

BREAKFAST

CHEF'S FAVORITES

CORNED BEEF HASH · 24
two eggs "your way", sauerkraut,
crispy fingerling potatoes, brussels sprouts,
1000 island, choice of toast

POWER EGG WHITE SCRAMBLE · 18
chicken sausage, kale, quinoa,
cheddar cheese, choice of toast

ROASTED SWEET POTATO · 18
eggs "your way", onions, mushrooms, spinach,
avocado, salsa verde, choice of toast

CHILAQUILES · 18
eggs "your way", fried tortilla chips, avocado,
salsa roja, cojita cheese, choice of toast

BISCUIT & GRAVY · 19
merguez sausage, one egg "your way",
red watercress

BRUSCHETTA EGGS · 18
basil pesto, mozzarella, heirloom tomatoes,
arugula, country bread

VEGETABLE FRITTATA · 19
caramelized onions, spinach, asparagus,
parmesan, choice of toast

SKILLET CINNAMON BUN · 14
warm cinnamon spice, cream cheese glaze

SIDES

SMOKED BACON · 9

PORK SAUSAGE · 9

CHICKEN APPLE SAUSAGE · 9

FINGERLING POTATOES · 7

GRILLED ROSEMARY HAM · 9

SLICED TOMATO · 7

SEASONAL FRESH FRUIT · 8

GREEK YOGURT · 7

ONE EGG · 6

SLICED WHOLE AVOCADO · 8



TRAVELLE



BREAKFAST BOWLS

PAPAYA raspberry, lime yogurt · 11

MARKET BERRIES honeyed ricotta · 13

SEASONAL FRUIT AND BERRIES · 16

GREEK YOGURT granola, blueberry, honey · 16

BRULEED RUBY RED GRAPEFRUIT vanilla salt · 10

BLACK CHIA SEED PUDDING passion fruit, mango, and coconut · 16

KEFIR STRAWBERRY SMOOTHIE BOWL banana, hemp seed, cocoa nibs · 17

STONE GROUND OATMEAL seasonal compote · 16

blueberry, banana, almond cream | apple compote, cinnamon raisin crunch | kiwi, coconut, raw seeds +3

SMOKED SALMON scallion cream cheese, onion, capers, dill, choice of bagel · 19

WHOLE GRAIN CEREAL special k, rice krispies, raisin bran, cheerios · 8

BREAKFAST NOTIONS

Served with fingerling potatoes

TWO FARM EGGS "YOUR WAY" served with choice of breakfast meat, choice of toast · 19

AVOCADO & HEIRLOOM TOMATO TOAST poached eggs, radishes, chives · 21

THREE EGG OMELET with choice of [3] fillings, choice of toast · 21

ham, smoked salmon, bacon, tomato, fresh herbs, spinach, mushroom, mozzarella, feta, gruyère, cheddar

FRIED EGG SANDWICH smoked bacon, avocado, pepper aioli · 19

ENGLISH BENEDICT rasher of ham, hollandaise · 23

TRAVELLE BENEDICT lobster, spinach, truffled hollandaise · 29

FLORENTINE BENEDICT spinach, artichokes, béarnaise · 20

BATTERS

BUTTERMILK PANCAKES · 15

choose one: seasonal compote, chocolate chips, bananas or granola

MULTI-GRAIN WAFFLE housemade granola, market berries, greek yogurt · 16

GRIDDLED BRIOCHE TOAST macerated berries, honeyed ricotta · 19

BREAKFAST BUNDLES

WABASH choice of any breakfast entrée, grand pastry basket, choice of breakfast potatoes or fresh fruit, selection of juice and coffee or tea · 39

LANGHAM two eggs, english rashers, link sausage, roasted tomato, sautéed mushrooms, baked beans and potatoes, selection of juice and coffee or tea · 36

CONTINENTAL grand pastry basket, market berries and honeyed ricotta, selection of juice and coffee or tea · 29

