

to start.

BANANA PEAR SMOOTHIE 8

greek yogurt, apricot, lemon

GREEN ENERGY SMOOTHIE 8

celery, apple, honey, rice milk

YOGURT PARFAIT 8

honey yogurt, peach jam, fresh berries, house granola

SEASONAL FRUIT BOWL 11

seasonal fruit, berries, whipped cream cheese 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

BISCUIT & GRAVY 10

butter milk biscuit, sausage gravy, two eggs your way

EGG SANDWICH 13

two eggs, croissant, bacon, cheddar, tomatoes, tavern potatoes

plates.

CHILAQUILES 14

chorizo, black beans, a fried egg, cotija cheese, tortilla chips, salsa verde

BREAKFAST 201 NORTH 14

two eggs your way, tavern potato, breakfast meat, toast*

CHICKEN AND WAFFLES 14

rosemary waffle, fried chicken thigh, spiced maple butter, arugula and tomato salad

SHREDDED PORK OMELET 13

braised pork, shiitake mushrooms, scallions, cilantro and lime sour cream, 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*

WHITE CHOCOLATE FRENCH TOAST 13

white chocolate bread pudding, strawberry compote, toasted pistachios, whipped cream

MALTED PANCAKES 13

roasted grape and maple conserve, toasted walnuts, whipped 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

BISCUIT & JAM 4

TOAST 3

white bread, wheat bread, 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, 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 | August 10, 2017

CHICAGO TAVERN
STATE LAKE

\$14 cocktails.

THE CUCUMBER MULE

absolut, homemade cucumber reduction, lime & ginger beer

STRAWBERRY RHUBARB MULE

absolut elyx, strawberry rhubarb syrup, lime juice & ginger beer

TAVERN PUNCH

aperol, orange curacao, lemon juice, hefeweizen

SNEAKY GOOD

beefeater gin, lemon juice & cucumber reduction

PIMM'S CUP #201

pimm's, orange curacao, cucumber syrup, orange bitters & ginger beer

STATE STREET MANHATTAN

knob creek, amaro, vanilla maple syrup & orange bitters

SMOKE & MIRRORS

jalapeno syrup, glenlivet 12 year, sugar rim

SUMMER THOUGHTS

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

SMAUG'S REVENGE

banhez mezcal, passion fruit and chili syrup, lime juice

THE AFTERGLOW

ford's dry gin, agave syrup, metropolitan crankshaft kolsch

hair of the dog

AVAILABLE FROM 10AM - 2PM

THE SLCT PICK ME UP

licor 43, espresso
12

RED LINE

house vodka, homemade bloody mary
8

BLUE LINE

absolut vodka, homemade bloody mary, beef stick
10

ORANGE LINE

stoli 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, peach juice, guava juice & mango juice
14

wine.

sparkling & champagne

CHARLES de FERRE CUVÉE JEAN-LOUIS BLANC de BLANCS BRUT

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

NV PERRIER-JOUET GRAND BRUT CHAMPAGNE

champagne, france 20G / 80B
floral, delicate and balanced with a long finish

rose

2016 MIRAVAL ROSÉ

cotes de provence, france 15G / 60B
notes of peach and strawberry with a crisp, mineral finish

whites

2016 SEA PEARL SAUVIGNON BLANC

marlborough, new zealand 12G / 48B
fresh and crisp with lime zest, gooseberry, green apple with breezy grassy notes

2015 ALOIS LAGEDER PINOT GRIGIO

italy, alto adige 12G / 48B
abundant with crisp fresh pear, apple, melon, and just a touch floral

2015 DR. BERGWEIFER NOBLE HOUSE RIESLING QBA

mosel, germany 12G / 48B
picture perfect riesling with lots of peach, apricot and balanced minerality

2014 TRUE MYTH CHARDONNAY

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

reds

2015 BUENA VISTA NORTH COAST PINOT NOIR

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

2015 ZUCCARDI SERIE A MALBEC

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

CASTELLO VICCHIOMAGGIO CHIANTI CLASSICO CAN JACOPO

tuscany, italy 12G / 48B
dark cherry, red cherry, raspberry, vanilla, and baking spice helps create an amazing food wine

2014 RAYMOND SOMMELIER SELECT CABERNET SAUVIGNON

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

draft.



KRANKSHAFT, KOLSCH

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

REV PILS, PILSNER

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

FRITZICUFFS, PILSNER

{6.2% ABV · 57 IBU} buckledown brewing | chicago, il

SCHLAFLY WHITE LAGER, KELLERBIER

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

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

BORN AGAIN YESTERDAY, PALE ALE

{7% ABV · 55 IBU} lagunitas 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

WERD TO YOUR MAMMA, RYE IPA

{6% ABV} werk force brewing co. | plainfield, il

NINJA VS. UNICORN, IMPERIAL IPA

{8% ABV · 150 IBU} pipeworks brewing co. | chicago, il

MATHIAS, IMPERIAL IPA

{9% ABV · 90 IBU} haymarket pub & brewery | chicago, il

DOMAINE DUPAGE, FRENCH-STYLE COUNTRY ALE

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

NOT YOUR FATHER'S ROOT BEER, HARD SODA

{10.7% ABV} small town brewery | wauconda, il

CASHMERE HAMMER, NITRO RYE STOUT

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

3 FLOYDS, ROTATING HANDLE (ask us!)

3 floyds brewing co. | munster, in

*this is only served in a 9 oz. snifter or 16 oz. pint

FULL BEER, WINE + SPIRITS MENU AVAILABLE