

## LUNCH

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

## SIDES

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<b>HOUSE-MADE SESAME ONION BIALY</b> w/ Herbed Schmear (v)	6
<b>SIDE OF SOURDOUGH BRIOCHE TOAST</b> w/ Butter, House Made Jam	6
<b>CRISPY SEASONED BREAKFAST POTATOES</b> (v)	6
<b>PLANT-BASED BREAKFAST SAUSAGE</b> (v)	5
<b>SLAGEL TURKEY &amp; PORK MAPLE SAUSAGE</b>	6
<b>PEPPERED BACON</b>	6
<b>HAND-CUT FRENCH FRIES*</b> w/ Giardiniera Aioli	9

## DRINKS

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<b>MIMOSA</b> Prosecco, OJ	10
<b>BEERMOSA</b> Witbier, OJ	10
<b>POLISH CARAJILLO</b> Zubrowka, Licor 43, Coffee	10
<b>BLOODY LAWRENCE W/ WHISKEY</b> <b>BLOODY MARIA W/ TEQUILA</b> <b>BLOODY MARY W/ VODKA</b>	11
<b>NEGRONI D' AQUILA</b> Aperol, Punt e Mes, Prosecco	12
<b>BUFFALO TRACE BOURBON CREAM</b> Give your morning coffee a bourbon boost!	3

## BEVERAGES

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<b>HEXE COFFEE</b>	3
<b>HEXE COLD BREW</b> {8oz Bottle}	6
<b>FREDDIE'S ROOT BEER</b>	6
<b>FREDDIE'S GINGER BEER</b>	6
<b>RARE TEA CELLAR</b> Black Citron Iced Tea, Dublin Irish Breakfast Tea, Cloud Kissed Green Tea, Emperor's Chamomile, Georgia Peach Nectar Rooibos, Chocolate Horchata Chai	6
<b>COKE, DIET COKE, SPRITE</b>	2
<b>MARZ CITRUS PARTY CBD SODA</b>	8
<b>KOMUNITY KOMBUCHA ROTATING</b>	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

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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