



Breakfast Notions

Bananas Foster Sticky Bun 	14
Laminated Brioche, Caramelized Bananas, Salted Pecans	
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	
Maple Bacon Croissant	25
Orange Marmalade, Cheddar Scramble, Arugula, Fingerling Potatoes	
Three Egg Omelet 	25
With Choice of Toast & [3] Fillings: ham, chorizo, smoked salmon, bacon, tomato, herbs, spinach, mushroom, mozzarella, feta, gruyere, cheddar	
Hanger Steak	38
Adobo, Green Mole, Queso Fresco, "Eggs your Way", Fingerling Potatoes	
Coffee Delights	
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	
Freshly Squeezed Juices 9	
Orange Juice, Grapefruit, Green Juice	

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

Breakfast Bowls

Whole Grain Cereal 	12
Special K, Rice Krispies Raisin Bran, Cheerios	
Stone Ground Oatmeal 	13
Seasonal Compote, Berries +4, banana +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	
Benedicts	
Florentine	21
Spinach, Artichokes, Bearnaise	
English	25
Rasher of Ham, Classic Hollandaise	
Travelle	38
Maine Lobster, Spinach, Tomatoes, Truffle	

Justin Gomes, Chef de Cuisine

@travellechicago #meetmeattravelle

For parties of six or more, a 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.







TRAVELLE



Snacks

- Bread Service**  12
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** 24
Uni, Broccoli, Bacon
- Avocado Tartine**  21
Sweet Potato, Labneh, Radish
- Rigatoni** 23
Nduja, Parmesan, Breadcrumb

Beverage Spotlight

Spirit Free 12

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

**Specialty Coffee
Delights**

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

Latte or Cappuccino 8
vanilla, hazelnut, caramel syrup +1


Masala Chai 9
Black Tea with Traditional
Spices

Matcha 9
Organic Green Tea



Freshly Squeezed Juices 9
Orange Juice, Grapefruit, Green Juice

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** 38 
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

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- Andreotti Burrata**  20
Beets, Orange, Aya Fukiaccia
- Michigan Maitake**   16
Fresno, Sesame, Scallion
- Hudson Valley Foie Gras**  32
Peanut, Concord Grape, Milk Bread
- Nichols Farm Carrots**   18
Chicory, Black Garlic, Almonds
- From The Pantry** 52
Artisanal Cheese, House made Pate & Jam, Terrines & Cured Meats, Pickles, PQB Sourdough
- Starters**
- Cream of Mushroom**   15
Hazelnut, Sherry, Salsa Macha
- Brussel Sprout**   18
Apple, Avocado, Mustard
- Agnolotti** 24
Goat Cheese, Serrano Ham, Persimmon
- Rigatoni** 23
Nduja, Parmesan, Breadcrumbs
- Squid Ink Conchiglie** 24
Uni, Broccoli, Bacon
- Kampachi**  21
Junmai Sake, Asian Pear, Sudachi
- Gem Salad**  19
Werp Farm Radishes, Blackberries, Prosecco

Tasting Menu

115 Per Person

Excludes Tax & Gratuity

Kampachi

Junmai Sake, Asian Pear, Sudachi

Cream of Mushroom

Hazelnut, Sherry, Salsa Macha

Black Cod

Mediterranean Mussels, Saffron, Chickpeas

Duck

Barlet Pear, Cabbage, Grains of Paradise

OR

Wagyu Strip

Marble Potatoes, Truffle, Parmesan

Costa Rica Reserve






Arabica Coffee, Milk Chocolate, Cajeta

UPGRADE +15

Agnolotti

Goat Cheese, Serrano Ham, Persimmon

Mains

- 35  **Faroe Island Salmon**
Leek, Yuzu, Yukon Gold Potatoes
- 42  **Black Cod**
Mediterranean Mussels, Saffron, Chickpeas
- 39  **Hokkaido Scallop**
Farro Verde, Sultana, Cauliflower
- 52 **Berkshire Pork Chop**
Macaroni, Gruyere, Plantain
- 47  **Wagyu Short Rib**
Cippolini Onion, Black Prune, Pedro Jimenez
- 75  **Wagyu Strip**
Marble Potatoes, Truffle, Parmesan
- 46 **Duck**
Barlet Pear, Cabbage, Grains of Paradise

For Two

- 160 **30 Day Slagel Farms Dry Aged Ribeye**
Parmesan, Leek, Ancient Grains, Market Vegetable

