

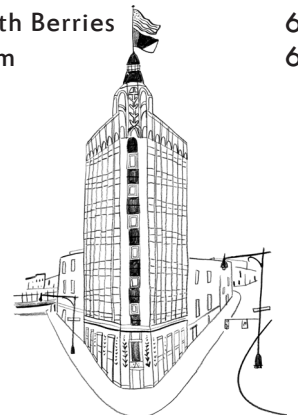
café robey

Winter Brunch Menu

Brunch
Served Daily
7am

BREAKFAST SALAD	12	FRIED CHICKEN SANDWICH	13
Baby Kale, Radishes, Parmesan, Pistachios, Crostinis, Crispy Shallots, 5-Min Egg, Garlic Vinaigrette		Breaded Chicken Thigh, Hot Sauce, Coleslaw, Pickles, Brioche Served With Fries Or Salad	
GRAIN BOWL	12	CUBAN SANDWICH	16
Five Grain Blend, Apple, Pickled Red Onions, Roasted Broccoli, Walnuts, Cured Delicata, Pomegranate, Squash Vinaigrette		Pork Loin & Shoulder, Gruyère, Avocado, Jalapeños, Red Onions, Mustard, Ciabatta Served With Fries Or Salad	
AVOCADO TOAST	11	SHRIMP PO'BOY	16
Chili Flakes, Pickled Red Onions, Espelette Oil Add Egg 2, Add Crab 5		Cerveza & Tequila Tempura Shrimp, Farm Tomatoes, Bibb Lettuce, Lime Aioli, Cajun Spices, Italian Loaf Served With Fries Or Salad	
BAGEL & LOX	17	HAMBURGER	15
Beet-Cured Salmon, Pickled Beets, Brussel Sprouts, Whipped Goat Cheese, Apple, Pumpernickel Bagel		Housemade Patty, Pickled Fennel, Arugula, Tomato Jam, Garlic Aioli, Haystack Onions, Fried Egg, Brioche Served With Fries Or Salad Add Cheese \$1 Add Avocado \$2	
BREAKFAST	12	TROUT	17
2 Eggs, Hash Browns, Toast, Bacon or Sausage Sub Steak 6		Pan-Fried Trout, Brown Butter Vinaigrette, Petit Greens, Potato & Chive Crepe, Capers & Raisins	
BREAKFAST SANDWICH	10	SIDES	
English Muffin, Fried Egg, Maple Sage Sausage, Gruyère, Hash Browns		Yogurt Parfait	5
LYONNAISE BENEDICT	14	Fruit Bowl	6
English Muffin, Bacon Lardon, 5-Min Eggs, Black Truffle Vinaigrette, Hollandaise		Whole Grain Toast	4
BUTTERMILK PANCAKES	5/9	Hash Browns	6
Wisconsin Maple Syrup, Whipped Butter		Sausage or Bacon	6
BRIOCHE FRENCH TOAST	14	Mac & Cheese	9
Bourbon Mascarpone Stuffed French Toast, Candy Apples, Wisconsin Maple Syrup		Fries	6
OMELETTE	13	Seasonal Soup	9
Mushrooms, Brie, Apricot Onion Jam, Kale Salad		PASTRY	
BISCUITS & GRAVY	12	Banana-Pecan Bread with Honey Butter	5
Buttermilk Biscuits, Red Eye Gravy, Maple Sage Sausage, Bacon Braised Greens, Sunny Up Eggs		Biscuits with Honey Butter & Jam	4
DUCK HASH	16	Chocolate Chip Cookies	4
Slow Roasted Duck, Potatoes, Red Peppers, Onions, 2 Fried Eggs		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
Pu-Erh Bordeaux	5
China Breakfast	5
Earl Grey	5
Masala Chai Latte w/ an espresso shot	6

FRESH SQUEEZED JUICE

Orange	5
Grapefruit	5
Green - Spinach, Cilantro, Pineapple, Cucumber, Lemon	6
Seasonal - Beets, Carrots, Ginger, Orange	6

CRAFT COCKTAILS

The Sloe Burn Banhez Mezcal, Sloe Gin, Falernum, Rosemary, Lime	12
Beet Of A Different Drum Banhez Mezcal, House Seasonal Beet Juice, Orange, Carrot, Ginger, Averna, Lime	12
The Mad King West Cork Irish Whiskey, Creme de Cacao, Cold Brew, Whipped Cream, Nutmeg	12
La Dame Blanche Lavender Infused Aquavit, Creme de Mûre, Orange Shrub, Lime	12
Mimosa Bubbles & OJ	10
Bloody Mary House Mix, Vodka, Celery, Olives	10

SPARKLING

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

WHITE

Rosé Aime Roquestante, Provence, 2017	12/48
White Blend La Segreta "Planeta", Sicilia, IT 2015	11/44

Chardonnay Omero, Willamette Valley, OR 2013	12/48
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Viognier & Sauvignon Blanc Little James Basket Press Blanc, 2017	12/48
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Riesling Eroica, Washington, 2016	12/48
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RED

Pinot Noir Girasole, Mendocino, CA 2016	12/48
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Chinon Domaine Les Terrasses, Loire, 2017	12/48
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Malbec Urano, Mendoza, 2014	12/48
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Grenache Blend Antonie Ogier, Lirac, 2016	12/48
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Cabernet Sauvignon Liparita, Napa Valley, CA, 2014	13/52
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BEER

Right Bee Semi-Dry Cider	6
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Goose Island Pilsner	6
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Goose Island 312 Urban Wheat Ale	6
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Allagash White Belgian Witbier	6
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Left Hand Milk Stout	7
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Revolution Fist City Pale Ale	6
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Lagunitas Lil Sumpin Sumpin Pale Wheat Ale	6
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Heineken Lager 16oz	6
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Tecate Lager	6
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