





TRAVELLE



Breakfast Notions

Skillet Cinnamon Bun 	14
Cream Cheese Glaze	
Bruschetta Eggs	21
Basil Pesto, Mozzarella, Heirloom Tomatoes, Arugula, Country Bread	
Chilaquiles 	20
Eggs "your way", Tortilla Chips, Avocado, Salsa Roja, Cotija	
Two Farm Eggs "Your Way"	21
Served with Choice of Breakfast Meat, Choice of Toast	
Avocado & Heirloom Tomato Toast	21
Poached Eggs, Radishes, Chives	
Power Egg White Scramble	22
Chicken Sausage, Kale, Quinoa, Cheddar Cheese, Choice of Toast	
Chorizo Skillet 	23
Eggs "your way", Chorizo, Fingerling Potatoes, Piquillo Aioli	
Three Egg Omelet 	25
With Choice of Toast & [3] Fillings: ham, chorizo, smoked salmon, bacon, tomato, herbs, spinach, mushroom, mozzarella, feta, gruyere, cheddar	
Benedicts	
Florentine	21
Spinach, Artichokes, Bearnaise	
English	23
Rasher of Ham, Classic Hollandaise	
Travelle	38
Maine Lobster, Spinach, Tomatoes, Truffle	

Breakfast Bundles

Continental* 29

Grand pastry basket, market berries and honeyed ricotta, 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

Wabash* 39

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

Sides








One Egg	6
Fingerling Potatoes	7
Heirloom Tomatoes	7
Fresh Fruit	8
Greek Yogurt	8
New York Style Bagel	8
Sliced Whole Avocado	8
Daily Pastry	8
Rosemary Ham	9
Chicken Apple Sausage	9
Pork Sausage	9
Smoked Bacon	9
Pastry Basket	16

 GLUTEN FREE  VEGETARIAN  VEGAN




Justin Gomes, Chef de Cuisine

@travellechicago #meetmeattravelle

Breakfast Bowls

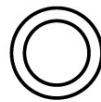
Whole Grain Cereal 	12
Special K, Rice Krispies Raisin Bran, Cheerios	
Stone Ground Oatmeal 	13
Seasonal Compote, Berries +4, banana enhancement +3	
Market Berries 	15
Honeyed Ricotta	
Mango Chia Seed Pudding  	16
Raspberry and Coconut	
Seasonal Fruit Plate 	17
Fresh Fruit & Berries	
Greek Yogurt 	18
Granola, Blueberry, Honey	
Smoked Salmon	25
Cream Cheese, Onion, Capers, Dill Choice of Bagel	

Batters

Griddled Brioche Toast 	20
Macerated Berries, Honeyed Ricotta	
Multi-Grain Waffle 	21
Housemade Granola, Market Berries, Greek Yogurt	
Buttermilk Pancakes 	22
choose one: seasonal compote chocolate chips, bananas, blueberries, or granola +3	

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

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Before placing your order please inform your server if anyone in your party has a food allergy.



TRAVELLE



Starters

PQB Multi-grain 1979  10

Le Beurre Bordier, Heavens Honey,
House Made Jam

Cream of Corn   15

Lime, Cilantro, Parmesan

Gem  19

Werp Farm Radishes, Mick Klug Farm
Blackberries, Champagne

Calamari 18

Yuzu Pickles, Furikake, Ranch

Andreotti Burrata  20

Pepper Relish, Basil, AYA Fukiaccia

Wagyu Tartare on Toast 21

Smoked Egg Yolk, Chipperbec, Uni

From the Pantry 52

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

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 Cordia, Basil

10

Faux-Loma

Grapefruit Quince Sparkling Tea,
Grapefruit Cordial, Salt Rim

10

Matcha Lemonade

Refreshingly Energetic

10

Favorites

20  **Milk Bread French Toast**
Espresso, Blueberries, Pecan

21  **Anson Mills Carolina Gold**
Black Eyed Peas,
Lady Edison Country Ham, Pecorino

