




TRAVELLE



Breakfast Notions

Bananas Foster Sticky Bun  14
Laminated Brioche, Caramelized Bananas, Salted Pecans

Bruschetta Eggs 22
Basil Pesto, Mozzarella, Heirloom Tomatoes, Arugula, Country Bread


Chilaquiles  24
Eggs "your way", Tortilla Chips, Avocado, Salsa Roja, Cotija

Two Farm Eggs "Your Way" 22
Served with Choice of Breakfast Meat, Choice of Toast

Avocado & Heirloom Tomato Toast 23
Seeded Sourdough, Poached Eggs, Radishes

Power Egg White Scramble 24
Chicken Sausage, Kale, Quinoa, Cheddar Cheese, Choice of Toast

Maple Bacon Croissant 25
Orange Marmalade, Cheddar Scramble, Arugula, Fingerling Potatoes

Three Egg Omelet  26
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 10

Orange Juice, Grapefruit, Green Juice

Breakfast Bundles

Continental 32

Grand pastry basket, market berries and honeyed ricotta, selection of juice and coffee or tea 15

Langham 38

two eggs, English rashers, sausage, roasted tomato, sautéed mushrooms, baked beans and potatoes, selection of juice and coffee or tea 21

Wabash 42

Choice of any breakfast entrée, grand pastry basket, choice of potatoes or fruit, selection of juice and coffee or tea 26


Sides


One Egg	6	23
Fingerling Potatoes	7	
Heirloom Tomatoes	7	
Fresh Fruit	10	
Greek Yogurt	8	22
New York Style Bagel	8	
Sliced Whole Avocado	8	
Daily Pastry	8	
Rosemary Ham	9	
Chicken Apple Sausage	9	24
Pork Sausage	9	
Smoked Bacon	9	
Pastry Basket	16	26

 GLUTEN FREE  VEGETARIAN  VEGAN

Justin Gomes, Chef de Cuisine
@travellechicago #meetmeattravelle

Breakfast Bowls

 **Whole Grain Cereal**
Special K, Rice Krispies
Raisin Bran, Cheerios 12

 **Stone Ground Oatmeal**
Seasonal Compote,
Berries +4, banana +3 15

 **Market Berries**
Honeyed Ricotta 15

  **Mango Chia Seed Pudding**
Raspberry and Coconut 16

 **Seasonal Fruit Plate**
Fresh Fruit, Berries & Coconut Yogurt 21

 **Greek Yogurt**
Granola, Blueberry, Honey 18

Smoked Salmon 26
Cream Cheese, Onion, Capers, Dill
Choice of Bagel

Batters

 **Griddled Brioche Toast**
Macerated Berries, Honeyed Ricotta 20

 **Multi-Grain Waffle**
Housemade Granola, Market Berries,
Greek Yogurt 23

 **Buttermilk Pancakes**
choose one: seasonal compote,
chocolate chips, bananas,
blueberries or granola +3 22

Benedicts

Florentine
Spinach, Artichokes, Bearnaise 24

English
Rasher of Ham, Classic Hollandaise 26

Travelle
Maine Lobster, Spinach, Tomatoes,
Truffle 38

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.

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

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

Brightside · 20

L'Orange Grey Goose, Cucumber Juice, Lemon, Agave

Skeleton Key · 26

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



TRAVELLE

**BRUNCH STARTERS****Brioche Donut** Mixed Berry, Peanut · 6 **Burrata** Peach, Bourbon, Hazelnut · 23 **Avocado Tartine** Apricot, Balsamic, Goat Cheese · 21 **Cheddar Scallion Biscuit** Beillevaire Cultured Butter, Heavens Honey, House made Jam · 12 **Gazpacho** Summer Melon, Heirloom Tomato, Marcona Almond · 15 **Cobb Salad** Egg, Bacon, Cucumber, Tomatoes, Blue Cheese Crumble, House Ranch · 24 **Salad Additions**

