

café robey

Spring Menu

Brunch
Served Daily
7am-2pm

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| BREAKFAST SALAD | 12 | NASHVILLE HOT CHICKEN | 13 |
| Candied Beets, Avocado Mousse, 5-Min Egg, Goat Cheese, Toasted Oats, Baby Kale, Lemon Vinaigrette | | Chili Oil, Bread & Butter Pickles, Corn Bread | |
| AVOCADO TOAST | 11 | CUBAN SANDWICH | 16 |
| Chili Flake, Pickled Red Onion, Espelette Oil Add Egg 2, Add Crab 5 | | Pork Loin & Shoulder, Gruyère, Avocado, Jalapeño, Red Onion, Mustard, Ciabatta, Served With Fries Or Salad | |
| BAGEL & LOX | 17 | TUNA MELT | 14 |
| Pastrami Spiced Salmon, Everything Bagel, Red Cabbage, Mustard Seeds, Cream Cheese | | Tuna Salad, Tomatoes, Provolone, Served With Fries Or Salad | |
| BREAKFAST | 12 | STEAK SANDWICH | 16 |
| 2 Eggs, Hash Browns, Toast, Bacon or Sausage Sub Steak 6 | | Seared Flatiron, Pickled Fennel, Arugula, Tomato Jam, Garlic Aioli, Haystack Onions, Ciabatta, Served With Fries Or Salad | |
| BENEDICT | 15 | WHITE FISH | 17 |
| English Muffin, Pork Loin, Spinach, 5-Min Eggs, Hollandaise | | Roasted White Fish, Fingerling Potatoes, Broccoli, Sauce Gribiche, Lemon Vinaigrette | |
| BUTTERMILK PANCAKES | 5/9 | SIDES | |
| Wisconsin Maple Syrup, Whipped Butter | | Yogurt Parfait | 5 |
| BRIOCHE FRENCH TOAST | 14 | Fruit Bowl | 6 |
| Meyer Lemon Stuffed French Toast, Berries, Maple Syrup | | Whole Grain Toast | 4 |
| OMELETTE | 13 | Hash Browns | 6 |
| Caramelized Onions, Cheddar, Spinach, Tomato Jam, Side Kale & Mushroom Salad | | Sausage/Bacon | 6 |
| BISCUITS & GRAVY | 12 | Mac & Cheese | 9 |
| Buttermilk Biscuits, Red Eye Gravy, Maple Sage Sausage, Bacon Braised Greens, 2 Sunny Up Eggs | | Seasonal Soup | 9 |
| DUCK HASH | 16 | Fries | 6 |
| Slow Roasted Duck, Potatoes, Peppers, Onions, 2 Fried Eggs | | PASTRY | |
| | | Banana Bread with Honey Butter | 5 |
| | | Biscuit With Butter & Jam | 4 |
| | | Chocolate Chip Cookies | 4 |
| | | Panna Cotta | 6 |
| | | Chocolate Cake with Ice Cream | 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.



COLECTIVO COFFEE

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| Drip | 4 |
| Espresso | 3 |
| Americano | 3 |
| Cafe Latte | 5 |
| Cappuccino | 5 |
| Cold Brew | 6 |
| Hot Cocoa | 4 |

RISHI TEA

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|--------------------------|---|
| Golden Chamomile Blossom | 5 |
| Hibiscus Berry | 5 |
| Raspberry Green | 5 |
| White Tea Rose Melange | 5 |
| Bancha Green | 5 |
| Tropical Coconut | 5 |
| Pur-Eh Bordeaux | 5 |
| China Breakfast | 5 |
| Earl Grey Supreme | 5 |
| Masala Chai Latte | 5 |
| w/ an espresso shot | 6 |

JUICE

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| Orange | 5 |
| Grapefruit | 5 |
| Green | 6 |
| Seasonal | 6 |

CRAFT COCKTAILS

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| The Sloe Burn | 14 |
| Mezcal, Gin, Falernum, Orgeat, Lime | |
| Beet of a Different Drum | 14 |
| Sombra Mezcal, Averna, Beet, Lime, Ginger, Rosemary | |
| Applebourbon Jeans | 14 |
| Old Overholdt Bonded, Letherbee Gin, Lemon, Cider | |
| The Mad King | 14 |
| Brandy, Creme de Cacao, Cold Brew, Whipped Cream, Nutmeg | |
| What's Rum Got To Do With It | 14 |
| Diplomatico Reserva Rum, Cynar, Sufamato, Cocchi Di Torino, Thai Bitters | |
| Mimosa | 12 |
| Bubbles & OJ | |
| Bloody Mary | 12 |
| House Mix, Vodka, Celery, Olives | |

SPARKLING

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|----------------------------|-------|
| Cremant de Bourgogne Brut | 12/48 |
| J. Charles Boisset, No. 21 | |
| Brut Rose | 15/60 |
| Naveran Brut Rose, 2015 | |

WHITE

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|---|-------|
| Rosé | 12/48 |
| Aime Roquestante, Provance, 2016 | |
| Colombard and Gros Manseng | 11/44 |
| Domaine Cambos, Cotes de Gascogne, 2014 | |
| Chardonnay | 13/52 |
| Bernard Defaix, Petit Chablis, 2015 | |
| Viognier & Sauvignon Blanc | 12/48 |
| Little James Basket Press Blanc, 2014 | |
| Riesling | 12/48 |
| Enroica, Washington, 2015 | |

RED

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| Pinot Noir | 12/48 |
| Giransole, Mendicino, CA 2014 | |
| Chinon | 12/48 |
| Domaine Les Terrasses, Loire, 2015 | |
| Malbec | 12/48 |
| Urano, Mendoza, 2014 | |
| Cabernet Sauvignon | 13/52 |
| Liparita, Napa Valley, CA, 2014 | |

CHICAGO BEER

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| Right Bee Cider | 6 |
| Semi-Dry Cider | |
| Solemn Oath | 6 |
| Lü Kölsch | |
| Goose Island | 6 |
| 312 Urban Wheat Ale | |
| Off Color | 7 |
| Tooth & Claw Bohemian Lager | |
| Kinslagger | 8 |
| Chicago Common Red Lager 16oz | |
| Revolution | 6 |
| Fist City Pale Ale | |
| Pipeworks Brewing Company | 9 |
| Lizard King Pale Ale 16oz | |
| Maplewood Brewing | 10 |
| Son Of Juice IPA 16oz | |