

lighter fare. GREEN ENERGY SMOOTHIE 8

celery, apple, honey, rice milk

YOGURT PARFAIT 8

citrus yogurt, pear-orange jam, strawberries, mandarins, honey, house granola

SEASONAL FRUIT PLATE 12

seasonal fruit and berries, whipped cream cheese sauce

ORGANIC STEEL-CUT OATMEAL 9

dried cherries, peanuts, banana, nutella crème fraiche

LOX & BAGEL PLATTER 16

smoked salmon, traditional accompaniments, lemon-dill cream cheese, everything bagel

traditional. BREAKFAST 201 NORTH 15

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

EGG SANDWICH 13

two eggs your way,* croissant, bacon, cheddar, tomatoes, tavern potatoes

MALTED PANCAKES 11

maple syrup, butter, whipped cream Add: bananas or berries 3

MUSHROOM & SPINACH EGG WHITE OMELET 14

roasted mushrooms, spinach, tavern potatoes, toast

DENVER OMELET 15

smoked ham, red pepper, onions, smoked cheddar, tavern potatoes, toast

extra bites. ALL-BUTTER CROISSANT 3.5

BAGEL & SCHMEAR 5

plain, cinnamon-raisin, everything

TAVERN POTATOES 4

BREAKFAST MEATS 6ea

smoked bacon, smoked ham, pork sausage, chicken sausage, veggie sausage

theWit Hotel
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*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.

*An automatic gratuity of 20% may be added to parties of six or more.

BREAKFAST MENU | July 1, 2021