Sides

- 8 **French Fries**
House Spice, Piquillo Aioli
- 9 **50/50 Mashed Potatoes**
- 9 **Grilled Broccoli**
- 15 **Truffle Fries**
Truffle, Parmesan, Herbs

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COCKTAILS

TRAVELLE'S OLD FASHIONED · 20

Sazerac Rye, Bourbon Barrel Aged Maple Syrup, Chocolate Walnut Bitters

WATER LILY POND · 20

Ketel One Botanicals, Cucumber Mint, Lillet Blanc, St. Germain, Prosecco, Soda

PALOMA · 20

Flecha Azul Blanco Tequila, Grapefruit Cordial, Lime, Soda, Hibiscus Salt

BELLINI · 20

White Peach Nectar, Prosecco

WITHOUT PROOF

BLACKBERRY SMASH · 12

Blackberry, Basil, Lime, Soda

NEBULA TONIC · 12

Lemon Tonic, Pantone Blue Syrup

SHIRLEY'S MULE · 12

Grenadine, Ginger, Lime, Mint



TRAVELLE



SPARKLING

NICOLAS FEUILLATTE, Reserve Exclusive Brut, Champagne, FR NV · 22 / 110

MOET & CHANDON Brut Imperial, Champagne FR NV · 32 / 152

TAITTINGER "Brut la Francaise", Champagne, FR NV · 30 / 150

CANARD DUCHENNE, "Léonie Rosé", Champagne, FR NV · 35 / 175

WHITE/ORANGE

DELAPORTE, Sauvignon Blanc, Sancerre, FR 2021 · 24 / 120

RAMEY Chardonnay, Russian River Valley, CA 2019 · 30 / 150

CHANSON VIRE CLESSE Chardonnay, Burgundy, FR 2018 · 17 / 85

MOVIA Ribolla, Primorska, SI 2020 · 22 / 100

ROSE

CASA MADERO V Rosado, Valle de Parras, MX 2021 · 17 / 85

LASALDE Txakolina, SP 2020 · 17 / 85

RED

CATENA Malbec, Mendoza, AR 2019 · 15 / 75

BERGSTROM Pinot Noir, Willamette Valley, OR 2020 · 30 / 150

EN ROUTE, Pinot Noir, Russian River Valley, CA 2019 · 25 / 135

MOUNT VEEDER, Cabernet Sauvignon, Napa Valley, CA 2019 · 25 / 125

HARVEY & HARRIET, Red Blend, San Luis Obispo, CA 2019 · 18 / 90

BEER

BRICKSTONE, Lager, Illinois 4.3% ABV · 8

MIDDLE BROW, "WHITE LIGHT" Wheat, Illinois, 5.1% ABV 16oz · 12

EAGLE PARK, "SET LIST" IPA, Wisconsin, 6.5% ABV · 10

REVOLUTION, "FIST CITY" Pale Ale, Illinois, 5.5% ABV · 7 STELLA

STELLA ARTOIS, Pale Lager, Belgium, 5.0% ABV · 7

DUVEL, Golden Ale, Belgium, 8.5% ABV · 12

GUINNESS, Dry Stout, Ireland, 4.2% ABV 16oz · 8

ON TOUR, Pilsner, Illinois, 5.0% ABV 16oz · 11

ERIS, "Pedestrian" Dry Cider, Illinois, 5.6% ABV · 12

BIG DROP, "Coba Maya" Non-alcoholic Lager, Illinois, 0.04% ABV · 8

COCKTAILS

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Sazerac Rye, Bourbon Barrel Aged Maple Syrup, Chocolate Walnut Bitters

HARVEST MOON · 20

Suntory Toki, Bell Pepper, Rosemary, Merlot Juice, Lemon, Cardamom

AVIATION · 20

Empress Gin, Maraschino, Lemon, Simple Syrup

DUSK AND WINDY · 20

Ron Zacapa 23, Ginger, Clover Honey, Turmeric Saffron Soda

PALOMA · 20

Flecha Azul Blanco Tequila, Grapefruit Cordial, Lime, Soda, Hibiscus Salt

WITHOUT PROOF

BLACKBERRY SMASH · 12

Blackberry, Basil, Lime, Soda

NEBULA TONIC · 12

Lemon Tonic, Pantone Blue Syrup

SHIRLEY'S MULE · 12

Grenadine, Ginger, Lime, Mint



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