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

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BRUNCH

STARTERS

SEASONAL OYSTERS · 18 / 32
seasonal accompaniments

SUMMER MELON SOUP · 12
goat cheese mousse, radish, thai basil

CRAB TOAST · 21
avocado, breakfast radishes, old bay, lemon aioli

GRILLED OCTOPUS · 21
smoked black eyed peas, bacon,
peach barbeque glaze

BURRATA & PEACHES · 18
peach veil, peach chutney,
spiced brown butter crumb

SALMON POKE · 17
soy-ginger vinaigrette, endive, wontons, furikake

RED CURRY MUSSELS · 17
coconut-chili broth, cilantro, grilled baguette

PEPPERONI FLATBREAD · 18
sausage, pepperonata, mozzarella, basil

MARGHERITA FLATBREAD · 15
mozzarella, parmesan, tomato

BRUNCH FAVORITES

SKILLET CINNAMON BUN warm cinnamon spice, cream cheese glaze · 14

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

BISCUIT & GRAVY merguez sausage, egg your way, watercress · 19

AVOCADO & HEIRLOOM TOMATO TOAST poached eggs, radishes, chives · 21

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

ENGLISH BENEDICT rasher of ham, hollandaise · 23

TRAVELLE BENEDICT lobster, spinach, truffle hollandaise · 29

SANDWICHES

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

THE MAC prime beef burger, mac sauce, american cheese, B&B pickles · 24

LAMB BURGER grilled flatbread, tzatziki dressing, fresh herbs · 23

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

SMOKEY TURKEY CLUB bacon, piquillo peppers, aioli, fried egg · 23

DAILY GRILLED CHEESE [ask about it!] · 16

ENTRÉES

DIVER SCALLOPS green tomato dashi, fermented summer corn, purple basil · 36

ALASKAN HALIBUT bouillabaisse, fava beans, mussels, chorizo, risotto · 38

CACIO E PEPE summer squash, zucchini, herb crumble · 22

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

ROASTED CHICKEN BREAST swiss chard, confit potatoes, sauce vin jaune, truffle · 28

STEAK & FRITES 10oz new york strip, fries, piquillo aioli · 40

SALADS

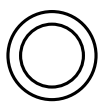
COBB bibb lettuce, roasted chicken, blue cheese, bacon · 28

BABY BEET SALAD house made ricotta, celery leaf, white balsamic vinaigrette, herbs · 16

QUINOA crispy chickpeas, market veggies, jalapeño lime dressing · 16

KALE CAESAR SALAD stone fruits, blueberries, shallots, parmesan, cashew dressing · 16

add chicken [chilled or grilled] · 10 **add salmon** · 10 **add shrimp** · 10 **add seared ahi tuna** · 10



TRAVELLE



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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 · 8
"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

MAELOC · 9
Pear Hard Cider

STELLA ARTOIS · 7
Lager

AMSTEL LIGHT · 7
Light lager

HEINEKEN · 8
Lager

GUINNESS · 8
Stout

BUCKLER · 8
Non-alcoholic

SPARKLING

BISOL JEIO Brut, Prosecco DOCG Valdobbiadene, NV · 14 / 70

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

HENRIOT Blanc de Blanc, Reims, Champagne, NV · 31 / 155

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

ELENA WALCH PINOT GRIGIO Alto-Adige, 2017 · 14 / 70

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

FOUCHER LEBRUN "LE MONT" Sancerre, 2018 · 15 / 75

CLOS SAINTE MAGDELEINE Cassis, Provence, 2015 · 18 / 90

LES TOURELLES DE LA CREE CHARDONNAY Montagny 1er Cru, Burgundy 2017 · 18 / 90

ROSE

MATHILDE CHAPOUTIER ROSE Cote de Provence, France, 2017 · 14 / 70

RED

ANGELA ESTATE PINOT NOIR Willamette Valley, 2014 · 18 / 90

DOMAINE LES CHESNAIES CABERNET FRANC Chinon, France, 2014 · 15 / 75

GUILLOT-BROUX PINOT NOIR Burgundy, 2015 · 20 / 100

CLOS DU CAILLOU Grenache, Côte-du-Rhône, France, 2015 · 15 / 75

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

NUMANTHIA TERMES Toro Spain, 2015 · 16 / 80

CHÂTEAU LA GARDE Pessac-Léognan, 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

ABOVE THE CLOUDS Riesling Kabinett, Rhine Hall Cherry Brandy, Italicus, Absinthe · 17

