






## Breakfast Notions

<b>Bananas Foster Sticky Bun</b> 	14
Laminated Brioche, Caramelized Bananas, Salted Pecans	
<b>Bruschetta Eggs</b>	21
Basil Pesto, Mozzarella, Heirloom Tomatoes, Arugula, Country Bread	
<b>Chilaquiles</b> 	20
Eggs "your way", Tortilla Chips, Avocado, Salsa Roja, Cotija	
<b>Two Farm Eggs "Your Way"</b>	19
Served with Choice of Breakfast Meat, Choice of Toast	
<b>Avocado &amp; Heirloom Tomato Toast</b>	21
Seeded Sourdough, Poached Eggs, Radishes	
<b>Power Egg White Scramble</b>	22
Chicken Sausage, Kale, Quinoa, Cheddar Cheese, Choice of Toast	
<b>Maple Bacon Croissant</b>	25
Orange Marmalade, Cheddar Scramble Arugula, Fingerling Potatoes	
<b>Three Egg Omelet</b> 	25
With Choice of Toast & [3] Fillings: ham, chorizo, smoked salmon, bacon, tomato, herbs, spinach, mushroom, mozzarella, feta, gruyere, cheddar	
<b>Hanger Steak</b>	38
Adobo, Green Mole, Queso Fresco, "Eggs your Way", Fingerling Potatoes	
<b>Coffee Delights</b>	
served with choice of milk: non-fat, 2%, whole, soy, almond, oat	
<b>Latte, Cappuccino</b>	8
vanilla, caramel, hazelnut syrup +1	
<b>Masala Chai</b>	9
Black Tea with Traditional Chai Spices	
<b>Matcha</b>	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	10
Greek Yogurt	8
New York Style Bagel	8
Sliced Whole Avocado	8
Daily Pastry	8
Rosemary Ham	9
Chicken Apple Sausage	9
Park Sausage	9
Smoked Bacon	9
Pastry Basket	16

 GLUTEN FREE  VEGETARIAN  VEGAN




**Justin Gomes, Chef de Cuisine**

@travellechicago #meetmeattravelle

## Breakfast Bowls

 <b>Whole Grain Cereal</b>	12
Special K, Rice Krispies Raisin Bran, Cheerios	
 <b>Stone Ground Oatmeal</b>	13
Seasonal Compote, Berries +4, banana +3	
 <b>Market Berries</b>	15
Honeyed Ricotta	
  <b>Mango Chia Seed Pudding</b>	16
Raspberry and Coconut	
 <b>Seasonal Fruit Plate</b>	19
Fresh Fruit, Berries & Coconut Yogurt	
 <b>Greek Yogurt</b>	18
Granola, Blueberry, Honey	
<b>Smoked Salmon</b>	25
Cream Cheese, Onion, Capers, Dill Choice of Bagel	

## Batters

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

## Benedicts

<b>Florentine</b>	21
Spinach, Artichokes, Bearnaise	
<b>English</b>	25
Rasher of Ham, Classic Hollandaise	
<b>Travelle</b>	38
Maine Lobster, Spinach, Tomatoes, Truffle	

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.

