

LUNCH

CREAM OF TOMATO SOUP (v)	
Focaccia Cheese Toast	6
VEGAN CASHEW "SOUR CREAM" & ONION DIP (VEGAN)	
House-Made Potato Chips	9
CHICKEN LIVER MOUSSE	12
Seasonal Jam, Pickled Carrot, Toasted Focaccia	
SIMPLE GREENS SALAD (VEGAN)	13
Werp Greens, Herbs, Radish, Cucumber, Rosé Vinaigrette	
PBR BREAKFAST*	15
PBR, House Potatoes, Two Eggs, Protein Choice: Peppered Bacon, Pork & Maple Sausage, or Plant-Based Breakfast Sausage {without PBR}	14
BREAKFAST SANDWICH*	17
Sausage Stuffed Bacon, Maple Gastrique, Cheddar, Sunny Side Up Egg, English Muffin	
WINTER SQUASH (v)	17
Goat Cheese, Hazelnut Salsa Macha, Pickled Raisins, Watercress	
CITRUS & BURRATA (v)	18
Blood Orange, Mandarin, Olive, Sesame, Chili, Focaccia	
PASTRAMI CURED LOX	18
Sesame Onion Bialy, Tomato Horseradish Schmear, Pickled Onion, Arugula	
CROQUE MADAME*	18
Pig Head Ham, Gruyere, Strawberry Mostarda, Sunny Side Up Egg	
WILD BOAR SLOPPY JOE	18
Aged Cheddar, Pickled Jalapeño, Crispy Onions, Potato Roll, Served w/ French Fries {Substitute a Werp Greens for French Fries +4}	
SLAGEL FARM BEEF DOUBLE SMASHBURGER*	19
White American Cheese, Pickles, Caramelized Onions, Dijonnaise, Served w/ French Fries {Plant-Based Option Available} {Substitute Werp Greens for French Fries +4}	

SIDES

HOUSE-MADE SESAME ONION BIALY	
w/ Tomato Horseradish (v)	6
SIDE OF SOURDOUGH BRIOCHE TOAST	
w/ Butter, House Made Jam	6
CRISPY SEASONED BREAKFAST POTATOES (v)	6
PLANT-BASED BREAKFAST SAUSAGE (v)	5
PORK & MAPLE SAUSAGE	6
PEPPERED BACON	6
HAND-CUT FRENCH FRIES*	
w/ Giardiniera Aioli	9

DRINKS

MIMOSA Prosecco, OJ	11
BEERMOSA Witbier, OJ	12
POLISH CARAJILLO Zubrowka, Licor 43, Coffee	12
NEGRONI D' AQUILA	13
Aperol, Punt e Mes, Prosecco	
BLOODY MARY w/ Wheatley Vodka	14
BLOODY MARIA w/ Corazon Blanco Tequila	
BLOODY LAWRENCE w/ Mellow Corn Whiskey	
RED SNAPPER w/ Citadelle Vive Le Cornichon Gin	
NORDIC SNAPPER w/ Norden Garden Dill Aquavit	
BREAKFAST BOULEVARDIER	15
Sazerac 6yr Rye, Campari, Hexe Coffee-infused Carpano Antica, Angostura	
BUFFALO TRACE BOURBON CREAM	4
Give Your Morning Coffee A Bourbon Boost!	

BEVERAGES

HEXE COFFEE	4
HEXE COLD BREW {8oz Bottle}	6
FREDDIE'S GINGER OR ROOT BEER	6
RARE TEA CELLAR	6
Black Citron Iced Tea, Dublin Irish Breakfast Tea, Cloud Kissed Green Tea, Emperor's Chamomile, Chocolate Horchata Chai	
COKE, DIET COKE, SPRITE	3
MARZ YERBA MATE OR CBD SODA	8



LUNCH

{weekday}

(V) - VEGETARIAN

*THESE ITEMS CAN BE ORDERED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. 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.

EXECUTIVE CHEF BRIAN MOTYKA
CHEF DE CUISINE ALEX SWIETON
SOUS CHEF EDUARDO CUEVAS
SOUS CHEF LUCIEN RETOURNE

GENERAL MANAGER MIKHAIL SCHILKEY
INNKEEPER BERIT ELVEJORD
BAR MANAGER JAY CULLEN
ASSISTANT BAR MANAGER DAN GARRETT

L&E HAS FOND ADMIRATION AND APPRECIATION FOR ALL THINGS LOCAL. WE PROUDLY SOURCE THE FINEST INGREDIENTS FROM LOCAL AND REGIONAL FARMERS AND PROVIDERS WHENEVER POSSIBLE, INCLUDING:

CLOSED LOOP FARMS, CHICAGO, IL
FROGGY MEADOW FARM, BELOIT, WI
HEXE COFFEE, CHICAGO, IL
MICK KLUG FARMS, ST. JOSEPH, MI
KILGUS FARMSTEAD, FAIRBURY, IL

NICHOLS FARM AND ORCHARD, MARENGO, IL
RARE TEA CELLAR, CHICAGO, IL
SLAGEL FAMILY FARM, FAIRBURY, IL
WERP FARMS, BUCKLEY, MI