

STARTERS

SEASONAL OYSTERS · 18 / 32
seasonal accompaniments

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

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

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

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

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

SALMON POKE · 15
soy-ginger vinaigrette, wontons, furikake, ago

BRUNCH FAVORITES

WARM ASIAGO BREAD whipped induja pork butter, local honey · 6

AVOCADO & HEIRLOOM TOMATO TOAST poached eggs, radishes, chives · 18

CHICKEN & WAFFLES fried egg, maple glazed bacon, B&B pickles · 22

PASTRAMI SMOKED SALMON pumpernickel toast, herbed cream cheese · 21

STEAMED MUSSELS spinach, fregola, vanilla saffron aioli · 21

BOURSIN OMELET frisee & watercress salad, fries · 16

ENGLISH BENEDICT rasher of ham, hollandaise · 21

TRAVELLE BENEDICT lobster, spinach, truffle hollandaise · 29

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 FACED 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, maitake, parmesan · 22

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

ARCTIC CHAR broccolini, caper & raisin puree, hazelnuts, buerre 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

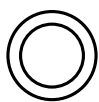
GRILLED HANGER STEAK sauteed kale, roasted garlic, truffled mash · 31

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.

BEER

BAND OF BOHEMIA · 14 / 16oz.
"Noble Raven" BPA

GOOSE ISLAND 312 · 8
Urban wheat

GRINGOLANDIA · 8
"5 Lizard" latin style wheat ale

DESCHUTES · 8
"Fresh squeezed" IPA

LAGUNITAS · 9
"A little sumpin sumpin" ale"

GRINGOLANDIA · 8
"5 rabbit" super pilsner

MOODY TONGUE · 9
"Smoked apple wood gold" gold

REVOLUTION · 7
"fist city" chicago pale ale

HALF ACRE · 10
"Tuna" extra pale ale

SAMUEL SMITH'S · 10
"Organic Pear Dry Cider"

STELLA ARTOIS · 7
Lager

AMSTEL LIGHT · 7
Light lager

HEINEKEN · 8
Lager

GUINNESS · 8
Stout

BUCKLER · 6
Non-alcoholic

SPARKLING

LUCA PARETTI LOVO Brut, Prosecco, NV · 13 / 65

IVY, Blanc de Blancs, Crémant de Bourgogne, NV · 15 / 75

CANARD DUCHÊNE Brut Rosé, Montagne de Reims, Champagne, NV · 30 / 150

PERRIER-JOUËT "Grand Cuvée", Epernay, Champagne, NV · 22 / 110

MOËT & CHANDON "Brut Impérial", Epernay, Champagne, NV · 26 / 130

WHITE

HUFF RIESLING Rheinhessen, 2017 · 12/60

TIEFENBRUNNER PINOT GRIGIO South Tirol, 2017 · 14 / 70

FILLABOA, ALBARINO Rias Baixas, 2017 · 14 / 70

CLOS DES LUNES "LUNE BLANCHE" Bordeaux, 2016 · 16 / 80

FOUCHER LEBRUN "LE MONT" Sancerre, 2017 · 15 / 75

PENNER ASH VIOGNIER Oregon, 2016 · 19 / 95

LES TOURELLES DE LA CREE CHARDONNAY Montagny 1er Cru, Burgundy 2016 · 18 / 90

ROSE

COPAIN ROSE "TOUS ENSEMBLE" Anderson Valley, 2017 · 14 / 70

RED

ANGELA ESTATE PINOT NOIR Willamette Valley, 2013 · 18 / 90

DOMAINE RUET GAMAY Beaujolais Cru Regnie, 2017 · 15 / 75

PRESQU'ILE PINOT NOIR Santa Maria Valley, 2017 · 22 / 110

GERARD BERTRAND Grenache-Syrah, Roussillon, France, 2015 · 13 / 65

ELVIO COGNO Nebbiolo, Langhe, Piedmont 2016 · 22 / 110

NUMANTHIA TERMES Toro Spain, 2015 · 16 / 80

CHÂTEAU LA GARDE Pessac-Leognan, Bordeaux, 2010 · 29 / 145

BOOTLEG MERLOT / PETITE SYRAH / ZINFANDEL Napa Valley, 2014 · 21 / 105

MOUNT VEEDER WINERY CABERNET SAUVIGNON Napa Valley, 2016 · 21 / 105

COCKTAILS

HAPPINESS IN SIMPLE THINGS hennessy vsop, luxardo maraschino, lemon, absinthe cocoa · 17

MOSCOW MULE absolute elyx, lime, ginger beer · 16

A PEARTRAIT grey goose la poire, bergamot, eau de vie, yucatan honey, perry cider · 19

LA PALOMA avion silver tequila, grapefruit cordial, lime, soda, charcoal salt · 15

MIDORI GARDEN monkey 47, matcha, banana, lavender, cream, egg · 17

NON-ALCOHOLIC

BLACKBERRY SMASH blackberry, basil, lime, soda · 8

ASTAIRE #4 house made grenadine, mint, ginger beer · 8



TRAVELLE

