURAL AFFAIRS: FLATBREADS		"CPD" Pork Belly B.L.T. Ancho Chili Rubbed Pork Belly, Heirloom Tomato	<b>\$12</b>
Root Beer Braised Pork Shoulder, Mango BBQ, Souther Style Cole Slaw		Three Cheese Ricotta, Goat, Parmesan, Toasted Almonds,	\$10	Lettuce, Mayo  Chorizo Gourmet Burger	\$14
Braised Short Rib: Hoisin, Daikon/Cabbage Slaw, Japanese Mayo, Red Jalapeno, Cilantro	\$14	Honey, Truffle Oil, Arugula <b>BBQ Chicken</b> Pulled Chicken, BBQ Sauce, Swiss +	\$12	1/2 Pound Angus Beef, Chorizo, Manchego Cheese, Chipotle Aioli, Bibb Lettuce, Avocado, Tomato, Fried Onion Ring	
Duck: Ground Duck, Guacamole, Bacon, Pepper Jack Cheese	\$14	Manchego, Red Onions, Cabbage, Pickled Red Jalapenos, Cilantro  Mushroom	<b>\$12</b>	<b>Koenigsberger Burger</b> 1/2 Pound Angus Beef, Bacon, Choice of Cheese, Fried Egg, Tomato,	\$12
Fried Chicken: Chicken Breast, Old Bay Aioli,	\$10	Wild Mushrooms, Caramelized Onions, Baby Spinach, Bleu Cheese, Swiss + Manchego	312	Pickled Red Onion, Bibb Lettuce  Municipal Burger	\$10
Lettuce, Pickle  Fried Calamari	\$13	Tomato	\$10	1/2 Pound Angus Beef, Choice of Cheese, Lettuce, Tomato, Pickled Red Onions	
Cocktail Sauce, Herb Aioli, Tomato Sauce, Lemon	4	Heirloom Tomatoes, Fresh Mozzarella, Basil, Basil Oil		Portobello Mushroom Burger  Balsamic Marinated Grilled Portobello, Fontina Cheese, Caramelized Onions, Heirloom Tomato,	\$10
Steamed Mussels Garllic, Shallots, White Wine, Butter, Scallions	\$12	DEPARTMENT OF LANDMAR	KS:	Arugula, Herb Aioli	
Falafel Fritters Chickpeas, Red Onion, Cilantro,	\$10	<b>1/2 Chicken</b> Sautéed Chicken Breast + Thigh, Asparagus, Prosciutto Crisps, Fried Herb Polenta, Chicken J	<b>\$16</b> us	<b>Pulled Pork</b> Root Beer Braised Pork Shoulder, Housemade E Sauce, Apple Citrus Slaw, Pickled Red Jalapenos	
Mac + Cheese Choice of:	\$6	<b>Halibut</b> Seared Halibut, Summer Squash, Eggplant,	\$21	Chicago Style Italian Beef Thinly Sliced Italian Beef, Fresh Mozzarella,	\$10
5 Cheese:	la a ara	Bell Peppers, Tomato, Fennel, Lemon Butter  Salmon	\$20	Housemade Giardiniera  Lamb Gyro	\$10
Gouda, Pepper Jack, Cheddar, American, Manc  Spicy: Spicy Ruffalo	nego	Seared Atlantic Salmon, Wild Rice, Sugar Snaps Pineapple Mango Salsa		Shaved Lamb, Red Onions, Tomatoes, Tzatziki	
Spicy Buffalo  Racon +\$2				Shrimp Po-Boy Tempura Battered Shrimp, Old Bay Aioli	\$13
Bacon +\$2 Chorizo +\$2		DEPARTMENT OF RECREAT DESSERTS	ION:	Tempura Battered Shrimp, Old Bay Aioli, Romaine Lettuce, Cabbage Slaw	
Nachos + Beef or Chicken \$4	\$9	Cheesecake \$8		Chicken Tacos Chicken Confit, Salsa Verde, Red Onions, Queso	\$8

## Cheesecake \$8

Mango Puree, Raspberry Sauce, Berries

## Ricotta Doughnuts \$8

Rich Ricotta Doughnuts, Raspberry Sauce, Chocolate Sauce, Caramel Sauce

## Chocolate Chip Cookie \$7

Homer's Vanilla Ice Cream, Caramel + Chocolate

Sauce, Whipped Cream, Almonds



Chicken Confit, Salsa Verde, Red Onions, Queso Fresco, Cilantro, Fried Jalapenos

**Pork Belly Tacos** \$9

Crispy Pork Belly, Sriracha Sour Cream, Roasted Corn Salsa, Micro Arugula

**Shrimp Tacos** Seared Shrimp, Pineapple Salsa, Cotja Cheese

\$12

## **DEPARTMENT OF "SIDE"WALKS**

+ Beef or Chicken \$4

Corn on the Cobb

Corn Chips, Nacho Cheese Sauce,

Pico de Gallo, Guacamole, Sour Cream

\$4

Fries \$4 **Spicy Fries** \$6 **Truffle Fries** \$6 \$6 **Cauliflower Gratin Asparagus + Fried Prosciutto** \$6 Potato Salad \$6

NOTE: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. 18% Gratuity will be added to all parties of 6 or more.