

# 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

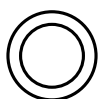
### SLICED TOMATO · 7

### SEASONAL FRESH FRUIT · 8

### GREEK YOGURT · 7

### ONE EGG\* · 6

### SLICED WHOLE AVOCADO · 8



TRAVELLE



## BREAKFAST BOWLS

### 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, blueberries 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.

*For parties of six or more, an 18% gratuity will automatically be added to your bill.*

\*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.

# BRUNCH

## STARTERS

**SEASONAL OYSTERS** · 18 / 32  
seasonal accompaniments

**CARROT SOUP** · 12  
ginger, thyme, leek fromage, focaccia croutons

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

**CRISPY OCTOPUS** · 21  
'nduja kabocha squash beignet, figs, olives,  
meyer lemon

**BURRATA & APPLE** · 18  
chai spice apple butter, pumpkin seed ragout

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

**MUSSELS & FRITES** · 18  
garlic white wine sauce, lardons, malt vinegar aioli

**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

**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

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

## 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

**CACIO E PEPE** three peppercorn blend, pecorino, lemon, herb crumble · 22

**DIVER SCALLOPS** beet, miso citronette, cara cara, wild rice cracker · 36

**COBIA\*** cauliflower, chives, pumpkin vadouvan curry crème fraîche · 36

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

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

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

## SALADS

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

**BABY BEET** kaffir lime, spiced peanut nougatine, toasted coconut, cilantro, mint · 16

**CHOPPED SALAD** lolla rosa, citrus, cucumber, radish, roasted pepper hummus, dukkah · 16

**KALE CAESAR** sweet potatoes, apples, parmesan, shallots, cashew dressing · 16

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

## SPECIALTY COFFEE SPOTLIGHT

**LATTE, CAPPUCCINO** milk: non-fat, 2%, whole | non dairy: soy, almond · 8

**MASALA CHAI LATTE** black tea with traditional chai spices, your choice of milk · 8

**GINGERBREAD LATTE** espresso, speculoos syrup, your choice of milk · 8

**JEFF VUCKO, CHEF DE CUISINE**  
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TRAVELLE



## 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



TRAVELLE



## SPARKLING

**BISOL JEIO** Brut, Prosecco D.O.C.G. Valdobbiadene, NV · 14 / 70

**ALBERT BICHOT** Brut Réserve, Crémant de Bourgogne, NV · 15 / 75

**CANARD DUCHÊNE** " Léonie Rosé", Montagne de Reims, Champagne, NV · 30 / 150

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

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

Celebrate the Holiday Season with a glass of Champagne from the Maison Billecart-Salmon. Based in the heart of Champagne in the tiny village of Mareuil-sur-Aÿ, Billecart-Salmon has remained family owned for over 200 years with the seventh generation taking the helm recently. We are presenting to you two Extra-Brut Cuvées including the special expression of the vintage 2008 for their brightness and purity.

