

BRUNCH

BURRITO* (v)	13
Eggs, Cheddar, Chorizo Spiced Potatoes, Black Beans, Crema, Avocado Salsa	
PBR BREAKFAST*	15
PBR, House Potatoes, Two Eggs, Protein Choice: Peppered Bacon, Pork & Maple Sausage, or Plant-Based Breakfast Sausage	
{without PBR}	14
'FRENCH TOAST' SUZETTE (v)	16
Orange Blossom Creme Anglaise, Mandarin Marmalade, Fennel Pollen, Marigold	
BREAKFAST SANDWICH*	17
Sausage Stuffed Bacon, Maple Gastrique, Cheddar, Sunny Side Up Egg, English Muffin	
PASTRAMI CURED LOX*	18
Sesame Onion Bialy, Tomato Horseradish Schmear, Pickled Onion, Arugula	
BISCUITS & GRAVY	19
Cheddar Jalapeno Biscuit, Green Chorizo Gravy, Scallion	
{Add 2 Slagel Eggs +5}	
SMOKED TROUT OMELETTE	19
Charred Spring Onions, Herbed Cheese, Creme Fraiche, Smoked Trout Roe	
CHICKEN & WAFFLES	20
Buttermilk Fried Chicken, Hot Honey Bourbon Butter, Sweet Potato, Bacon, Pecan	
CORNED DUCK HASH	21
Corned Duck, Sunny Side Duck Egg, Gruyere Fonduta, Pickled Celeriac	
STEAK & EGGS*	28
Pickled Ramp & Beef Fat Vinaigrette, Crispy Shoestring Potato, Parmigiano Reggiano, Sunny Side Up Eggs	

SIDES

HOUSE-MADE SESAME ONION BIALY	
w/ Tomato Horseradish Schmear (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
LATKE HASHBROWNS	
w/ Smoked Apple Butter (v)	8

LUNCH

HAND-CUT FRENCH FRIES*	9
w/ Giardiniera Aioli	
VEGAN CASHEW "SOUP 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	
CITRUS & BURRATA (v)	18
Blood Orange, Mandarin, Olive, Sesame, Chili, Focaccia	
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 Werp Greens for French Fries +4}	
ASPARAGUS & FETA (v)	19
Klug Farm Asparagus, Pistachio Crusted Feta, Jalapeño Honey, Olive Vinaigrette	
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}	

BRUNCH DRINKS

MIMOSA Prosecco, OJ	11
BEERMOSA Witbier, OJ	12
POLISH CARAJILLO Zubrowka, Licor 43, Coffee	12
NEGRONI D' AQUILA Aperol, Punt e Mes, Prosecco	13
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 Sazerac 6yr Rye, Campari, Hexe Coffee-infused Carpano Antica, Angostura	15
BUFFALO TRACE BOURBON CREAM Give Your Morning Coffee A Bourbon Boost!	4

BEVERAGES

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

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

(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



BRUNCH