

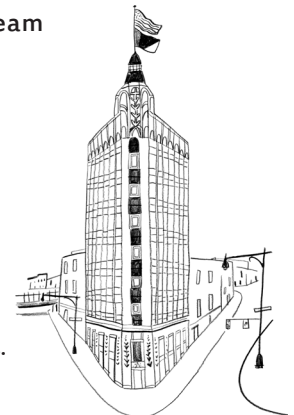
# café robey

## Summer Brunch Menu

Brunch  
Served Daily  
7am-2pm

<b>BREAKFAST SALAD</b>	13	<b>GRILLED CHICKEN PANINI</b>	14
Burrata, Heirloom Tomatoes, Peaches, Arugula, Sherry Vinaigrette, Thyme Croutons		Roasted Chicken Breast, Habanero Mango Glaze, Spicy Cabbage, Pressed Country Wheat Served With Fries Or Salad	
<b>GRAIN BOWL</b>	12	<b>CUBAN SANDWICH</b>	16
Bulgur, Cucumber, Roasted Peppers & Onions, Watermelon Radish, Avocado Mousse, Sumac Vinaigrette		Pork Loin & Shoulder, Gruyère, Avocado, Jalapeño, Red Onion, Mustard, Ciabatta Served With Fries Or Salad	
<b>AVOCADO TOAST</b>	11	<b>SHRIMP PO'BOY</b>	16
Chili Flake, Pickled Red Onion, Espelette Oil Add Egg 2, Add Crab 5		Cerveza & Tequila Tempura Shrimp, Farm Tomatoes, Chopped Bibb Lettuce, Aioli, Cajun Spices, Italian Loaf Served With Fries Or Salad	
<b>BAGEL &amp; LOX</b>	17	<b>STEAK SANDWICH</b>	16
Pastrami Spiced Salmon, Everything Bagel, Red Cabbage, Mustard Seeds, Cream Cheese		Seared Flatiron, Pickled Fennel, Arugula, Tomato Jam, Garlic Aioli, Haystack Onions, Ciabatta Served With Fries Or Salad	
<b>BREAKFAST</b>	12	<b>COD</b>	17
2 Eggs, Hash Browns, Toast, Bacon or Sausage Sub Steak 6		Roasted Cod, Fingerling Potatoes, Broccoli, Sauce Gribiche, Lemon Vinaigrette	
<b>BREAKFAST SANDWICH</b>	10	<b>SIDES</b>	
English Muffin, Fried Egg, Maple Sage Sausage, Gruyère, Hash Browns		Yogurt Parfait	5
<b>BLTA BENNI</b>	14	Fruit Bowl	6
English Muffin, Bacon, Bibb Lettuce, Tomato, Avocado, Basil, 5-Min Eggs, Hollandaise		Whole Grain Toast	4
<b>BUTTERMILK PANCAKES</b>	5/9	Hash Browns	6
Wisconsin Maple Syrup, Whipped Butter		Sausage or Bacon	6
<b>BRIOCHE FRENCH TOAST</b>	14	Mac & Cheese	9
Mascarpone Stuffed French Toast, Bourbon Stone Fruit Compote, Maple Syrup		Fries	6
<b>OMELETTE</b>	13	<b>PASTRY</b>	
Caramelized Onions, Cheddar, Spinach, Tomato Jam, Side Kale & Mushroom Salad		Almond Poppy Seed Bread With Blackberry Butter	5
<b>BISCUITS &amp; GRAVY</b>	12	Biscuit With Blackberry Butter & Jam	4
Buttermilk Biscuits, Red Eye Gravy, Maple Sage Sausage, Bacon Braised Greens, 2 Sunny Up Eggs		Chocolate Chip Cookies	4
<b>DUCK HASH</b>	16	Frosted Flakes Panna Cotta With Berries	6
Slow Roasted Duck, Potatoes, Peppers, Onions, 2 Fried Eggs		Chocolate Cake with Ice Cream	6
		<b>Executive Chef</b> <b>KEVIN MCALLISTER</b>	
		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	5
Masala Chai Latte	5
w/ an espresso shot	6

## FRESH SQUEEZED JUICE

Orange	5
Grapefruit	5
Green - Spinach, Cilantro, Pineapple, Cucumber, Lemon	6
Seasonal - Blueberries, Coconut, Pear	6

## CRAFT COCKTAILS

The Sloe Burn	12
Mezcal, Gin, Falernum, Rosemary, Lime	
These Violet Delights	12
Rum, St. Elder, Combiere Peche, Fresh Blueberry, Pear, Coconut, Jalapeño, 11th Orchard Rosehip Bitters	
Applebourbon Jeans	12
Old Overholt Bonded, Letherbee Gin, Lemon, Cider	
The Mad King	12
West Cork Irish Whiskey, Creme de Cacao, Cold Brew, Whipped Cream, Nutmeg	
Ford's Model	12
Hibiscus Ford's Gin, Chateau, Pierre Ferand Dry Curaçao, Cucumber, 11th Orchard Pine Bitters	
Mimosa	10
Bubbles & OJ	
Bloody Mary	10
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, Provence, 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	