

RAW

SEASONAL OYSTERS · 18/32
shallot mignonette, horseradish, cocktail sauce

YELLOWTAIL TUNA CRUDO · 16
shishito powder, apple granita, yuzu aioli

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

PRIME BEEF TARTARE · 17
black garlic aioli, malted gaufrette chips

APPETIZERS

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

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

BLUE CHEESE WEDGE SALAD · 16
fried egg, tomato, avocado, green goddess

KING CRAB SALAD · 23
treviso, horseradish, citrus, pepitas, pecorino

BROILED OYSTERS · 21
garlic parsley butter, serranos, lemon, parmesan

STEAMED MUSSELS · 21
spinach, fregola, chorizo, vanilla saffron aioli

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

TRAVELLE MEATBALLS · 18
padda classico, basil, pomodoro sauce

PEPPERONI FLATBREAD · 18
sausage, pepperonata, mozzarella, basil

ARTISANAL CHEESE BOARD · 24
seasonal accoutrements

LOCAL FARMS

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

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

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

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

CONFIT DUCK LEG RILLETTES giant pickled raisins, cornichons, grilled sourdough · 15

RICOTTA CAVATELLI red wine braised lamb, brussels sprout crumble, arugula · 25

MAINS

CACIO E PEPE chitarra, parmesan, basil, herb bread crumbs · 25

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

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

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

DIVER SCALLOPS zucchini, golden tomato beurre blanc, guajillo eggplant · 36

FRIED CHICKEN ROULADE farro, squash, pea puree, apple jus · 29

DUCK BREAST black garlic honey, kimchi glazed sunchoke & oyster mushrooms · 26

FOR TWO includes choice of two sides

"CHEF'S PICK WHOLE FISH" lemon beurre blanc, salsa verde, petite salad · mp

PRIME BONE-IN TOMAHAWK STEAK AND MAINE LOBSTER 32oz salt crusted, Travelle A-1 sauce, bordelaise, truffled hollandaise, shishitos in manchego and tagarashi · 155

CLASSIC CUTS

PRIME DRY-AGED BONE-IN RIB EYE 16oz, black truffle, king trumpets, confit garlic · 75

PRIME BEEF TENDERLOIN 6oz or 9oz, bone marrow, au poivre sauce, brioche · 39/48

STEAK & FRITES 10oz new york strip, fries, mushroom ragout, piquillo aioli · 46

COLORADO RACK OF LAMB gremolata, smoked date mostarda, lamb jus · 42

CIDER BRINED BERKSHIRE PORK LOIN kale, spiked pumpkin puree, leek vinaigrette · 27

WAGYU SHORT RIB potato puree, fried parsley, pickled fresnos · 52

SIDES

ITALIAN HERITAGE "FLORIAN" POLENTA parmesan brodo, rosemary, garlic chips · 9

MACARONI AND CHEESE four cheese, bacon, chives · 9

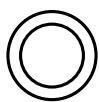
WOK FRIED GREEN BEANS spiced peanuts, nuoc cham, mint, chili · 11

GRILLED JUMBO ASPARAGUS herb balsamic vinaigrette, sea salt · 10

LOADED CRISPY POTATOES sour cream, bacon, cloth bound cheddar, green onions · 12

ROASTED CARROTS cumin, honey yogurt, figs · 10

FRIES secret spice, Travelle A-1 sauce · 8



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.