Amish Chicken Breast · 12

Oishii Shrimp · 14

Faroe Island Salmon · 15

SHARABLES**French Onion Dip** Aya Focaccia & House made Potato Chips · 12 **Calamari** Saffron Aioli, Pickled Serrano, Castelvetrano Olives · 18**Oysters** East & West, Paloma Mignonette, Cocktail Sauce · 18/36 **Empanadas** Oxtail, Cilantro & Allspice Crema · 20**Flatbreads** Margherita or Pepperoni · 16/18**Kaluga Caviar Roll** Crepes, Banana, Creme Fraiche · MP**BRUNCH FAVORITES****Chicken & Waffles** Country Gravy, Fried Egg, Herbs · 25**English Benedict** Rasher of Ham, Hollandaise · 29**Travelle Benedict** Maine Lobster, Spinach, Truffle Hollandaise · 38**Short Rib Hash** Ancho Chili, Radishes, Cilantro, Fried Egg · 25 **Maitake** Fresno, Sesame, Scallion · 22 **Milk Bread French Toast** Smoked Bananas, Strawberry Cheesecake · 22 **SANDWICHES** choice of small salad or fries**Black Bean Burger** Sundried Tomatoes, Roasted Peppers, Cucumber · 24 **Amish Chicken Torta** Chipotle Aioli, Cabbage, Avocado · 24**Wagyu Burger** Hooks 4-Year White Cheddar, Garlic Aioli, Onion Jam · 28**Grilled Cheese** Hooks 2-Year White Cheddar, Mahone, Gouda · 19 **Maple Bacon Croissant** Orange Marmalade, Cheddar Scramble, Arugula · 25**JUSTIN GOMES, CHEF DE CUISINE**

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Vegan



Vegetarian



Gluten Free

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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

STARTERS**PQB Multi-Grain 1979** Beillevaire Cultured Butter, Heavens Honey, House made Jam · 12 **Summer Beans** Eggplant, Cucumber, Urfa Biber · 14 **Burrata** Peach, Bourbon, Hazelnut · 23 **Avocado Tartine** Apricot, Balsamic, Goat Cheese · 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****Gazpacho** Summer Melon, Heirloom Tomato, Marcona Almond · 15 **Chicken Noodle Soup** Amish Chicken, Lemon, Fresh Herbs · 15**Tomato Bisque** San Marzano, Sourdough, Basil · 15 **Gem Salad** Radishes, Blackberries, Champagne · 21 **Caesar Salad** Brioche Breadcrumbs, Parmesan, Lemon Zest · 22 **Cobb** Egg, Bacon, Cucumber, Tomatoes, Blue Cheese Crumble, House Ranch · 24 **Salad Additions**

Amish Chicken Breast · 12

Oishii Shrimp · 14

Faroe Island Salmon · 15

MAINS**Pan Roasted Amish Chicken** Wild Mushroom, Artichoke Puree, Wild Onion Chimichurri · 32 **Butter Chicken** Basmati Rice, Cumin Crema, Apple Amba · 29**Faroe Island Salmon** Summer Corn, Fennel, Merguez Spice · 38 **Udon Noodles** Mushroom, Parmesan, 63 Degree Egg Yolk · 26 **Maitake** Fresno, Sesame, Scallion · 22  **SANDWICHES** choice of small salad or fries**Black Bean Burger** Sundried Tomatoes, Roasted Peppers, Cucumber · 24 **Amish Chicken Torta** Chipotle Aioli, Cabbage, Avocado · 24**Wagyu Burger** Hooks 4-Year White Cheddar, Garlic Aioli, Onion Jam · 28**Grilled Cheese** Hooks 2-Year White Cheddar, Mahone, Gouda · 19 **Turkey Club** Applewood Smoked Turkey, Bacon, Fried Egg, Piquillo · 24

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SNACKS

PQB Multi-Grain 1979 · 12

Beillevaire Cultured Butter, Heavens Honey,
House made Jam

Burrata · 23

Peach, Bourbon, Hazelnut

Oysters · 18/36

East & West, Paloma Mignonette,
Horseradish Cocktail Sauce

Oishii Cocktail Shrimp · 36

Piquillo Aioli, Horseradish Cocktail Sauce

Artisanal Cheese & Charcuterie · 46

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

STARTERS

Gazpacho · 15

Summer Melon, Heirloom Tomato,
Marcona Almond

Summer Beans · 14

Eggplant, Cucumber, Urfa Biber

Maitake · 22

Fresno, Sesame, Scallion

Fluke Crudo · 18

Leche de Tigre, Peanut Crumble,
Avocado Mousse

Gem Salad · 21

Radishes, Blackberries, Champagne



TRAVELLE



MAINS


Faroe Island Salmon Summer Corn, Fennel, Merguez Spice · 38

American Red Snapper Israeli Cous Cous, Black Olives, Summer Squash · 35 

NY Steak Frites Mushroom Ragout & Piquillo Aioli · 52 

Pan Roasted Amish Chicken Wild Mushroom, Artichoke Puree, Wild Onion Chimichurri · 32

