

ON THE BUN

Locally
ground
BEEFI

Served on a pretzel bun with choice of fries, tots, chips, coleslaw, or side salad

THE DEXTER MO' \$14.00
Caramelized onions, Merkt's cheddar, pickled banana peppers, fried egg, Sriracha bbq

BUDDHA BURGER \$12.00
Seymour Dairy Lakeshore blue cheese, jalapeño, beer-braised onions and bacon

REBEL DUCK \$15.00
Applewood smoked bacon, pulled pork, *Apex Predator* bbq sauce, fried onion straws, aged white cheddar

THE MAGICAL FRUIT \$10.00
Spiced black bean patty, pico de gallo, ancho salsa, shaved iceberg, lime aioli, cilantro, served on homemade bun

THE GRACIN \$12.00
Brown sugar bacon, red onion, harrissa ketchup, smoked gouda, *GGC* jalapeno balsamic

THE MOMMA DUKE'S \$11.00
Lettuce, tomato, house-made pickles, Cajun mayo, sharp cheddar

SCHROEDER DOOR \$12.00
House-made giardiniera, lettuce, tomato, *Grubbie* sauce, Havarti

GNVIMATOR \$13.00
Stout braised cremini mushrooms, roasted sweet peppers, aged Swiss, arugula

BURGER OF THE MONTH \$BP
Ask server

LOCAL GRUB, CRAFT BREW

GILLERSON'S

GRUBBERRY ³³ WEST AURORA, IL

#THEGRUBBERRY

STARTERS

YUM

- Are You A Fungi?..... \$9.00**
Roasted cremini mushrooms stuffed with house-made chorizo, Manchego cheese, spicy tomato aioli
- SCOOBY SNACKS..... \$8.00**
Tempura fried shishito peppers, sea salt, pequin chile, wasabi teriyaki
- Ms. MARY PEARL'S CHICKEN "NUGGETS"..... \$10.00**
Southern style fried chicken, deep fried cornbread, orange and bacon jam, Gillerson's hot sauce
- BUFFALO SOLDIERS..... \$6.00**
Beem's Buffalo Dog wrapped in a crescent roll, Sir Kensington's spicy brown mustard, Sriracha ketchup
- DOZY BOOZY DOOZY..... \$8.00**
Cavatappi pasta, drunken cheese sauce, smoked hot ham, charred jalapeño, spiced breadcrumbs
- ERIN GO BRAGH..... \$9.00**
Deep fried porter cheese, bacon ranch
- BORDER WARS..... \$10.00**
Roasted jalapeños stuffed with pulled pork shoulder, Apex Predator bbq sauce, smoked gouda, chipotle berry compote
- BUBBA..... \$11.00**
Chilled Gulf shrimp, house-made sambal glaze, fried blue corn tortilla, avocado, tomato, charred corn, cilantro
- SUSIE Q'S..... \$5.00**
Hand-cut fries, Gillerson's fry seasoning, harissa ketchup, roasted garlic and lemon aioli

GREENS

FRESH
and
LOCAL

- LORENZO IN THE BENZO..... \$10.00**
Romaine, ale marinated skirt steak, GGC cracked pepper steak rub, slow roasted tomato, garlicy cucumbers, herbed croutons, creamy buttermilk honey vinaigrette
- NOODLES OF NOODLES..... \$9.00**
Chilled buckwheat soba noodles, teriyaki glazed chicken breast, crushed peanuts, scallions, orange, cilantro, toasted sesame seeds, ginger sambal vinaigrette
- ROAD RUNNER..... \$9.00**
Mixed greens, ancho marinated chicken breast, charred corn, black beans, shaved red onion, tomato, cilantro, fried blue corn tortilla, orange IPA vinaigrette
- PIG PEN..... \$8.00**
Applewood smoked bacon, smoked cheddar, roasted sweet peppers, mixed greens, avocado, scallions, ranch

GILLERSON'S PRIVATE PARTIES & CATERING

CALL OR EMAIL US AT 630.340.3719 OR GILLERSONS@GMAIL.COM

BETWEEN THE BREAD

Come
with a
SIDE!

Choice of fries, tots, chips, coleslaw, or side salad

- GRUMPY MCGUMPSON..... \$13.00**
12 hour sous vide chuck roast, house-made giardiniera, roasted red peppers, served on toasted ciabatta
- OTEO NEBRASKA..... \$14.00**
Ale marinated skirt steak, slow roasted tomato, arugula pesto, horseradish cream, GGC balsamic, served on toasted ciabatta
- MISS MINNIE BENNETT..... \$11.00**
Brown sugar bacon, shaved iceberg, marinated tomato, avocado spread, served on tomato focaccia
- THE PAUL GREEN..... \$11.00**
Braised pork shoulder, Apex Predator bbq sauce, aged white cheddar, coleslaw, GGC green chile oil, served on homestyle bun
- THE CHINGALENDR..... \$11.00**
GGC chile-lime marinated chicken breast, tomato, shaved iceberg, charred jalapeño, ancho salsa, cilantro crema, served on bolillo bread
- PORNY THE PIG..... \$13.00**
Mojo glazed pork belly, smoked hot ham, house-made pickles, aged Swiss, Sir Kensington's spicy brown mustard, served on bolillo bread
- THE TROMA AVE..... \$10.00**
Marinated tomato, roasted sweet peppers, caramelized onions, stout braised cremini mushrooms, Havarti, roasted garlic aioli, served on tomato focaccia