

## CHEF'S FAVORITES\*

### POWER EGG WHITE SCRAMBLE · 20

chicken sausage, kale, quinoa,  
cheddar cheese, choice of toast

### CHILAQUILES · 19

eggs "your way", fried tortilla chips, avocado,  
salsa roja, cotija cheese

### BRUSCHETTA EGGS · 19

basil pesto, mozzarella, heirloom tomatoes,  
arugula, country bread

### CHORIZO SKILLET · 19

eggs "your way", chorizo, fingerling potatoes,  
spring onion, piquillo aioli

### 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 · 8

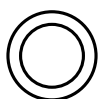
### ONE EGG\* · 6

### SLICED WHOLE AVOCADO · 8

### DAILY PASTRY · 8

### PASTRY BASKET [3] · 16

### RYE CHICAGO BAGEL · 8



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## BREAKFAST BOWLS

### MARKET BERRIES honeyed ricotta · 16

### SEASONAL FRUIT AND BERRIES · 16

### GREEK YOGURT granola, blueberry, honey · 18

### MANGO CHIA SEED PUDDING raspberry and coconut · 18

### STONE GROUND OATMEAL seasonal compote · 16

blueberry +6, banana enhancement +4

### SMOKED SALMON cream cheese, onion, capers, dill, choice of bagel · 22

### WHOLE GRAIN CEREAL special k, rice krispies, raisin bran, cheerios · 12

## 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 · 23

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

### ENGLISH BENEDICT rasher of ham, hollandaise · 23

### FLORENTINE BENEDICT spinach, artichokes, béarnaise · 21

### TRAVELLE BENEDICT lobster, spinach, truffle hollandaise · 35

## BATTERS

### BUTTERMILK PANCAKES · 20

choose one: seasonal compote, chocolate chips, bananas, blueberries or granola +3

### MULTI-GRAIN WAFFLE housemade granola, market berries, greek yogurt · 20

### GRIDDLED BRIOCHE TOAST macerated berries, honeyed ricotta · 20

## 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

## BREAKFAST BEVERAGE SPOTLIGHT

**LATTE, CAPPUCCINO** milk: non-fat, 2%, whole | non dairy: soy, almond, oat · 8  
vanilla, caramel, and hazelnut syrup +1

**MASALA CHAI LATTE** black tea with traditional chai spices, choice of milk · 9

**TURMERIC GINGER CHAI LATTE** lemongrass, black pepper, choice of milk · 9

**FRESHLY PRESSED JUICES** orange, grapefruit, carrot, green · 9

Ingredients sourced in partnership with our local farms:

Nichols, Mick Klug, Seedling, 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.

