

café robey

Spring Brunch Menu

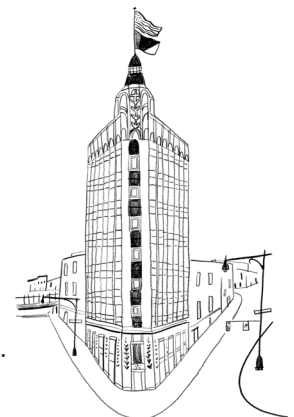
Brunch
Served Daily
7am-2pm

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	COD	17
English Muffin, Pork Loin, Spinach, 5-Min Eggs, Hollandaise		Roasted Cod, 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	
		Almond Poppy Seed Bread With Blackberry Butter	5
		Biscuit With Blackberry Butter & Jam	4
		Chocolate Chip Cookies	4
		Frosted Flakes Panna Cotta With Berries	6
		Chocolate Cake with Ice Cream	6

Executive Chef
KEVIN MCALLISTER

1616 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

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

RISHI TEA

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

Orange	5
Grapefruit	5
Green	6
Seasonal	6

CRAFT COCKTAILS

The Sloe Burn	14
Mezcal, Gin, Falernum, Rosemary, Lime	
These Violet Delights	14
Rum, St. Elder, Combier Peche, Fresh Blueberry, Pear, Coconut, Jalapeño, 11th Orchard Rose Hips Bitters	
Applebourbon Jeans	14
Old Overholdt Bonded, Letherbee Gin, Lemon, Cider	
The Mad King	14
Brandy, Creme de Cacao, Cold Brew, Whipped Cream, Nutmeg	
Ford's Model	14
Hibiscus Ford's Gin, Chareau, Pierre Ferand Dry Curaçao, Cucumber, 11th Orchard Pine Bitters	
Mimosa	12
Bubbles & OJ	
Bloody Mary	12
House Mix, Vodka, Celery, Olives	

SPARKLING

Cremant de Bourgogne Brut	12/48
J. Charles Boisset, No. 21	
Brut Rose	14/56
Naveran Brut Rose, 2015	

WHITE

Rosé	12/48
Aime Roquestante, Provance, 2016	
Colombard and Gros Manseng	11/44
Domaine Cambos, Cotes de Gascogne, 2014	
Chardonnay	12/48
Domaine Jean Touzot, Macon-Villages, 2015	
Viognier & Sauvignon Blanc	12/48
Little James Basket Press Blanc, 2014	
Riesling	12/48
Enroica, Washington, 2015	

RED

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

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	