



TRAVELLE



Breakfast Notions

Chilaquiles *	19
Eggs "Your Way", Tortilla Chips, Avocado, Salsa Roja, Cotija	
Bruschetta Eggs *	19
Basil Pesto, Mozzarella, Heirloom Tomatoes, Arugula, Country Bread	
Chorizo Skillet *	19
Eggs "Your Way", Chorizo, Fingerling Potatoes, Piquillo Aioli	
Power Egg White Scramble	20
Chicken Sausage, Kale, Quinoa, Cheddar Cheese, Choice Of Toast	
Skillet Cinnamon Bun	14
Cream Cheese Glaze	
Two Farm Eggs "Your Way" *	19
Server With Choice Of Breakfast Meat, Choice Of Toast	
Avocado & Heirloom Tomato Toast *	21
Poached Eggs, Radishes, Chives	
Three Egg Omelet	23
With Choice of Toast & [3] Fillings; ham, chorizo, smoked salmon, bacon, tomato, herbs, spinach, mushroom, mozzarella, feta, gruyere, cheddar	
Benedicts	
English *	23
Rasher of Ham, Brown Butter	
Florentine *	21
Spinach, Artichokes, Bearnaise	
Traveller *	35
Maine Lobster, Spinach, Tomatoes, Truffle	

Breakfast Bundles

Wabash * 39

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

Langham * 36

two eggs, English rashers, sausage, roasted tomato, sautéed mushrooms, baked beans and potatoes. selection of juice and coffee or tea.

Continental 29

grand pastry basket, market berries and honeyed ricotta. selection of juice and coffee or tea

Sides

- Smoked Bacon - 9
- Pork Sausage - 9
- Chicken Apple Sausage - 9
- Fingerling Potatoes - 7
- Rosemary Ham - 9
- Heirloom Tomato - 7
- Fresh Fruit - 8
- Greek Yogurt - 8
- One Egg * - 6
- Sliced Whole Avocado - 8
- Daily Pastry - 8
- Pastry Basket - 8
- New York Style Bagel - 8

Breakfast Bowls

16	Market Berries Honeyed Ricotta
16	Seasonal Fruit & Berries
18	Greek Yogurt Granola, Blueberry, Honeyl
18	Mango Chia Seed Pudding Reaspberry and coconut
16	Stone Ground Oatmeal Seasonal compote, blueberry +6, banana enhancement +4
22	Smoked Salmon Cream Cheese, Onion, Capers, Dill, Choice Of Bagel
12	Whole Grain Cereal Special K, Rice Krispies, Riasin Bran, Cheerios
Batters	
20	Buttermilk Pancakes choose one: seasonal compote chocolate chips, bananas, blueberries., or granola +3
20	Multi-Grain Waffle Housemade Granola, Market Berries, Greek Yogurt
20	Griddled Brioche Toast Macerated Berries, Honeyed Ricotta

GLUTEN FREE VEGETARIAN VEGAN

Justin Gomes, Chef de Cuisine

@travellechicago #meetmeattravelle

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

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TRAVELLE





Starters



PQB Multi-grain 1979 10

Le Beurre Bordier, Heavens Honey,
House Made Jam
A 

Cream of Corn 14

Lime, Cilantro, Parmesan
  *A*

Gem 18

Werp Farm Radishes, Mick Klug
Farm Strawberries, Champagne
  *A*

Calamari 18

Yuzu Pickles, Furikake, Ranch
A

Andreotti Burrata 18

Pepper Relish, Basil, AYA Fukiaccia
A

Wagyu Tartare on Toast 21

Smoked Egg Yolk, Chipperbec, Uni
A

From the Pantry 52

Artisanal Cheese, House Made Pate,
Terrines & Cured meats,
Housemade Jam, Pickles,
PQB Sourdough
A

Specialty Coffee Spotlight

served with choice of milk:
non-fat, 2%, whole, soy, almond, oat

Latte, Cappuccino

vanilla, caramel, hazelnut syrup [+1]

Masala Chai

Black Tea with Traditional Chai Spices

Matcha

Organic Green Tea

Acai Lavender

Pantone Syrup

COCKTAILS

Water Lily Pond

Ketel-One Botanicals Cucumber,
Mint, Lillet Blanc, Elderflower Liqueur
Prosecco
20

