CHICAGO ★
RESTAURANT
WEEK JAN 23–FEB 8
PRODUCED BY CHOOSE CHICAGO

BRUNCH 30

1ST COURSE

choice of

CINNAMON ROLL
cinnamon brown butter, cream cheese frosting

MOZZ THICCS
hand pulled mozzarella, marinara, parmesan ranch **VG**

2ND COURSE

choice of

CHILAQUILES
sunny-side up egg, crispy pork belly, salsa verde,
queso fresco, pickled red onions, chihuahua cheese

BREAKFAST SANDWICH
breakfast sausage, fried egg, sharp american,
alabama white sauce, fried green tomato, arugula, brioche

DOUBLE BANDIT BURGER*
american cheese, rad sauce,
charred & pickled onions, dill pickles
add: bacon 3 • egg 3

CHICKEN AND WAFFLES
honey chili glaze, sweet butter, maple syrup

BOTTOMLESS 35

2 hour time limit

MIMOSA | BLOODY MARY | BLOODY MARIA

VG: VEGETARIAN GF: GLUTEN FRIENDLY

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options. An 18% gratuity charge will be added to all parties of six or more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.
*Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.