

to start.

BANANA PEAR SMOOTHIE 8

greek yogurt, apricot, lemon

GREEN ENERGY SMOOTHIE 8

celery, apple, honey, rice milk

YOGURT PARFAIT 7

lemon yogurt, stewed blackberries, dried fruit, almond granola

CHEF CUT MARKET FRUIT 11

seasonal fruit, berries, sabayon sauce

ORGANIC STEEL-CUT OATMEAL 7

macerated apples, pumpkin seeds, preserved cranberries, honey

toasts.

AVOCADO TOAST 12

dried chilies, orange + charred scallion relish, crème fraiche, rye, two eggs your way

BAGEL + LOX 14

cured salmon, caraway + caper cheese spread, pickled onions, dill, everything bagel, two eggs your way

RICOTTA TOAST 12

creamy ricotta, capicola, pistachios, honey, orange zest, two eggs your way

BISCUITS & GRAVY 10

buttermilk biscuit, sausage gravy, two eggs your way

EGG SANDWICH 10

two eggs, croissant, bacon, cheddar, tomatoes

plates.

CHILAQUILES 14

frijoles charros, salsa verde, tortilla chips, cojita cheese, fried egg

BREAKFAST 201 NORTH 14

two eggs your way, tavern potato, breakfast meat, toast*

CHICKEN OMELET 13

roasted chicken, marinated mushrooms, montamore cheese, spinach, raisin vinaigrette, tavern potatoes, toast

SMOKED HAM OMELET 14

smoked ham, capicola, artichokes, pecorino, 'nduja cream, tavern potatoes, toast

TRUFFLE BENEDICT 14

shaved ham, poached eggs, celery root, truffle oil, english muffin, tavern potatoes*

CRAB BENEDICT 17

lump crab, poached eggs, old bay preserved tomatoes, hollandaise, tavern potatoes*

STEAK AND EGGS 17

grilled tenderloin, two eggs your way, steak sauce, roasted tomatoes, cress, tavern potatoes*

CHOCOLATE FRENCH TOAST 13

stewed pears, candied hazelnuts, maple syrup

MALTED PANCAKES 13

mulled blackberries, maple roasted chestnuts, nutmeg cream

extra bites.

ALL-BUTTER CROISSANT 3.5

BISCUITS & JAM 4

TOAST 3

white bread, whole grain, rye, english muffin, gluten free [+1]

BAGEL AND SCHMEAR 5

plain, cinnamon-raisin, everything

SIDE OF FRUIT 4

TAVERN POTATOES 4

BREAKFAST MEATS 6ea

smoked bacon, smoked ham, house-made pork sausage, chicken sausage, veggie sausage

theWit Hotel
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*CONSUMER ADVISORY: The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

BREAKFAST MENU | MARCH 5, 2017

CHICAGO TAVERN
STATE LAKE