

WABASH EXPRESS

· 29 ·

CARROT SOUP

ginger, thyme, ramp butter, crème fraîche,
focaccia crouton

MIXED GREENS

house vinaigrette

STURGEON

blue crab, turnip greens, red pepper sabayon

CACIO E PEPE

three peppercorn blend, pecorino, lemon,
herb crumble

ROASTED CHICKEN BREAST

confit potatoes, swiss chard, truffle,
sauce vin jaune

APPLE PAVE

brown butter cake, caramelized apples,
apple chips

COCOA TART

dark chocolate fudge cake, coconut brittle

STARTERS

WARM ASIAGO BREAD whipped 'nduja pork butter, local honey · 6

CARROT SOUP ginger, thyme, ramp butter, crème fraîche, focaccia croutons · 12

BURRATA & APPLE chai spiced apple butter, pumpkin seed ragout · 18

CRAB TOAST avocado, breakfast radish, old bay, lemon aioli · 21

SALMON POKE* soy-ginger vinaigrette, endive, wontons, furikake, ago · 17

BRUSSELS SPROUTS lentils, mint, hazelnuts, apple cider gastrique · 14

CRISPY OCTOPUS 'nduja kabucha squash beignet, figs, olives, meyer lemon · 21

FLATBREADS

MUSHROOM caramelized onions, blue cheese, port reduction · 18

PEPPERONI sausage, pepperonata, mozzarella, basil · 18

MARGHERITA mozzarella, parmesan, tomato · 15

SANDWICHES

CRISPY SNAPPER BÁNH MÌ pickled veg, herbs, sriracha, cucumber · 21

THE MAC* prime beef burger, mac sauce, american cheese, b&b pickles · 24

LAMB BURGER* grilled flatbread, tzatziki dressing, fresh herbs · 23

OPEN FACE MEATBALL SANDWICH pomodoro, garlic butter, scamorza · 21

CRISPY FRIED CHICKEN homemade ranch, fennel slaw, dill pickles · 18

SMOKEY TURKEY CLUB bacon, piquillo peppers, aioli, fried egg · 23

DAILY GRILLED CHEESE [ask about it!] · 16

ENTRÉES

CACIO E PEPE three peppercorn blend, pecorino, lemon, herb crumble · 22

DIVER SCALLOPS tomato dashi, fermented summer corn, purple basil · 36

STURGEON blue crab, turnip greens, red pepper sabayon · 38

ORECCHIETTE BOLOGNESE dry aged beef, pork, veal, parmesan, chives · 29

ROASTED CHICKEN BREAST confit potatoes, swiss chard, truffles, sauce vin jaune · 28

STEAK & FRITES* 10oz new york strip, fries, piquillo aioli · 40

SALADS

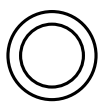
COBB bibb lettuce, chicken, blue cheese, bacon · 28

BABY BEET SALAD house made ricotta, celery leaf, white balsamic vinaigrette, herbs · 16

QUINOA crispy chickpeas, market veggies, jalapeño lime dressing · 16

KALE CAESAR SALAD sweet potato, apple, parmesan, pickled shallot, cashew dressing · 16

add chicken [chilled or grilled] · 10 add salmon* · 10 add shrimp · 10 add seared ahi tuna* · 10



TRAVELLE



JEFF VUCKO, CHEF DE CUISINE

@travellechicago #meetmeattravelle

Ingredients sourced in partnership with our local farms:

Nichols, Mick Klug, Severson, Green Acres, Mint Creek, Froggy Meadow, 1871 Dairy

For parties of six or more, an 18% gratuity will automatically be added to your bill.

*Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.