La Paloma

Avion Silver, Grapefruit Cordial,
Lime, Soda, Hibiscus-Charcoal Salt
17

Bellini

White Peach Nectar,
Bisol Jeio Prosecco
15

WITHOUT PROOF

Schisandra Berry Smash

Sparkling Berry Tea,
Blackberry Cordial, Basil
10

Faux-Loma

Grapefruit Quince Sparkling Tea,
Grapefruit Cordial, Salt Rim
10

Matcha Lemonade

Refreshingly Energetic
10

A APPETIZER *M* MAINS


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Favorites


21 Anson Mills Carolina Gold

Black Eyed Peas,
Lady Edison Country Ham, Pecorino
A 

20 Milk Bread French Toast

Espresso, Mick Klug
Strawberry, Pecan
A 

21 Avocado Tartine

Werp Farm Radishes,
6-Minute Egg, PQB 1979
A 

35 Travelle Benedict

Maine Lobster, Spinach,
Truffle Hollandaise
M


23 English Benedict

Rasher of Ham, Hollandaise
M

24 Chicken & Waffles


Parmesan, Cornflakes, House Gravy
M

Short Rib Hash

27 Fried Egg, Vidallia, Peppers
M 

Sandwiches

22 Black Bean Burger

Kimchi, Gochujang, Potato Bun
M 

24 Turkey Club

Applewood Smoked Turkey,
Bacon, Fried Egg, Piquillo
M

45 Maine Lobster Roll

Peppadew Peppers, Brown Butter,
Milk Bread
M

28 Travelle Wagyu Burger

Hooks 4-Year White Cheddar,
Garlic Aioli, Onion Jam
M

24 Italian Beef

Wagyu Short Rib,
Caramelized Onions & Peppers
M

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Vegetables

Cream of Corn	14
Lime, Cilantro, Parmesan V A	
Michigan Maitake	16
Fresno, Sesame, Scallion V A	
Beet	17
Coconut, Citrus, Bitter Greens V A	
Andreotti Burrata	18
Pepper Relish, Basil, AYA Fukiaccia V A	
Gem	18
Werp Farm Radishes, Mick Klug Farm Strawberries, Champagne A	
Cobb Salad	19
Egg, Bacon, House Ranch M	
green circle chicken [+12] Oishi Shrimp [+14] Faroe Island Salmon [+15]	

Sandwiches

Black Bean Burger	24
Kimchi, Gochujang, Potato Bun V M	
Green Circle Chicken Katsu	42
Yuzu Kosho, Giardiniera, Egg Slaw M	
Maine Lobster Roll	45
Peppadew Peppers, Brown Butter, Milk Bread M	
Travelle Wagyu Burger	28
Hooks 4-Year White Cheddar, Garlic Aioli, Onion Jam M	

Beverage Spotlight

WITHOUT PROOF

10

Schisandra Berry Smash

Sparkling Berry Tea,
Blackberry Cordial, Basil

Faux-Loma

Grapefruit Quince Sparkling Tea,
Grapefruit Cordial, Salt Rim

Matcha Lemonade

Refreshingly Energetic

Classic Arnold

1/2 Black Tea, 1/2 Lemonade

COFFEE BREAK

9

served with choice of milk

Matcha

Organic Green Tea

Acai Lavender

Pantone Syrup

Grains

10	PQB Multi-grain 1979 Le Beurre Bordier, Heavens Wildflower Honey, House Made Jam A V
21	Anson Mills Carolina Gold Black Eyed Peas, Lady Edison Country Ham, Pecorino A M
22	Capelletti Eggplant, Tomato, Chives M V
23	Alkaline Noodle Coconut, Gochujang, Finger Lime M V
	Sea
24	Octopus Fennel, Guajillo, Garlic A M
35	Faroe Island Salmon Zucchini, Tocino, Tonnato M M
	Land
52	From the Pantry Artisinal Cheese, House Made Pate, Terrines & Cured Meats, Housemade Jam, Pickles, PQB Sourdough A
21	Wagyu Tartare on Toast Wagyu, Smoked Egg Yolk Uni, Fresno A
29	Butter Chicken Basmati Rice, Cumin Crema, Apple Amba M

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Vegetables

Cream of Corn	14
Lime, Cilantro, Parmesan	<i>A</i>
Rapini	16
Yogurt, Za'atar, Wild Rice	<i>A</i>
Beet	17
Coconut, Citrus, Bitter Greens	<i>A</i>
Andreotti Burrata	18
Pepper Relish, Basil, AYA Fukiaccia	<i>A</i>
Gem	18
Werp Farm Radishes, Mick Klug Farm Strawberries, Champagne	<i>A</i>
Michigan Maitake	16
Fresno, Sesame, Scallion	<i>A</i>
Sea	
Scallop	17
Yuzu Kosho, Citrus, Nori	<i>A</i>
Octopus	20
Fennel, Guajillo, Garlic	<i>A</i>
Black Cod	37
Cippolini, Yukon, Malt	<i>M</i>
Faroe Island Salmon	35
Zucchini, Tocino, Tonnato	<i>M</i>
King Crab	75
Green Curry, Dumpling, Watercress	<i>M</i>

Grains

10	PQB Multi-grain 1979 Le Beurre Bordier, Heavens Wildflower Honey, House Made Jam	<i>A</i>
21	Anson Mills Carolina Gold Black Eyed Peas, Lady Edison Country Ham, Pecorino	<i>A</i>
22	Capalletti Eggplant, Tomato, Chive	<i>A</i>
Land		
52	From the Pantry Artisanal Cheese, House Made Pate, Terrines & Cured Meats, House Made Jam, Pickles, PQB Sourdough	<i>A</i>
21	Wagyu Tartare Smoked Egg Yolk, Chipperbec, Uni	<i>A</i>
32	Hudson Valley Foie Gras Sunflower, Mick Klug Farm Strawberry, Brioche	<i>A</i>
45	Wagyu Short Rib Romaine, Wild Garlic, Miso	<i>M</i>
48	Long Island Duck Fennel, Cherry, Dill Blooms	<i>M</i>
50	Australian Lamb Loin Summer Beans, Chickpea, Muhammara	<i>M</i>
85	Australian Wagyu Strip Broccolini, Porcini, Shoyu	<i>M</i>

Tasting Menu

115

Scallop

Yuzu Kosho, Citrus, Nori

Corn

Lime, Cilantro, Parmesan

Black Cod

Cippolini, Yukon, Malt

Lamb

Summer Beans, Chickpea,
Muhammara

Petit Gateaux

Mango, Passionfruit, Coconut

30 Day Slagel Farms Dry Aged Rib Eye

Parmesan, Leek, Wild Rice,
Market Vegetable
for 2 guests

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