













TRAVELLE



Snacks

- Bread Service**  19
Le Beurre Bordier, Heavens
Honey, House Made Jam
- Nichols Farm Carrots**   18
Chicory, Black Garlic, Almonds
- Michigan Maitake**   16
Fresno, Sesame, Scallion
- 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

Starters

- Cream of Mushroom**   15
Hazelnut, Sherry, Salsa Macha
- Gem Salad**  19
Werp Farm Radishes,
Blackberries, Champagne
- Squid Ink Conchiglie** 22
Uni, Broccolini, Bacon
- Avocado Tartine**  21
Sweet Potato, Labneh, Radish
- Rigatoni** 23
Nduja, Parmesan, Breadcrumbs

Coffee Delights

- Latte, Cappuccino** 8
vanilla, caramel, hazelnut syrup +1
- Masala Chai** 9
Black Tea with Traditional Chai Spices
- Matcha** 9
Organic Green Tea

Restaurant Week

\$25 Per Person

Exclusive of Tax & Gratuity

Gem Salad 

Werp Farm Radishes,
Blackberries, Champagne

Cream of Mushroom  

Hazelnut, Sherry, Salsa Macha

Brussel Sprouts  

Granny Smith Apple, Avocado,
Mustard

Cassoulet

Great Northern Bean,
Pekin Duck, Swiss Chard

Rigatoni

Nduja, Parmesan, Breadcrumbs

Michigan Maitake  

Fresno, Sesame, Scallion

Costa Rica Reserve 

Arabica Coffee, Cajeta, Cashew
Praline, Milk Chocolate

Apple Tatin 

Caramel Apples, Puff Crunch,
Rosemary & Honey Gelato

Honeycomb Cake 

Brown Butter & Pine Nut Cake,
Honey Cream, Poached Pears,
Olive Oil Gelato


 GLUTEN FREE  VEGETARIAN  VEGAN

Justin Gomes, Chef de Cuisine



@travellechicago #meetmeattravelle

Sandwiches

served with fries or salad

- Black Bean Burger** 24
 Jicama, Hatch Chili, Avocado
- Pirri Pirri Chicken** 24
Ciabatta, Pickled Red Onion,
Greek Yogurt
- Travelle Wagyu Burger** 28
Hooks 4-Year White Cheddar,
Garlic Aioli, Onion Jam
- Maine Lobster Roll** 45
Peppadew Peppers, Brown
Butter, Milk Bread

Mains

- Cassoulet** 32
Great Northern Bean,
Pekin Duck Leg, Swiss Chard
- Butter Chicken** 32
Basmati Rice, Cumin Crema,
Apple amba
- Faroe Island Salmon** 32
 Leek, Yuzu, Yukon Gold Potatoes
- Cobb Salad** 22
 Egg, Bacon, Cucumber, Tomatoes
Blue Cheese, House Ranch
- Salad Additions:**
 - 12 Green Circle Chicken
 - 14 Oishi Shrimp
 - 15 Faroe Island Salmon

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

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.