

# café robey

August 2017

<b>FRUIT BOWL</b> Seasonal Fruit & Berries	9	<b>DUCK HASH</b> Duck, Potatoes, Peppers, Onions, & Fried Egg	14
<b>YOGURT PARFAIT</b> Honey Lime Yogurt, Fresh Berries & Granola	9	<b>CUBAN SANDWICH</b> Pork Loin & Shoulder, Gruyère, Avocado, Jalapeño, Red Onion, Mustard, Spiced Chips	16
<b>BREAKFAST SALAD</b> Kale, Walnuts, Beets, Sunny Side Up Egg, Goat Cheese & Citrus Vinaigrette	14	<b>FRIED CHICKEN SANDWICH</b> Coleslaw, Pickles, & Hot Sauce, Spiced Chips	13
<b>AVOCADO TOAST</b> Chili, Pickled Red Onion, Espelette Oil Add Egg 2, Add Crab 5	9	<b>TUNA MELT</b> Tuna Salad, Tomatoes & Provolone, Fries	14
<b>BAGEL &amp; LOX</b> Cured Salmon, Cucumber Slaw & Cream Cheese	17	<b>CHEESEBURGER</b> 8oz, Cheddar & LTOP, Fries	14
<b>BREAKFAST</b> 2 Eggs, Sausage, Hashbrowns, Toast & Jam	12	<b>STEAK AND EGGS</b> 4oz Flatiron Steak, 2 Eggs, Kale Salad, Hash Brown	17
<b>BENEDICT</b> English Muffin, Pork Loin, Spinach, 5 Minute Egg, Hollandaise	15		
<b>BUTTERMILK PANCAKES</b> Wisconsin Maple Syrup & Whipped Butter	5/9		
<b>BRIOCHE FRENCH TOAST</b> Cream Cheese & Blueberry Compote	14		
<b>OMELETE</b> Caramelized Onions, Cheddar, Spinach, Tomato Jam	13		
<b>CHILAQUILES</b> Tortilla Chips, Beans, Queso Fresco, Fried Egg, Salsa	12		

## SIDES

Egg	2
Bacon	6
Whole Grain Toast	5
House Made Breakfast Sausage	5
Hash Browns	6
House Made Biscuit & Jam	4
Banana Bread w/Honey Butter	8
Mac & Cheese	7
Seasonal Soup	8
Seasonal Vegetable	6

Executive Chef  
**KEVIN MCALLISTER**

1600 N MILWAUKEE AVENUE  
CHICAGO, IL 60647

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
20% gratuity added to all parties of 8 or more.  
Please alert your server of any allergies.

## COFFEE {METRIC COFFEE CO.}

Drip	3
Espresso	3
Americano	3
Cafe Latte	5
Cappuccino	5
Cold Brew	6

## TEA {RARE TEA CELLARS}

Sencha	5
Crema Earl Grey	5
Lemon Chamomile	5
Gingerbread Dream	5
English Breakfast	5

## JUICE

Orange	5
Grapefruit	5
Green	6
Seasonal	6



## CRAFT COCKTAILS

Le Dame Blanc Lavender Infused Aquavit, Creme de Mure, Orange Shrub, Lime	14
Ancho Ready Yet Tequila, Ancho Liqueur, Lime, Mint Cordial	14
The Sloe Burn Mezcal, Gin, Falernum, Orgeat, Lime	14
The Illiad Pt.II Gin, Mastiha, Elderflower Liqueur, Lemon	14
The Mad King Brandy, Creme de Cacao, Cold Brew, Whipped Cream, Nutmeg	14
Drunken Sailor Scotch, Rum, Italian Apertivo, Strawberry, Lime, Bitters	14
Mimosa Fresh Orange Juice, Prosecco	12
Bloody Mary Vodka, House Made Mix, Lemon, Lime	12

## WHITE

Rosé Rotating Selection	12/48
Riesling Dr. Loosen, Blue State, 2014	12/48
Chardonnay Henri Perrusset, Macon Villages, 2015	12/48
Viognier & Sauvignon Blanc Little James Basket Press Blanc, 2014	12/48
Dry Riesling Leitz Eins Zwei Dry, Rheingau, 2015	12/48

## RED

Pinot Noir Paraiso Vineyard, Monterey, 2014	12/48
Gamay Dom. Prebende, Beaujolais, 2015	12/48
Merlot Blend Chateau La Grolet, Classique, 2014	12/48
Cabernet Sauvignon Aquinas, California, 2014	12/48
Grenache Blend Ogier Lou Camine, Lirac, 2015	12/48

## SPARKLING

Cremant de Bourgogne, Brut J. Charles Boisset, N. 21	12/48
Cremant de Loire, Brut Chat. Moncontour	12/48

## BEER

Three Floyds Gumballhead, Wheat Beer	8
Krombacher Pils	6
Lagunitas Little Sumpin', Wheat Pale Ale	7
Whiner Beer Co. Le Tub, Wild Farmhouse Ale	7
Vandermill Hard Cider	9
Half Acre Daisy Cutter, Pale Ale	8
Revolution Fist City, Pale Ale	6