Udon Noodles Mushroom, Parmesan, 63 Degree Egg Yolk · 26 

Cappelletti Jalapeno, Cilantro, Summer Corn Cream · 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

Market Whole Fish · MP 

Capers, Lemon, Brown Butter

CLASSIC CUTS

14oz Berkshire Pork Chop Mustard Greens, Green Tomato, Chow Chow · 38 

6oz Black Angus Short Rib Butter Beans, Heirloom Carrots, Herb Salad · 42 



12oz Jerk Lamb Chops Summer Corn, Poblano, Smoked Yogurt · 62 

9oz Linz Heritage Reserve Filet Mignon Bone Marrow, Lump Crab, Sauce Choron · 68 

12oz Ribeye Broccoli, Urfa Biber, Sauce au Poivre · 72 

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, Pumpernickel Breadcrumbs · 10 

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DESSERTS ·

Citrus Tart · 14

Hazelnut Crumble, Yuzu Creme Ligere, Citrus Cloud

Costa Rica Reserve · 15

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

Mexique · 16

Chocolate Fondant Cake, Mexique Chocolate, Corn Flan Gelato

Summer Rose · 15

Pavlova Meringue, Fresh Cherry Compote, Pistachio Gelato

Mango Baba au Rhum· 16

Lime Baba, Mango Confit, Zacapa Ron & Passionfruit Punch, Mango Sorbet



TRAVELLE



Walleska Cianfanelli
EXECUTIVE PASTRY CHEF

AFTER DINNER

ROÛMIEU-LACOSTE Sauternes, 2014 · 17

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

F. MEYER Poire Williams · 22

BREWED

"LA COLOMBE" Coffee · 6

"LA COLOMBE" French Press · 8

"LA COLOMBE" Specialty Coffee · 9

DOUBLE ESPRESSO · 8

"TEALEAVES" TEA · 6



TRAVELLE



SHARED BAR FOOD

Artisanal Cheese & Charcuterie	House made Pate, House made Jam, Pickles, PQB Sourdough	46
PQB Multi-Grain 1979	Beillevaire Cultured Butter, Heavens Honey, House made Jam	12
Market Vegetables	Seasonal Dips & Spread	17
Travelle Wings	House Made Ranch, Fresno Hot Sauce, Carrots & Celery	18
Burrata	Peach, Bourbon, Hazelnut	23
Flatbreads	Margherita or Pepperoni	16/18
Calamari	Saffron Aioli, Pickled Serrano, Castelvtrano Olives	18
Truffle Fries	Parmesan, Chives	15
Oysters	East & West, Paloma Mignonette, Cocktail Sauce	18/36
Oishi Shrimp Cocktail	Piquillo Aioli, Horseradish Cocktail Sauce	36
Turkey Club	Smoked Turkey, Egg, Bacon, Piquillo Aioli	24
Black Bean Burger	Sundried Tomatoes, Roasted Peppers, Cucumber	24
Travelle Burger	Hooks 4-year White Cheddar, Garlic Aioli, Onion Jam	28
French Onion Dip	Aya Focaccia & House Made Potato Chips	12
Empanadas	Oxtail, Cilantro & Allspice Crema	20

DESSERTS

Costa Rica Reserve	Arabica Coffee from Costa Rica, Cajeta, Cashew Praline, Milk Chocolate	15
Chef's Seasonal Gelato & Sorbet	Choice of, Vanilla Bean, Chocolate, Seasonal Flavors	9
Just Baked Cookies (3)	Choice of, Chocolate Chip, Oatmeal & Raisin, Peanut Butter	15
Summer Rose	Pavlova Meringue, Fresh Cherry Compote, Pistachio Gelato	15
Mexique	Chocolate Fondant Cake, Mexique Chocolate, Corn Flan Gelato	16

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Maximum 4 split payments.

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