MOSCOW MULE absolute elyx, lime, * home made ginger beer or lychee lavender · 16

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

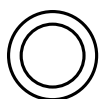
LA PALOMA avion silver tequila, grapefruit cordial, lime, soda, charcoal salt · 15

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

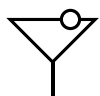
NON-ALCOHOLIC

BLACKBERRY SMASH blackberry, basil, lime, soda · 8

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



TRAVELLE



LUNCH

WABASH EXPRESS

· 29 ·

SUMMER MELON SOUP

goat cheese mousse, radish, thai basil

MIXED GREENS

house vinaigrette

ALASKAN HALIBUT

bouillabaisse, mussels, chorizo, risotto

CACIO E PEPE

summer squash, herb crumble

ROASTED CHICKEN BREAST

confit potatoes, swiss chard, truffle,
sauce vin jaune

CITRUS DREAM BAR

aperol sauce, grapefruit meringue

COCOA TART

dark chocolate fudge cake, coconut brittle

STARTERS

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

SUMMER MELON SOUP goat cheese mousse, radish, thai basil · 12

BURRATA & PEACHES peach veil, peach chutney, spiced brown butter crumb · 18

CRAB TOAST avocado, breakfast radish, old bay, lemon aioli · 21

SALMON POKE soy-ginger vinaigrette, endive, wontons, furikake, ago · 17

CARROTS 'AL PASTOR' puffed rice, sunflower shoots & seeds, kumquats, cilantro · 18

GRILLED OCTOPUS smoked black eyed peas, bacon, peach barbeque glaze · 21

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 · 24

LAMB BURGER grilled flatbread, tzatziki dressing, fresh herbs · 23

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 · 23

DAILY GRILLED CHEESE [ask about it!] · 16

ENTRÉES

DIVER SCALLOPS green tomato dashi, fermented summer corn, purple basil · 36

ALASKAN HALIBUT bouillabaisse, fava beans, mussels, chorizo, risotto · 38

CACIO E PEPE summer squash, zucchini, herb crumble · 22

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

ROASTED CHICKEN BREAST confit potatoes, swiss chard, truffle, sauce vin jaune · 28

STEAK & FRITES 10oz new york strip, fries, piquillo aioli · 40

SALADS

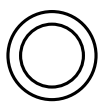
COBB bibb lettuce, chicken, blue cheese, bacon · 28

BABY BEET SALAD house made ricotta, celery leaf, white balsamic vinaigrette, herbs · 16

QUINOA crispy chickpeas, market veggies, jalapeño lime dressing · 16

KALE CAESAR SALAD stone fruits, blueberries, shallots, parmesan, cashew dressing · 16

add chicken [chilled or grilled] · 10 add salmon · 10 add shrimp · 10 add seared ahi tuna · 10



TRAVELLE



JEFF VUCKO, CHEF DE CUISINE

@travellechicago #meetmeattravelle

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DINNER

RAW

SEASONAL OYSTERS · 18/32

shallot mignonette, horseradish, cocktail sauce

AHI TUNA CRUDO · 19

raspberry-rose water dashi, umibodo, black lime powder

SALMON POKE · 17

soy-ginger vinaigrette, endive, wontons, furikake

PRIME BEEF TARTARE · 17

black garlic aioli, malted gaufrette chips

APPETIZERS

WARM ASIAGO BREAD · 6

whipped 'nduja pork butter, local honey

BLUE CHEESE WEDGE SALAD · 16

fried egg, tomato, avocado, green goddess

BROILED OYSTERS · 18

bacon ragout, tumeric rice chips

RED CURRY MUSSELS · 17

coconut-chili broth, cilantro, grilled baguette

GRILLED OCTOPUS · 21

smoked black eyed peas, peach barbeque glaze

TRAVELLE MEATBALLS · 18

podda classico, basil, pomodoro sauce

PEPPERONI FLATBREAD · 18

sausage, pepperonata, mozzarella, basil

ARTISANAL CHEESE BOARD · 26

seasonal accoutrements

LOCAL FARMS

SUMMER MELON SOUP goat cheese mousse, radish, thai basil · 12

BURRATA & PEACHES peach veil, peach chutney, spiced brown butter crumb · 18

CARROTS 'AL PASTOR' puffed rice, sunflower shoots & seeds, kumquats, cotija · 18

ANTIPASTO SALAD shaved coppa, marinated artichokes, endive, blue cheese dressing · 18

