



# 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, home-fries & choice of toast
- EGGS BENEDICT** 10.  
classic; two poached eggs, canadian bacon, hollandaise sauce & home-fries  
*upgrade to grass-fed steak or smoked salmon 4.*
- STACK OF JACKS** 12.  
buttermilk pancakes, powdered sugar & vermont maple syrup  
*add fruit 2.*
- BRIOCHE FRENCH TOAST** 12.  
french toast & powdered sugar  
*add fruit 2.*
- BREAKFAST SANDWICH** 12.  
croissant, choice of bacon, sausage or ham, scrambled eggs, swiss cheese & home-fries

## Anything Else?

- GREEK YOGURT PARFAIT** 8.  
seasonal fruit & house-made granola
- TOAST** 3.  
white, wheat or rye
- BAGEL** 4.  
plain or blueberry
- 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  
*substitute black-bean patty add fried egg 2.*
- BRUNCH PIZZA** 14.  
poached eggs, jalapeño, roasted red pepper, garlic & caramelized onions
- RAGIN' GARDEN PIZZA** 15.  
caramelized onions, green pepper, broccoli, wild mushrooms & artichokes on a whole wheat crust
- 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  
*each additional item 2.*
- 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	4
HOT <i>or</i> ICED TEA	3	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	4	FOUNTAIN SODAS	3
FRESH JUICES	3	BOTTLED WATER	5
		STILL <i>or</i> SPARKLING	



## Hours of operation

Monday-Sunday 7am - 2pm | 312.754.0700

info@brunchroomchicago.com | www.brunchroomchicago.com