21  **Avocado Tartine**
Werp Farms Radishes, 6 Minute Egg,
PQB 1979

23 **Chicken & Waffles**
Bourbon, Kaffir Lime, Herbs

25 **English Benedict**
Rasher of Ham, Hollandaise

27  **Short Rib Hash**
Fried Egg, Vidalia, Peppers

38 **Travelle Benedict**
Maine Lobster, Spinach, Truffle
Hollandaise

Sandwiches

22  **Black Bean Burger**
Kimchi, Gochujang, Potato Bun

24 **Turkey Club**
Applewood Smoked Turkey, Bacon,
Fried Egg, Piquillo

24 **Italian Beef**
Wagyu Short Rib, Caramelized
Onions & Peppers

28 **Travelle Wagyu Burger**
Hooks White 4 Year Cheddar,
Garlic Aioli, Onion Jam

45 **Maine Lobster Roll**
Peppadew Peppers,
Brown Butter, Milk Bread



GLUTEN FREE



VEGETARIAN



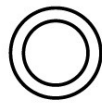
VEGAN

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TRAVELLE



Vegetables

- Cream of Corn**   15
Lime, Cilantro, Parmesan
- Michigan Maitake**   16
Fresno, Sesame, Scallion
- Beet**  17
Coconut, Citrus, Bitter Greens
- Gem**  19
Werp Farm Radishes, Mick Klug Farm Blackberries, Champagne
- Andreotti Burrata**  20
Pepper Relish, Basil, AYA Fukiaccia
- Cobb Salad**  22
Egg, Bacon, House Ranch
- Salad Additions:**
- Green Circle Chicken 12
- Oishi Shrimp 14
- Faroe Island Salmon 15
- Sandwiches**
- Black Bean Burger**  24
Kimchi, Gochujang, Potato Bun
- Green Circle Chicken Katsu** 24
Yuzo Kosho, Giardinera, Egg Slaw
- Travelle Wagyu Burger** 28
Hooks 4-Year White Cheddar, Garlic Aioli, Onion Jam
- Maine Lobster Roll** 45
Peppadew Peppers, Brown Butter, Milk Bread

Beverage Spotlight

WITHOUT PROOF

- 10
Schisandra Berry Smash
Sparkling Berry Tea, Blackberry Cordia, 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 Honey, House Made Jam
- 21  **Anson Mills Carolina Gold**
Black Eyed Peas, Lady Edison Country Ham, Pecorino
- 22  **Capelletti**
Eggplant, Tomato, Chive
- 23  **Alkaline Noodle**
Coconut, Gochujang, Finger Lime
- Sea**
- 20  **Octopus**
Fennel, Guajillo, Garlic
- 35  **Faroe Island Salmon**
Zuchinni, Tocino, Tonnato
- Land**
- 52 **From the Pantry**
Artisanal Cheese, House Made Pate, Terrines & Cured Meats, House made Jam, Pickles, PQB Sourdough
- 21 **Wagyu Tartare on Toast**
Smoked Egg Yolk, Uni, Fresno
- 29 **Butter Chicken**
Basmati Rice, Cumin crema, Apple amba

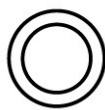
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Vegetables

- Rapini**   14
Yogurt, Zatar, Lavash
- Cream of Corn**   15
Lime, Cilantro, Parmesan
- Michigan Maitake**   16
Fresno, Sesame, Scallion
- Beet**  18
Coconut, Citrus, Bitter Greens
- Gem**  19
Werp Farm Radishes, Mick Klug
Farm Blackberries, Champagne
- Andreotti Burrata**  20
Pepper Relish, Basil, AYA Fukiaccia

Sea

- Scallop**  19
Yuzu Kosho, Citrus, Nori
- Octopus**  20
Fennel, Guajillo, Garlic
- Black Cod**  37
Cippolini, Yukon, Malt
- Faroe Island Salmon**  35
Zuchinni, Tocino, Tonnato
- King Crab** 75
Green Curry, Dumpling,
Watercress

Tasting Menu
105

Scallop
Yuzu Kosho, Citrus, Nori

Corn
Lime, Cilantro, Parmesan

Black Cod
Cippolini, Yukon, Malt

Lamb
Summer Beans, Chickpea,
Muhammara




OR

Wagyu
Boccolini, Porcini, Shoyu





Strawberry Fields
Strawberry, Basil, Pistachio

**30 Day Slagel Farms
Dry Aged Ribeye**
Parmesan, Leek, Wild Rice,
Market Vegetable
for 2 guests
160

Grains

- 10  **PQB Multi-grain 1979**
Le Beurre Bordier, Heavens
Honey, House Made Jam
- 21  **Anson Mills Carolina Gold**
Black Eyed Peas,
Lady Edison country ham,
Pecorino
- 22  **Capelletti**
Eggplant, Tomato, Chive

Land

- 21  **Wagyu Tartare**
Smoked Egg Yolk, Chipperbec, Uni
- 32 **Hudson Valley Foie Gras**
Sunflower, Mick Klug Farm
Strawberries, Brioche
- 42  **Long Island Duck**
Fennel, Cherry, Dill Blooms
- 45 **Wagyu Short Rib**
Romaine, Wild Garlic, Miso
- 48  **Australian Lamb Loin**
Summer Beans, Chickpea,
Muhammara
- 52 **From The Pantry**
Artisanal Cheese, House made
Pate, Terrines & Cured Meats,
House made Jam, Pickles, PQB
Sourdough
- 65  **Australian Wagyu Strip**
Broccolini, Porcini, Shoyu

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DESSERTS

EXOTIC FRUIT PETIT GATEAUX 12

Mango, Passionfruit, Coconut, Valrhona Dulcey 32%

STRAWBERRY FIELDS 12

Strawberry, Basil, Pistachio

SORBET POP-TAILS 12

Watermelon-Tajin, Piña Colada, Berry Mojito

COSTA RICA RESERVE 12

Arabica Coffee from Costa Rica, Cajeta,
Cashew Praline, Milk Chocolate

CHEF'S SEASONAL GELATO & SORBET 9

Vanilla Bean, Chocolate, Salted Caramel,
Basil & Seasonal Flavors

Walleska Cianfanelli
Executive Pastry Chef



TRAVELLE



AFTER ENTREE

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



TRAVELLE

