

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

brunch.

AVAILABLE AFTER 11AM

- AGED CHEDDAR SOFT PRETZEL** 9
creamy apple mustard, local folks grainy mustard, pleasant ridge reserve
- WINTER VEGGIE SALAD** 9
broccoli, brussel sprouts, cabbage, kale, carrots, sunflower seeds, thai style peanut dressing
- CLASSIC CAESAR SALAD** 9
romaine lettuce, caesar dressing, parmesan, grilled bread, hard boiled egg
[salad add ons: 3.5oz SALMON* 8 | 3.5oz SHRIMP* 7 | 5oz CHICKEN 7 | 4oz GRILLED STEAK* 11]
- TAVERN BURGER** 16
cheddar, old style caramelized onions, red wine and cracked peppercorn mayo, pickles, lettuce, toasted bun, fries
[burger add ons: BACON 3 | EGG 2]

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
201 NORTH STATE STREET
CHICAGO, IL 60601
312.239.9400

*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.

BRUNCH MENU | MARCH 10, 2017

CHICAGO TAVERN
STATE LAKE

cocktails.

THE CUCUMBER MULE

absolut, homemade cucumber reduction, lime & ginger beer
14

STATE STREET MANHATTAN

knob creek, amaro, vanilla maple syrup & orange bitters
14

BOULEVARDIER

makers mark cask strength, carpano antica, campari
14

MARTINI ROYALE

absolut elyx, dolin dry vermouth, orange bitters
14

SPICED APPLE CIDER

theWit knob creek private barrel, vanilla simple syrup, apple cider
14

THE DRUNKEN LUMBERJACK

makers mark, sweet vermouth, walnut bitters, maple syrup
14

CANDIED BACON OLD FASHIONED

woodford reserve, brown sugar syrup, bitters
14

SUMMER THOUGHTS

avion silver tequila, st. george raspberry liqueur, st. germain elderflower liqueur
14

A GOLDEN NEGRONI

beefeater gin, priorat natur golden vermouth, gran classico bitters
14

RUM HOT TODDY

bacardi heritage, maple syrup, cinnamon stick
14

draft.



KRANKSHAFT, KOLSCH

{5% ABV · 28 IBU} metropolitan brewing, chicago, il

REV PILS, PILSNER

{4.5% ABV · 45 IBU} revolution brewing | chicago, il

PONY PILSNER, PILSNER

{5.5% ABV} half acre brewery | chicago, il

BOTTOM UP WIT, BELGIAN-STYLE WHEAT

{5.0% ABV · 23 IBU} revolution brewing | chicago, il

GREEN LINE, AMERICAN PALE ALE

{5.4% ABV · 30 IBU} goose island brewery | chicago, il

DAISY CUTTER, AMERICAN PALE ALE

{5.2% ABV · 60 IBU} half acre brewery | chicago, il

LAGUNITAS IPA, INDIA PALE ALE

{6.2% ABV · 51.5 IBU} lagunitas brewing co. | chicago, il

ESCAPIST, INDIA PALE ALE

{6.1% ABV} temperance beer co. | evanston, il

SNAGGLETOOTH BANDANA, INDIA PALE ALE

{6.5% ABV · 81 IBU} solemn oath brewery | naperville, il

DOMAINE DUPAGE, FRENCH-STYLE COUNTRY ALE

{5.9% ABV} two brothers brewing co. | warrenville, il

UNDERCOVER INVESTIGATION SHUT-DOWN, ALE

{9.6% ABV · 66.6 IBU} lagunitas brewing co. | chicago, il

NOT YOUR FATHER'S ROOT BEER, SPICED BEER

{19% ABV} small town brewery | wauconda, il

CASHMERE HAMMER, NITRO RYE STOUT

{6.5% ABV · 29 IBU} 3 sheeps brewing co. | sheboygan, wi

SHADY AFTERMATH, ROBUST PORTER

{6.3% ABV · 35 IBU} BuckleDown brewing | lyons, il

CHIEF BLACKHAWK, AMERICAN PORTER

{5.75% ABV · 35 IBU} tyrannena brewing co. | lake mills, wi

3 FLOYDS, ROTATING HANDLE (ask us!)

3 floyds brewing co. | munster, in

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9 15 46

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wine.

sparkling & champagne

CA'VITTORIA DOCG PROSECCO SUPERIORE BRUT

cognegliaio, italy 14
rich flavors, tangy and fresh finish with delicate floral aromatic notes

PIPER-HEIDSIECK 1785 BRUT CHAMPAGNE

champagne, france 22
full bodied with a hint of peach and pear with a soft mineral finish

whites

LES VINS DE VIENNE VIOGNIER

rhone, france 15
floral & tropical with hints of apricot, apples and honey suckle

ANGELO NEGRO SERRA LUPINI, ROERO ARNEIS DOCG

piemont, italy 14
full body with a hint of peach and pear with a soft mineral finish

SOKOL BLOSSER EVOLUTION LUCKY NO. 9 WHITE BLEND

dayton, oregon 12
peaches and tropical fruit coat the palate with a touch of cream and lemon

ESTANCIA CHARDONNAY

monterey, california 12
lush, tropical fruit with touches of sweet vanilla and buttercream

CASTELLO DI POMINO 'POMINO BIANCO'

tuscany, italy 15
a blend of chardonnay and pinot bianco with apples, pear, lemon, and peach

reds

ANGELO NEGRO PRACHIOSSO, ROERO DOCG NEBBIOLO

piemont, italy 15
dried raspberries, strawberries, and baking spices to match the robust tannins and hints of rose and vanilla

ZUCCARDI SERIE A MALBEC, VALLE DE UCO

mendoza, argentina 12
fresh blueberries and blackberries, backed by cocoa, black pepper and tobacco

RAYMOND SOMMELIER SELECT CABERNET SAUVIGNON

north coast, california 16
a rich mixture of dark berries, cedar, black pepper and tobacco leaf

NUMANTHIA TERMES TEMPRANILLO

toro, spain 15
cherry, black raspberry, boysenberry, with hints of earth, black pepper, and licorice

BUENA VISTA NORTH COAST PINOT NOIR

north coast, california 15
rich cherry, bright strawberry, cardamom, clove and cinnamon

hair of the dog

AVAILABLE FROM 10AM - 2PM

RED LINE

house vodka, homemade bloody mary
8

BLUE LINE

absolut vodka, homemade bloody mary
beef stick
10

ORANGE LINE

ketel one vodka, homemade bloody mary,
bacon strip, beef stick
12

-- 7oz MILLER HIGH LIFE BEER BACK +\$4 --

TAVERN MIMOSA

10

MIMOSA KIT

orange juice, white cranberry juice, guava juice & pear juice
14