Denotes vegan menu item  , vegan menu available upon request

## STARTERS

**STIR FRIED GREEN BEANS** bacon, almond, miso, sesame · 12

**OYSTERS** seasonal accompaniments · 19/34

**CREAM OF JERUSALEM ARTICHOKE** sunchoke, smoked pear, celery, bacon · 14

**CRISPY CALAMARI** yuzu pickle, furikake ranch · 18

**MARGHERITA FLATBREAD** mozzarella, parmesan, tomato · 16

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

## BRUNCH FAVORITES

**SKILLET CINNAMON BUN** · 14

warm cinnamon spice, cream cheese glaze

**CHICKEN & WAFFLES\*** · 24

fried egg, maple glazed bacon, B&B pickles

**ENGLISH BENEDICT\*** · 23

rasher of ham, hollandaise

**TRAVELLE BENEDICT\*** · 35

lobster, spinach, truffle hollandaise

**AVOCADO TOAST\*** · 21

poached eggs, heirloom tomato, radishes, chives

**ROASTED KING SALMON\*** · 35

harissa & tahini spiced cauliflower, peanut

**BUTTER CHICKEN** · 29

basmati rice, naan, cumin creama, apple amba,  
pea tendrils, cilantro

## SANDWICHES FRENCH FRIES OR SMALL MIXED GREENS

**GRAND 'MAINE LOBSTER ROLL'** brown butter hollandaise, celery, pickled pepper · 45

**SWEET POTATO BLACK BEAN BURGER** carolina barbeque, corn & avocado relish · 22

**PORK BELLY BANH MI SANDWICH** hoisin glaze, pickled carrot, radish, fresh herbs · 21

**BUFFALO CHICKEN SANDWICH** secret dredge, buffalo sauce, ranch · 21

**TRAVELLE BURGER\*** 8 oz wagyu patty, truffle aioli, cheddar, bacon jam, b&b pickles · 29

## SALADS

**STRAWBERRY CAPRESE** heirloom tomato, delice bavarian, strawberry balsamic, basil · 19

**HEARTS OF ROMAINE** pancetta, focaccia, parmesan, caesar dressing · 18

add grilled chicken · 10 add salmon\* · 10 add shrimp · 12

## SPECIALTY COFFEE SPOTLIGHT

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

*vanilla, caramel, and hazelnut syrup +1*

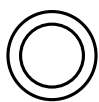
**MASALA CHAI LATTE** black tea with traditional chai spices, choice of milk · 9

**TURMERIC GINGER CHAI LATTE** lemongrass, black pepper, choice of milk · 9

**DULCE DE LATTE** espresso, dulce de leche, choice of milk · 9

### QI AI, CHEF DE CUISINE

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Nichols, Mick Klug, Severson, Mint Creek, Froggy Meadow

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## BEER

**DESCHUTES** · 8  
"Fresh squeezed" IPA

**REVOLUTION** · 7  
"Fist City" Chicago Pale Ale

**ALLEGASH** · 8  
"White" Belgian Wheat

**STELLA ARTOIS** · 7  
Lager

**KROMBACHER** · 8  
Pils

**DUVEL** · 12  
Belgian Golden Ale

**GUINNESS** · 8  
Stout

**BUCKLER** · 8  
Non-Alcoholic

## SPARKLING

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

**TAITTINGER** "Brut La Française", Reims, Champagne, NV · 21 / 105

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

## WHITE

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

**LA PARADE SANCERRE** Loire Valley, FR · 19 / 95

**STAG'S LEAP "AVETA" SAUVIGNON BLANC** Napa Valley, CA · 18 / 90

**EROICA REISLING** Washington, US · 15 / 75

**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 VINEYARDS "THEA'S SELECTION" PINOT NOIR**, Willamette Valley, US 2017 · 18 / 90

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

**NUMANTHIA TERMES TEMPRANILLO** Toro, ES 2016 · 17 / 85

**MOUNT VEEDER WINERY CABERNET SAUVIGNON** Napa Valley, US 2017 · 21 / 105

## COCKTAILS

**JAPANESE SPRITZ** Akashi-Tai Junmai Daiginjo Sake, Shiso Vermouth, Italicus, Aperitivo, Prosecco · 18

**TROPICAL STORM** Talisker 10yr, Passionfruit, Eucalyptus Honey Syrup, Coconut Water, Turmeric · 16

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

**BELLINI** White Peach Nectar, Bisol Jeio Prosecco · 15

## NON-ALCOHOLIC

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

**VIRGIN MULE** Citrus, Kaffir Lime Syrup, Ginger Beer · 8

**CALM ME BEFORE THE STORM** Passionfruit, Coconut Water, Honey, Turmeric · 10



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FULL WINE LIST AVAILABLE UPON REQUEST