KALE CAESAR SALAD stone fruits, blueberries, shallots, parmesan, cashew dressing · 16

BABY BEET SALAD house made ricotta, celery leaf, white balsamic vinaigrette, herbs · 16

MAINS

CACIO E PEPE summer squash, zucchini, herb crumble · 22

SQUID INK ZITI calamari, 'nduja butter, peas, basil · 26

TRUFFLED POTATO GNOCCHI ricotta salata, pea pesto, summer truffles, beurre blanc · 27

ALASKAN HALIBUT bouillabaisse, fava beans, mussels, chorizo, risotto · 38

POACHED SALMON green coconut curry, cucumber, enoki, furikake · 36

DIVER SCALLOPS green tomato dashi, fermented summer corn, purple basil · 36

ROASTED CHICKEN swiss chard, confit mountain rose potatoes, sauce vin jaune, truffle · 34

DUCK BREAST cauliflower, bacon plum jam, fish sauce glaze, pickled peanuts · 34

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-I sauce, bordelaise, truffled hollandaise, shishitos in manchego and tagarashi · 160

CLASSIC CUTS

PRIME DRY-AGED BONE-IN RIB EYE 16oz, confit tomato, eggplant caponata, radicchio · 79

PRIME FILET 6oz or 9oz, charred alliums, cherry bordelaise, romesco · 39/48

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

TUNISIAN RACK OF LAMB baby carrots, hazelnut vinaigrette, sheep's milk yogurt · 46

PORK BELLY crispy pork belly, heirloom polenta, apricots, popped sorghum, hazelnuts · 26

24-HOUR BRAISED SHORT RIB corn & chanterelle relish, smoked tomato aioli · 45

SIDES

WOK CHARRED CORN harissa lobster gastrique, shishito, cilantro · 12

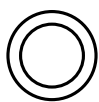
MACARONI AND CHEESE four cheese, bacon, chives · 9

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

FRIES secret spice, Travelle A-I sauce · 8



TRAVELLE



JEFF VUCKO, CHEF DE CUISINE

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DESSERT

DESSERTS · 12

BANOFFEE BREAD PUDDING banana bread pudding, toffee caramel, banana ice cream

PASSION FRUIT POSSET passion fruit custard, raspberries, ginger amaranth crunch, mango frozen yogurt

PIÑA COLADA SUNDAE pineapple buttermilk ice cream, coconut sorbet, rum caramelized pineapple, coconut crunch

STRAWBERRIES AND MASCARPONE CREME lime & basil marinated strawberries, hibiscus, pistachio gelato

COCOA TART dark chocolate fudge cake, coconut brittle, coconut sorbet

CITRUS DREAM BAR buttermilk citrus namaleka, aperol sauce, grapefruit meringue, orange sherbet

HOUSE SPUN ICE CREAM 8 banana, pineapple buttermilk, vanilla bean, orange sherbet, pistachio gelato, mango frozen yogurt, coconut sorbet or seasonal sorbet

ARTISANAL CHEESE BOARD 26 seasonal accoutrements



TRAVELLE



DANIELLE MARELLI pastry chef

AFTER DINNER

BANANA FALERNUM · 13

MOSCATO D'ASTO Bera, 2016 · 13

RWC, "BOSTON" BUAL Madeira · 18

D'OLIVEIRAS, BUAL Madeira, 1968 · 55

ROÛMIEU-LACOSTE Sauternes, 2014 · 17

CHURCHILL'S, 10 YEAR Tawny Port · 12

WARRE'S "OTIMA", 10 YEAR Tawny Port · 18

WARRE'S "OTIMA", 20 YEAR Tawny Port · 27

GRAHAM'S, 30 YEAR Tawny Port · 40

BLUME MARILLEN Apricot · 19

ETTER ZUGER Kirsch · 26

F. MEYER Poire Williams · 22

G.E. MASSENEZ Mirabelle · 17

BREWED

"LA COLOMBE" Coffee · 5

"LA COLOMBE" French Press · 8

"LA COLOMBE" Specialty Coffee · 7

DOUBLE ESPRESSO · 8

"TEALEAVES" TEA · 5