



Breakfast

Lunch

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

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

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 or ICED TEA	4	SOY, ALMOND or REGULAR MILK	4
ESPRESSO or AMERICANO	3	RED BULL PICK YOUR color	5
LATTE, CAPPUCCINO MACCHIATO or MOCHA	5	FOUNTAIN SODAS	3
FRESH JUICES	4	BOTTLED WATER	5
		STILL or 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

info@brunchroomchicago.com|www.brunchroomchicago.com