

BREAKFAST

BUTTER CROISSANT 9
house jam, european butter

ALMOND CROISSANT 8

PAIN AU CHOCOLAT 8

**TO
START**

*** CLASSIC BREAKFAST 21**
two eggs, nueske's bacon, merguez sausage,
breakfast potatoes, sourdough toast
gluten free toast & egg white option available

*** AVOCADO TOAST 18**
sun-dried tomato relish, fines herbes salad (v)
add soft boiled egg + \$4
gluten free toast option available

BREAKFAST SANDWICH 18
chicken breakfast sausage, fluffy eggs,
american cheese, house-made english muffin,
green salad
gluten free toast option available

FRENCH TOAST 21
brioche french toast, blackberry compote,
whipped ricotta (v)

**FRENCH STYLE
MUSHROOM OMELET 21**
spinach, goat cheese, green salad,
french vinaigrette (gf, v)
available with egg whites upon request

SIDES

*** ONE PASTURE-RAISED EGG 4**

BREAKFAST POTATOES 7

ENGLISH MUFFIN 8

NUESKE'S BACON 8

MERGUEZ SAUSAGE 5

HALF AN AVOCADO 5

SEASONAL FRUIT 8

Surcharge:

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 4% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

- V: vegetarian | VG: vegan | NF: nut free | DF: dairy free | GF: gluten-free -

EVERYTHING BAGEL 23
smoked salmon, dill cream cheese, everything
crumble, capers, cucumber

OVERNIGHT OATS 17
seasonal fruit, chia seeds, banana
(gf, v, df)

COCONUT YOGURT 18
seasonal berries, almond crumble, strawberry
tapioca (v) | *gluten free option available*

BANANARAMA SMOOTHIE 13
banana, pineapple juice, dates, honey,
greek yogurt, vanilla (gf, v)

**TWO APPLES A DAY
JUICE 13**
kale, granny smith apple, beets (gf, df, vg)

ESPRESSO

DOUBLE SHOT 6 **AMERICANO 6**

LATTE 8 **CORTADO 6**

MOCHA 8 **MACCHIATO 6**

CAPPUCCINO 8 **ESPRESSO TONIC 8**

FRESH SQUEEZED JUICE 6

ORANGE or GRAPEFRUIT

COFFEE & TEA

DRIP COFFEE 5

Hexe: Inside Voices or Decaf

CHAI LATTE 8

RISHI TEA 6

English Breakfast, Organic Earl Grey, Chamomile
Medley, Organic Yuzu Peach Green, Organic Peppermint

**This food item contains raw ingredients or undercooked ingredients.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

TO DRINK

SOFT DRINKS

ORANGE JUICE 6

COKE, DIET COKE, SPRITE 4

FEVER TREE 5
ginger beer, tonic

BEER

DRAFT

12oz 7 / Pitcher 28

PONY PILSNER

Half Acre • Chicago, IL • 5.5% ABV

OLD STYLE

Lager • Pabst • Milwaukee, WI • 4.6% ABV

HEFEWEIZEN

Wheat • Dovetail • Chicago, IL • 4.8% ABV

SOFIE

Saison • Goose Island • Chicago, IL • 6.5% ABV

PIXEL

Hazy IPA • Phase Three • Chicago, IL • 6.5% ABV

WORKING FOR THE WEEKEND

Double IPA • Spiteful Brewing • Chicago, IL • 7.9% ABV

CANS

BEER FOR TACOS SOUR 8
Off Color • Chicago, IL • 4.5% ABV

PEDESTRIAN DRY CIDER 10
Eris • Chicago, IL • 5.6% ABV

SUNBEAM N/A PILSNER 6
Go Brewing • Chicago, IL • 0.4% ABV

GUINNESS STOUT 8
Dublin, Ireland • 4.2% ABV

SCHLITZ LAGER 7
Pabst Brewing • Texas, USA • 4.6% ABV

SPITEFUL IPA 8
Spiteful Brewing • Chicago, IL • 6.2% ABV

SPIRIT FREE

PHONY NEGRONI 10
St. Agrestis: nuanced juniper,
citrus, and floral notes

COCKTAILS

MIMOSA 16

APEROL SPRITZ 16

BLOODY MARY 18

CANNED COCKTAILS

CRAFTHOUSE SMOKY

MARGARITA CAN 14

WINES

SPARKLING

VALDO NUMERO 1 PROSECCO
NE, Italy 12/48

ROSÉ / WHITE / RED

Glass 12 / Bottle 48