## LUNCH BEVERAGES

### WITHOUT PROOF

· 10 ·

#### SCHISANDRA BERRY SMASH

sparkling berry tea,  
blackberry cordial, basil

#### FAUX-LOMA

grapefruit quince sparkling tea,  
grapefruit cordial, salt rim

### PALMER TWISTS

#### MATCHA LEMONADE

refreshingly energetic

#### WHEN LIFE GIVES YOU PEARS

pear green tea, lemon syrup,  
crisp & invigorating

#### CLASSIC ARNOLD

1/2 black tea, 1/2 lemonade

### COFFEE BREAK

#### ESPRESSO RICKEY

espresso, tonic, lime juice

#### ICED DIRTY TURMERIC

espresso, ginger turmeric



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## STARTERS

**WARM ASIAGO BREAD** whipped 'nduja pork butter, local honey · 8

**STIR FRIED GREEN BEANS** bacon, almond, miso, sesame · 12

**FRENCH ONION SOUP** gruyere cheese, milk bread crouton, chive · 12

**MARGHERITA FLATBREAD** mozzarella, parmesan, san marzano, basil · 16

**BURRATA & TOMATO** tomato jam, lemon thyme, garlic focaccia, baby arugula · 18

## SANDWICHES *served with your choice of french fries or a mixed green salad*

**SWEET POTATO BLACK BEAN BURGER** carolina barbeque, corn & avocado relish · 22 

**GRAND 'MAINE LOBSTER ROLL'** brown buttered hollandaise, celery, peppers · 45

**PORK BELLY BANH MI SANDWICH** hoisin, pickled carrot, radish, fresh herbs · 21

**BUFFALO CHICKEN SANDWICH** secret dredge, house made buffalo sauce, ranch · 21

**TRAVELLE BURGER\*** 8 oz wagyu patty, truffle aioli, cheddar, bacon jam, b&b pickles · 29

## CHEF'S FAVORITES

**FARMER'S MARKET PASTA** asparagus, poached egg, ramps, arugula, parmesan · 26

**ROASTED KING SALMON\*** harissa & tahini spiced cauliflower, peanut · 35

**BUTTER CHICKEN** basmati rice, naan, cumin creama, apple amba, pea tendrils, cilantro · 29

## SALADS

**STRAWBERRY CAPRESE** heirloom tomato, delice bavarian, strawberry balsamic, basil · 19

**HEARTS OF ROMAINE** pancetta, focaccia, parmesan, caesar dressing · 18

add grilled chicken · 10 add salmon\* · 10 add shrimp · 12

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## DESSERTS

### COCOANUT 12

coconut mousse, pineapple sorbet, tropical fruit, fresh mint

### BREAK THE POD 12

caramelia cremeux, rice krispy crunch,  
fresh strawberries, chocolate breton

### EXTRAORDINAIRE TRAVELLE TART 12

citrus curd, meringue, vanilla sable, fresh basil

### HOUSE SPUN ICE CREAMS 9

vanilla, chocolate, pineapple sorbet

**NITIN BALI** pastry chef



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## AFTER LUNCH

**BANANA FALERNUM** · 10

**MOSCATO D'ASTO** Bera, 2018 · 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 · 9

**DOUBLE ESPRESSO** · 8

**"TEALEAVES" TEA** · 5



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## VEGAN ALL DAY DINING MENU

### VEGETABLE CRUDITÉ · 16

seasonal hummus

### MIXED GREENS · 15

cucumber, tomato, mustard vinaigrette

### SWEET POTATO BLACK BEAN BURGER · 22

carolina barbeque, corn & avocado

### CHITARRA · 22

basil pinenut pesto, cherry tomato

## 11AM-11PM

### SOURDOUGH BREAD · 6

olive oil, fruit preserves

### SPICED CAULIFLOWER · 18

harissa, tahini, peanuts, sesame

### CHARRED BROCCOLI · 16

butternut squash puree, calabrese vinaigrette, gremolata

### AVOCADO TOAST · 15

heirloom tomato and herbs

QI AI chef de cuisine



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## START OF THE DAY

**CHEERIOS, SLICED BANANA** · 8

**STONE GROUND OATMEAL** brown sugar · 8

**FRUIT YOGURT** choice of strawberry, blueberry, or cherry · 8

**GRILLED BRIOCHE TOAST** macerated berries,  
whipped honeyed ricotta · 12

**PETITE BUTTERMILK PANCAKES** choice of  
chocolate chip or blueberry, whipped cream · 12

**ONE EGG YOUR WAY** choice of bacon or sausage · 12

**TWO EGG OMELETTE** ham and cheese · 12

## LUNCH & DINNER

**BUTTERED NOODLES** parmesan · 10

**TRAVELLE'S TOMATO & MOZZARELLA PIZZA** · 16

**GRILLED CHEESE SANDWICH** celery, carrot stick · 15

**PEANUT BUTTER AND JELLY SANDWICH** celery,  
carrot stick · 15

**PRIME BEEF SLIDERS** cheddar cheese, french fries · 15

**CRISPY CHICKEN FINGERS** french fries · 15

## DESSERTS

**JUST BAKED COOKIES** chocolate chip · 8

**ICE CREAM SUNDAE** vanilla or chocolate ice cream, whipped  
cream, roasted peanuts, cherry · 8

**FROSTED CUPCAKE** vanilla or devil's food cake with vanilla  
or chocolate icing · 8



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