**BILLECART-SALMON** Extra-Brut, Mareuil-sur-Aÿ, Champagne, NV · 29 / 145

**BILLECART-SALMON** Extra-Brut Vintage, Mareuil-sur-Aÿ, Champagne, 2008 · 45 / 225

## WHITE

**ELENA WALCH PINOT GRIGIO** Alto-Adige, IT 2018 · 14 / 70

**HEXAMER RIESLING KABINETT** "Meddersheimer Rheingrafenberg" Nahe, DE 2006 · 17/85

**WIMMER CZERNY ROTER VELTLINER** Wagram, AU 2017 · 14 / 70

**QUINTA DO Ameal LOUREIRO** Vinho Verde, PT 2017 · 13 / 65

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

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

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

## ROSE

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

## RED

**LEMELSON VINEYARD "THEA'S SELECTION" PINOT NOIR** Willamette Valley, US 2016 · 18 / 90

**DOMAINE LES CHESNAIES CABERNET FRANC**, Chinon, FR 2015 · 15 / 75

**LES VIGNES OUBLIEES GRENACHE BLEND**, Terrasses du Larzac, FR 2015 · 15 / 75

**ELVIO COGNO "MONTEGRILLI" NEBBIOLO**, Langhe, Piedmont, IT 2017 · 22 / 110

**NUMANTHIA "TERMES" TINTA DE TORO** Toro, SP 2015 · 16 / 80

**CHÂTEAU LA GARDE** Pessac-Léognan, Bordeaux, FR 2010 · 29 / 145

**BOOTLEG MERLOT / PETITE SIRAH / ZINFANDEL** Napa Valley, US 2014 · 21 / 105

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

## COCKTAILS

**THE COFFEE COCKTAIL** Hennessy V.S, Pineau des Charentes, Port, Egg · 18

**SEASONAL MULE** Smooth Ambler Contradiction, Lemon, Home Made Masala Chai Ginger Beer · 16

**LA PALOMA** Avion Silver, Grapefruit Cordial, Lime, Soda, Hibiscus-Charcoal salt · 15

**BELLINI** White Peach Nectar, Bisol Jeio Prosecco · 14

**BOOZY AUTUMN RELEAF** Buffalo Trace, Turmeric Chai Tea, Blackberry, Grapefruit, Lemon, Soda · 17

## NON-ALCOHOLIC

**BLACKBERRY SMASH** Blackberry, Basil, Lime, Soda · 8

**ASTAIRE #5** Cranberry, Cinnamon, Lemon, Ginger Beer · 8

**AUTUMN RELEAF** Turmeric Chai Tea, Blackberry, Grapefruit, Lemon, Soda · 10

**FULL WINE LIST UPON REQUEST**

# LUNCH

## RESTAURANT WEEK

· 24 ·

### CARROT SOUP

ginger, thyme, leek fromage, focaccia crouton

### BURRATA CHAI

apple chutney, kabocha squash, pumpkin seed ragout, honey crisp apple

### CHOPPED SALAD

lolla rosa, citrus, cucumber, radish, dukkah roasted pepper hummus

### COBIA

cauliflower, chives, pumpkin vadouvan curry crème fraîche

### MUSHROOM RISOTTO

fried egg, shiitake, green onion, enoki

### PORK BELLY & MUSHROOM RISOTTO

fried egg, shiitake, green onion, bonito, enoki

### SHORT RIB

pommes puree, root vegetables, horseradish, brioche, petite greens

### COFFEE BUDINO

toasted milk budino, hazelnut shortbread, white coffee chantilly

### MAPLE BRÛLÉE

spiced cake, whipped citrus cream



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## STARTERS

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

**CARROT SOUP** ginger, thyme, leek fromage, focaccia croutons · 12

**BURRATA & APPLE** chai spiced apple butter, pumpkin seed ragout · 18

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

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

**BRUSSELS SPROUTS** lentils, mint, hazelnuts, apple cider gastrique · 14

**CRISPY OCTOPUS** 'nduja kabucha squash beignet, fig, olive, meyer lemon · 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

**CACIO E PEPE** three peppercorn blend, pecorino, lemon, herb crumble · 22

**DIVER SCALLOPS** beet, miso citronette, cara cara, wild rice cracker · 36

**COBIA\*** cauliflower, pumpkin vadouvan curry crème fraîche · 36

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

**ROASTED CHICKEN BREAST** confit potatoes, swiss chard, truffles, 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** kaffir lime, spiced peanut nougatine, toasted coconut, cilantro, mint · 16

