



# Breakfast

# Lunch

<b>*OMELET</b> three eggs, ham & cheese or tell us what you want, served with home-fries & choice of toast	13
<b>*EGGS YOUR WAY</b> two eggs your way, bacon, ham or sausage, home-fries & choice of toast	12
<b>*EGGS BENEDICT</b> classic; two poached eggs, canadian bacon, hollandaise sauce & home-fries <i>upgrade to grass-fed steak or smoked salmon 4.</i>	12
<b>STACK OF JACKS</b> buttermilk pancakes, powdered sugar & vermont maple syrup <i>add fruit 2.</i>	12
<b>BRIOCHE FRENCH TOAST</b> french toast with bananas & nuts <i>add fruit 2.</i>	13
<b>*BREAKFAST SANDWICH</b> croissant, choice of bacon, sausage or ham, scrambled eggs, swiss cheese & home-fries	12
<b>STEEL CUT OATMEAL</b> vermont maple syrup, berries, nuts & brown sugar	9
 <b>Anything Else?</b>	
<b>GREEK YOGURT PARFAIT</b> seasonal fruit & house-made granola	8
<b>TOAST</b> wheat, white, rye, multigrain	3
<b>BAGEL</b> plain or wheat	4
<b>BACON</b> nueske's bacon	4
<b>SAUSAGE</b>	4
<b>HOME-FRIES</b> shallots, peppers & cherry tomatoes	5
<b>*EXTRA EGG</b>	2
<b>AVOCADO</b>	4

<b>COBB SALAD</b> cobb salad with grilled chicken, corn, cherry tomatoes, avocado, bacon, blue cheese & green peppercorn ranch dressing	14
<b>PETITE SALAD</b> mixed greens, cherry tomatoes, cucumbers, carrots & blackberry vinaigrette	10
<b>ARUGULA SALAD</b> arugula, stone fruit, prosciutto, candied walnuts, goat cheese & blackberry vinaigrette	12
<b>CHICKEN CLUB</b> chicken, avocado, bacon, lto, basil aioli & fries	15
<b>*BURGER</b> kobe beef, pickles, white cheddar, caramelized onions & fries <i>add fried egg 2.</i>	15
<b>*BRUNCH PIZZA</b> poached eggs, jalapeño, roasted red pepper, garlic & caramelized onions	14
<b>RAGIN' GARDEN PIZZA</b> caramelized onions, green pepper, broccoli, wild mushrooms & artichokes on a whole wheat crust	15
<b>DESIGN YOUR OWN PIZZA</b> choose 2 items: local pepperoni, basil, poached eggs, jalapeño, roasted red pepper, garlic, caramelized onions, broccoli, wild mushrooms, tomatoes or artichokes <i>each additional item 2.</i>	14
<b>HOUSE-MADE CAVATELLI PASTA</b> al pomodoro; san marzano tomatoes & basil parmigiano or bolognese; made with veal, beef & pork	12

18% Service Fee Added to Groups of 6+

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

# Day drinking *is fun*

Add *bottomless*  
mimosas,  
bellinis  
*or* bloody marys  
to your brunch



**\$14**

\*price per person. minimum brunch food purchase \$10. 1.5 hour maximum

COLECTIVO COFFEE	3	HOT CHOCOLATE	5
HOT <i>or</i> ICED TEA	4	SOY, ALMOND <i>or</i> REGULAR MILK	4
ESPRESSO <i>or</i> AMERICANO	3	RED BULL PICK YOUR <i>color</i>	5
LATTE, CAPPUCCINO MACCHIATO <i>or</i> MOCHA	5	FOUNTAIN SODAS	3
FRESH JUICES	4	BOTTLED WATER	5
		STILL <i>or</i> SPARKLING	

## Wines By The Glass

HOUSE WHITE	CHARDONNAY	10
CAPOSALDO, NORTH ITALY	MOSCATO	12
RUFFINO, TUSCANY	PINOT GRIGIO	13
NOBILO, NEW ZEALAND	SAUVIGNON BLANC	14
SANFORD, SANTA RITA HILLS	CHARDONNAY	16
HOUSE RED	MERLOT	12
TRAPICHE, ARGENTINA	MALBEC	13
ROTH ESTATE, ALEX VALLEY	CABERNET	15
NAPA CELLARS, NAPA VALLEY	PINOT NOIR	16

## Beer

GOOSE ISLAND SOFIE farmhouse ale	10
CORONA lager	8
HEINEKEN pale lager	9
STELLA ARTOIS pale lager	9
GUINNESS DRAUGHT BOTTLE stout	9
GOOSE ISLAND IPA indian pale ale	9
MILLER LITE lager	7
NEW BELGIUM "FAT TIRE" amber	9
LAGUNITAS LIL' SUMPIN' SUMPIN' wheat ale	9
ZIMA awesome	7



### Hours of operation

Monday-Sunday 7am - 2pm | 312.754.0700

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