## LUNCH

### BEVERAGE SPOTLIGHT

Sprit Free · 12

#### Schisandra Berry

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, Grapefruit, Green



TRAVELLE



## STARTERS

**Bread Service** Le Beurre Bordier, Heavens Honey, House made Jam · 12 

**Spring Peas** Buttermilk, Grapefruit, Mint · 14  


**Andreotti Burrata** Mick Klug Farm Strawberries, Buckwheat, Aya Focaccia · 23 

**Avocado Tartine** Sweet Potato, Labneh, Radish · 21 

**Calamari** Saffron Aioli, Pickled Serrano, Castelvetrano Olives · 18

## FLATBREADS

**PEPPERONI** San Marzano tomato, mozzarella, parmesan · 18

**MARGHERITA** San Marzano tomato, mozzarella, basil · 16 

## SOUPS/SALADS

**Cream of Sunchoke** Beech Mushroom, Creme Fraiche, Preserved Lemon · 15  

**Chicken Noodle Soup** Green Circle Chicken, Lemon, Fresh Herbs · 15

**Tomato Bisque** San Marzano, Sourdough, Basil · 15 

**Gem Salad** Radishes, Blackberries, Champagne · 21 

**Cesar Salad** Brioche Breadcrumbs, Parmesan, Lemon Zest · 22

**Cobb** Egg, Bacon, Cucumber, Tomatoes, Blue Cheese Crumble, House Ranch · 24 

### Salad Additions

Green Circle Chicken · 12

Oishii Shrimp · 14

Faroe Island Salmon · 15

## MAINS

**Green Circle Chicken** Wild Mushroom, Artichoke Puree, Wild Onion Chimichurri · 32

**Butter Chicken** Basmati Rice, Cumin Crema, Apple Amba · 29

**Faroe Island Salmon** Apricot Harissa, Tabouleh, Heirloom Carrots · 38 

**Casarecce Pasta** Stinging Nettles, Spanish Chorizo, 18month Manchego · 28

**Maitake** Fresno, Sesame, Scallion · 22  

## SANDWICHES

**Black Bean Burger** Jicama, Hatch Chili, Avocado · 24 

**Green Circle Chicken Torta** Chipotle Aioli, Cabbage, Avocado · 24

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

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

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

JUSTIN GOMES, CHEF DE CUISINE

@travellchicago #meetmeattravelle



Vegan



Vegetarian





Gluten Free

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## SNACKS

 **Bread Service** · 22  
Le Beurre Bordier, Heavens Honey,  
House made Jam

 **Andreotti Burrata** · 23  
Mick Klug Farm Strawberries,  
Buckwheat, Aya Focaccia

 **Oysters** · 18/36



East & West, Paloma Mignonette,  
Horseradish Cocktail Sauce

 **Oishii Cocktail Shrimp** · 36  
Piquillo Aioli, Horseradish Cocktail Sauce

**From the Pantry** · 52

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

## STARTERS

  **Cream of Sunchoke** · 15  
Beech Mushroom, Creme Fraiche,  
Preserved Lemon

  **Spring Peas** · 14  
Buttermilk, Grapefruit, Mint

  **Maitake** · 22  
Fresno, Sesame, Scallion

**Fluke Crudo** · 18  
Leche de Tigre, Peanut Crumble,  
Avocado Mousse

 **Gem Salad** · 21  
Radishes, Blackberries, Champagne

## DINNER

## MAINS

**Faroe Island Salmon** Apricot Harissa, Tabouleh, Heirloom Carrots · 38

**Red Snapper** Fava Beans, Wild Mushrooms, Fumet Blanc · 35 

**NY Steak Frites** Mushroom Ragout & Piquillo Aioli · 52 

**Green Circle Chicken** Wild Mushroom, Artichoke Puree, Wild Onion Chimichurri · 32 

**Casarecce Pasta** Stinging Nettles, Spanish Chorizo Ragu, 18 Month Manchego · 28

**Ricotta Ravioli** Green Garlic, Asparagus, Goat Milk · 24 

**FOR TWO** includes choice of two sides

**32oz Salt Crusted Linz Heritage Reserve Tomahawk** · 240  
Travelle Steak Sauce, Whole Roasted Maine Lobster & House Bearnaise

**Whole Grilled Branzino** · 135   
Black Olive Hollandaise, Braised Fennel, Charred Lemon

## CLASSIC CUTS

**12oz Berkshire Pork Chop** Plantain Puree, Sauce Lillet · 38

**6oz Wagyu Short Rib** Grits, Black Prune Bordelaise · 42 

**16oz Australian Lamb Rack** Spring Pea Puree, Minted Lamb Jus · 79

**9oz Linz Heritage Reserve Filet** Roasted Maitake, Bordelaise · 68 

**6oz Westholme Wagyu Strip** Grilled Gem Lettuce, Travelle Steak Sauce · 75 

## SIDES

**Truffle Fries** Truffle Oil, Parmesan, Herbs · 15  

**Mashed Potatoes** 50/50 Butter & Potatoes · 9  

**Macaroni & Cheese** Parmesan Breadcrumbs, Chives · 9 

**Caramelized Mushroom Ragout** Shallot Jam · 12  

**Grilled Broccolini** Soy & Chili Vinaigrette · 10 

**Grilled Asparagus** House Bearnaise, Tarragon, Pumpnickel Breadcrumbs · 10 

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### SPECIALTY COFFEE DELIGHTS

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

#### Cappuccino or Latte · 8

vanilla, hazelnut, caramel syrup +1

#### Masala Chai · 9

Black Tea with Traditional Spices

#### Matcha · 9

Organic Green Tea

### BRUNCH COCKTAILS

#### La Paloma · 20

Codigo Rosado, Grapefruit Cordial, Lime, Soda, Hibiscus-Charcoal Salt

#### Bellini · 20

White Peach Nectar, Prosecco

#### Skeleton Key · 26

1800 Cristalino Tequila, Mezcal, Peach, Pineapple, Cinnamon, Ghost Pepper, Lime



TRAVELLE



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### BRUNCH FAVORITES

**Green Circle Chicken** Herbed Waffle, Country Gravy, Fried Egg · 32

**English Benedict** Rasher of Ham, Hollandaise · 29

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

**Wagyu Short Rib Hash** Ancho Chili, Radishes, Cilantro, Fried Egg · 25

**Maitake** Fresno, Sesame, Scallion · 22

**Milk Bread French Toast** Espresso, Blueberries, Pecan · 22

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