**CHOPPED SALAD** lolla rosa, citrus, cucumber, radish, roasted pepper hummus, dukkah · 16

**KALE CAESAR** sweet potato, apple, parmesan, pickled shallot, cashew dressing · 16

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

### JEFF VUCKO, CHEF DE CUISINE

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# DINNER

## RAW \*

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

**TUNA TIRADITO** · 19  
aji amarillo vinaigrette, sweet potato crema,  
passion fruit

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

**PRIME BEEF TARTARE** · 18  
sunchokes, pears, horseradish

## APPETIZERS

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

**FOIE DE POULET** · 15  
grape gelée, whipped crème fraîche

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

**BROILED OYSTERS** · 19  
béarnaise, leek ragout, pickled apple

**MUSSELS & FRITES** · 18  
garlic white wine sauce, lardons,  
malt vinegar aioli

**CRISPY OCTOPUS** · 21  
'nduja kabocha squash beignet, fig, olive,  
meyer lemon

**TRAVELLE MEATBALLS** · 18  
padda classico, basil, pomodoro sauce

**PEPPERONI FLATBREAD** · 18  
sausage, pepperonata, mozzarella, basil

**ARTISANAL CHEESE BOARD** · 26  
seasonal accoutrements



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## LOCAL FARMS

**CARROT SOUP** ginger, thyme, leek fromage, focaccia croutons · 12

**BURRATA & APPLE** chai spiced apple butter, pumpkin seed ragout · 18

**BRUSSELS SPROUTS** lentils, mint, hazelnuts, apple cider gastrique · 14

**ROASTED SWEET POTATO** mole verde, tomatillo relish, hibiscus glaze · 16

**BABY BEET SALAD** kaffir lime, spiced peanut nougatine, toasted coconut, cilantro, mint · 16

**KALE CAESAR SALAD** sweet potatoes, apples, parmesan, shallots, cashew dressing · 16

## MAINS

**CACIO E PEPE** three peppercorn blend, pecorino, lemon, herb crumble · 22

**BUTTERNUT SQUASH CASARECCE** prosciutto, pecorino romano, pecan · 25

**DIVER SCALLOPS** beet, miso citronette, cara cara, wild rice cracker · 36

**COBIA\*** cauliflower, chives, pumpkin vadouvan curry crème fraîche · 36

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

**PORK BELLY & MUSHROOM RISOTTO** carolina gold rice, shiitake, fried egg, bonito, enoki · 29

**SHORT RIB** pommes puree, root vegetables, horseradish, brioche, petite greens · 42

**FOR TWO** includes choice of one side

**"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, maine lobster risotto · 165

## CLASSIC CUTS\*

**PRIME DRY-AGED BONE-IN RIB EYE** 16oz, bok choy, shiitake, miso mustard jus · 79

**PRIME FILET** 6oz or 9oz, 'beef & broccoli', puffed tendon, smoked cider bordelaise · 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

**\*\*SHAVED TRUFFLE SUPPLEMENT** 5g minimum · MP\*\*

## SIDES

**TEMPURA KABOCHA SQUASH** housemade ranch · 10

**MACARONI AND CHEESE** four cheese, bacon, chives · 9

**MAINE LOBSTER RISOTTO** lobster jus, crème fraîche, chives · 22

**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-1 sauce · 8

**JEFF VUCKO, CHEF DE CUISINE**

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## DESSERTS · 12

### GRAPEFRUIT PAVLOVA

grapefruit yuzu curd, blackcurrant, fresh mint ice cream

### COFFEE BUDINO

toasted milk budino, hazelnut shortbread  
white coffee ice cream

### CHOCOLATE MOUSSE

cherry compote, olive oil chocolate cake, vanilla tahini ice cream

### BANOFFEE BREAD PUDDING

banana bread pudding, toffee caramel,  
banana ice cream

### MAPLE BRÛLÉE

spiced cake, whipped vanilla cream, orange cranberry sherbet

### HOUSE SPUN ICE CREAMS 9

vanilla, chocolate, fresh mint,  
white coffee, banana, vanilla tahini,  
seasonal sorbet, orange cranberry sherbet

**DANIELLE MARELLI** pastry chef



TRAVELLE



## 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



TRAVELLE

