

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

butter milk 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*

DUCK CONFIT OMELET 15

duck confit, spinach, warm shallots, parmesan cheese, orange zest, breakfast 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

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]

BROCCOLI SALAD 11

marcona almond, herb dressing, pickled bean sprouts, marinated cucumber, crispy onions, scallion, cilantro

CHICKEN PANINI 13

apples, tarragon mayo, brie, arugula, sourdough, choice of fries or dressed greens

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

*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 | APRIL 7, 2017

theWit Hotel
201 NORTH STATE STREET
CHICAGO, IL 60601
312.239.9400

CHICAGO TAVERN
STATE LAKE

\$14 cocktails.

THE CUCUMBER MULE

absolut, homemade cucumber reduction, lime & ginger beer

STATE STREET MANHATTAN

knob creek, amaro, vanilla maple syrup & orange bitters

BOULEVARDIER

makers mark cask strength, carpano antica, campari

MARTINI ROYALE

absolut elyx, dolin dry vermouth, orange bitters

SPICED APPLE CIDER

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

THE DRUNKEN LUMBERJACK

makers mark, sweet vermouth, walnut bitters, maple syrup

CANDIED BACON OLD FASHIONED

woodford reserve, brown sugar syrup, bitters

SUMMER THOUGHTS

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

A GOLDEN NEGRONI

beefeater gin, priorat natur golden vermouth, gran classico bitters

RUM HOT TODDY

bacardi heritage, maple syrup, cinnamon stick

wine.

sparkling & champagne

CHARLES de FÈRE CUVÉE JEAN-LOUIS BLANC de BLANCS BRUT

champagne, france 14G / 56B
full bodied lots of apples, apricots and a hint of honey

PIPER-HEIDSIECK 1785 BRUT CHAMPAGNE

champagne, france 22G / 88B
full bodied with a hint of peach and pear with a soft mineral finish

whites

NATURA SAUVIGNON BLANC

chili, casablanca valley 12G / 48B
Crisp and refreshing with grapefruit, lemon, and lime

Kim Crawford SAUVIGNON BLANC

new zealand, marlborough 14G / 56B
Bright grapefruit, passion fruit, and fresh herbal note lead with a crisp, clean finish

J. HOFSTATTER PINOT GRIGIO

italy, alto-adige 15G / 60B
high quality Pinot Grigio with fresh peach, pear, honeydew melon, lemon, and orange.

LES VINS DE VIENNE VIOGNIER

rhône, france 15G / 60B
floral & tropical with hints of apricot, apples and honey suckle

MURRIETA'S WELL 'THE WHIP WHITE'

california, livermore alley 15G / 60B
Mostly Chardonnay and Semillon with abundant melon and citrus with a touch of sweetness

TRUE MYTH CHARDONNAY

california, edna valley 14G / 56B
Well balanced oak integrated with ripe pear, pineapple and a touch of lemon curd

draft.

KRANKSHAFT, KOLSCH

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

REV PILS, PILSNER

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

SCHLAFLY WHITE LAGER, LAGER

{5.5% · ABV} the saint louis brewery | st. louis, mi

FRITZICUFFS, PILSNER

{5%} buckledown brewing | lyons, il

BOTTOM UP WIT, WITBIER

{5% ABV · 14 IBU} revolution brewing | chicago, il

DOVETAIL HEFEWEIZEN

{4.8% ABV · 18 IBU} dovetail brewery | chicago, il

LAGROW ORGANIC PALE ALE

{5.15% ABV · 38 IBU} lagrow organic beer co. | chicago, il

LIZARD KING, AMERICAN PALE ALE

{6% ABV} pipeworks brewing co. | chicago, il

DAISY CUTTER, AMERICAN PALE ALE

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

LAGUNITAS IPA, IPA

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

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

CASHMERE HAMMER, NITRO RYE STOUT

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

CHIEF BLACKHAWK, AMERICAN PORTER

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

3 FLOYDS, ROTATING HANDLE (ask us!)

3 floyds brewing co. | munster, in

*served in a 9oz snifter



7 11 32

7 11 32

7 11 32

8 13 37

7 11 32

7 11 32

8 13 36

7 11 32

8 13 37

8 13 37

8 13 37

8 13 37

8* 13 37

14* 22 64

9 15 46

8 13 37

8 13 37

8 13 37

reds

BUENA VISTA NORTH COAST PINOT NOIR

north coast, california 15G / 60B
rich cherry, bright strawberry, cardamom, clove and cinnamon

GIO DOMINICO NEGRO PRACHIOSSO ROERO

monteu roero, italy 15G / 60B
this wine has an abundant, fruity and inviting aroma

ZUCCARDI SERIE A MALBEC

valle de uco, mendoza, argentina 12G / 48B
fresh blueberries and blackberries, backed by cocoa, black pepper and tobacco

RAYMOND SOMMELIER SELECT CABERNET SAUVIGNON

north coast, california 16G / 64B
a rich mixture of dark berries, cedar, black pepper and tobacco leaf

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

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

TAVERN MIMOSA

10

MIMOSA KIT

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

FULL BEER, WINE + SPIRITS MENU AVAILABLE