

WABASH EXPRESS

· 29 ·

CAULIFLOWER SOUP

onion cream, house made giardinera,
sourdough croutons, chives

MIXED GREENS

house vinaigrette

BARLEY RISOTTO

butternut squash, maitakes, parmesan,
swiss chard

LEMON HERB CHICKEN

farro, zucchini, pea puree, apple jus

ICELANDIC COD

beans, manila clams,
pancetta, bouillabaisse

CUSTARD CAKE

oatmeal cookie, viola petals

GRANDMA'S CHOCOLATE CAKE

dark chocolate ganache

STARTERS

WARM ASIAGO BREAD whipped 'nduja pork butter, local honey · 6

CAULIFLOWER SOUP onion cream, house made giardinera, sourdough croutons, chives · 12

FOUR CHEESE MUSHROOM STRATA 63 degree egg, winter greens & fine herbs · 15

BURRATA & SABA apple butter, macadamia nuts, honey, baguette · 18

CRAB TOAST avocado, breakfast radish, old bay, lemon aioli · 18

ORA KING SALMON POKE soy-ginger vinaigrette, wontons, furikake, ogo · 15

BRUSSELS SPROUTS & PORK BELLY maple miso glaze, pecan dukkah · 16

SEARED OCTOPUS 'PATATAS BRAVAS' harissa aioli, parsley · 18

FLATBREADS

MUSHROOM caramelized onions, blue cheese, port reduction · 18

PEPPERONI sausage, pepperonata, mozzarella, basil · 18

MARGHERITA mozzarella, parmesan, tomato · 15

SANDWICHES

CRISPY SNAPPER BÁNH MÌ pickled veg, herbs, sriracha, cucumber · 21

THE MAC prime beef burger, mac sauce, american cheese, b&b pickles · 23

LAMB BURGER grilled flatbread, tzatziki dressing, fresh herbs · 21

OPEN FACE MEATBALL SANDWICH pomodoro, garlic butter, scamorza · 21

CRISPY FRIED CHICKEN homemade ranch, fennel slaw, dill pickles · 18

SMOKEY TURKEY CLUB bacon, piquillo peppers, aioli, fried egg · 22

DAILY GRILLED CHEESE [ask about it!] · 16

ENTRÉES

BARLEY RISOTTO butternut squash, swiss chard, maitakes, parmesan · 22

ICELANDIC COD beans, manila clams, pancetta, bouillabaisse · 34

ARCTIC CHAR broccolini, caper & raisin puree, hazelnuts, beurre noisette · 28

RIGATONI PASTA roasted tomato & almond pesto, grilled shrimp, basil · 28

ORECCHIETTE BOLOGNESE dry aged beef, pork, veal, parmesan, chives · 29

LEMON HERB CHICKEN farro, zucchini, pea puree, apple jus · 24

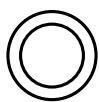
GRILLED HANGER STEAK sauteed kale, roasted garlic, truffled mash · 31

SALADS

COBB bibb lettuce, roasted chicken, blue cheese, bacon · 23

QUINOA crispy chickpeas, market veggies, jalapeño lime dressing · 16
add chicken · 10

KALE CAESAR SALAD butternut squash, cranberries, pickled shallots, cashew dressing · 15



TRAVELLE



JEFF VUCKO, CHEF DE CUISINE

@travellechicago #meetmeattravelle

Ingredients sourced in partnership with our local farms:
Nichols, Mick Klug, Seedling, Green Acres, Mint Creek.

Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.