



March 19 - April 4, 2021



CHARRED | WING BAR

Jumbo Grilled Wings by the Pound

1150 S. Michigan Ave.

Chicago, IL 60605

goodeatsgroup.com/restaurant-week-2021

Lunch Menu | \$25

ONLY AVAILABLE UNTIL 3 PM DAILY

PICK UP, CURBSIDE OR DELIVERY ONLY

(Dine In Not Available)

Super Sampler!

Choose 5 Flavors, Get 5 Wings of Each: 25 Total Jumbo Grilled Wings

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- Buffalo "Crave-able Classic" with celery blue cheese
 - Carolina "Strike Gold" with Southern mustard BBQ and house pickles
 - Chicago "Sweet Home BBQ" with house ranch
 - Diablo "If You Dare" with roasted habanero
 - Dry Rub "Simply Perfect" with curated BBQ spice, house ranch, and habanero BBQ
 - Fire "Spark It Up" with spicy dry rub, guajillo aioli, pickled Fresno peppers, and cilantro
 - Habanero "Smokin' Hot BBQ" with house ranch
 - Island Jerk "Don't Miss the Boat" with jerk spices, jerk glaze, and charred pineapple salsa
 - Korean "Glazed Goodness" with ginger tamari sauce, fried garlic and shallots, toasted sesame seeds
 - Lemon Pepper "Tart & Zesty" with classic spice blend and charred lemon
 - Nashville "Hot Stuff Baby" with cayenne hot sauce, house pickles, and blue cheese dip
 - N'Awlins "Loved Bayou" with Cajun spice and remoulade sauce
 - Parmesan "The Big Cheese" with roasted garlic, grilled lemon, and parsley
 - Peruvian "Aji Panca Pepper" with smoky chili citrus glaze, Fresno peppers, and pickled red onions
 - Sassy "Signature Sauce" featuring a sriracha aioli and a Thai chili glaze made with garlic, ginger, and cilantro
 - Smokey Mop "Sticky Sweet BBQ" with a smoky-infused honey mop BBQ and house ranch
 - Steakin' "Go Buck Naked" with house ranch and classic BBQ sauce
 - Thai Red "Curry Fury" with coconut red curry, chopped peanuts, grilled lime, scallion, and cilantro
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Dinner Menu | \$39
ONLY AVAILABLE AFTER 3 PM DAILY
PICK UP, CURBSIDE OR DELIVERY ONLY
(Dine In Not Available)

Super Sampler!
Choose 5 Flavors, Get 5 Wings of Each: 25 Total Jumbo Grilled Wings
+ Our Famous Fried Pickles with Urban Sauce
+ Choose Two Sides

- Buffalo “Crave-able Classic” with celery blue cheese
 - Carolina “Strike Gold” with Southern mustard BBQ and house pickles
 - Chicago “Sweet Home BBQ” with house ranch
 - Diablo “If You Dare” with roasted habanero
 - Dry Rub “Simply Perfect” with curated BBQ spice, house ranch, and habanero BBQ
 - Fire “Spark It Up” with spicy dry rub, guajillo aioli, pickled Fresno peppers, and cilantro
 - Habanero “Smokin’ Hot BBQ” with house ranch
 - Island Jerk “Don’t Miss the Boat” with jerk spices, jerk glaze, and charred pineapple salsa
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French Fries, Sweet Potato Fries, Tater Tots, Parmesan Truffle Fries, Housemade Chips, Side Salad

The Restaurant Week menu is for each guest to enjoy individually.

Beverage, tax and gratuity and any delivery fees are not included.