








TRAVELLE



Starters

Bread Service 	12
Le Beurre Bordier, Heavens Honey, House Made Jam	
Cream of Mushroom  	15
Hazelnut, Sherry, Salsa Macha	
Gem 	19
Werp Farm Radishes, Blackberries, Prosecco	
Calamari	18
Tempura, Kombu, Yuzu Pickles	
Andreotti Burrata 	20
Beets, Orange, Aya Fukiaccia	
From the Pantry	52
Artisanal Cheese, House Made Pate, Terrines & Cured meats, House made Jam, Pickles, PQB Sourdough	
Sandwiches	
Black Bean Burger  	24
Jicama, Hatch Chili, Avocado	
Turkey Club	24
Applewood Smoked Turkey, Bacon, Fried Egg, Piquillo	
Italian Beef	24
Wagyu Short Rib, Caramelized Onions & Pepper	
Travelle Wagyu Burger	28
Hooks White 4 Year Cheddar, Garlic Aioli, Onion Jam	
Maine Lobster Roll	45
Peppadew Peppers, Brown Butter, Milk Bread	

Restaurant Week

\$25 Per Person

Exclusive of Tax & Gratuity

Gem Salad

Werp Farm Radishes, Blackberries, Prosecco

Avocado Tartine

Okinawa Sweet Potato, Labneh, Radish

Brussel Sprouts

Granny Smith Apple, Avocado, Mustard

Cassoulet

Great Northern Bean, Pekin Duck, Swiss Chard

Florentine Benedict

Spinach, Sundried Tomato, Bearnaise

Short Rib Hash

Pepper Jam, Horseradish Crema, Chili Oil


Milk Bread French Toast

Espresso, Blueberries, Pecan

Banana Foster Sticky Bun

Laminated Brioche, Caramelized Bananas, Salted Pecans

Favorites

 Milk Bread French Toast	20
Espresso, Blueberries, Pecan	
 Avocado Tartine	21
Okinawa Sweet Potato, Labneh, Radish	
Chicken & Waffles	23
Collard Greens, Cornbread, Ham Hock	
English Benedict	25
Rasher of Ham, Hollandaise	
 Short Rib Hash	27
Pepper Jam, Horseradish, Green Chili	
Travelle Benedict	27
Maine Lobster, Spinach, Truffle Hollandaise	
Specialty Coffee Spotlight	
served with choice of milk: non-fat, 2%, whole, soy, almond, oat	
Latte, Cappuccino	8
vanilla, caramel, hazelnut syrup +1	
Masala Chai	9
Black Tea with Traditional Chai Spices	
Matcha	9
Organic Green Tea	
Without Proof 12	
Schisandra Berry Smash	
Sparkling Berry Tea, Blackberry Cordia, Basil	
Faux-Loma	
Grapefruit Quince Sparkling Tea, Grapefruit Cordial, Salt Rim	
Matcha Lemonade	
Refreshingly Energetic	

 GLUTEN FREE  VEGETARIAN  VEGAN

Justin Gomes, Chef de Cuisine

@travellechicago #meetmeattravelle

For parties of six or more, an 20% 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.