

## RAW \*

### SEASONAL OYSTERS · 18/32

shallot mignonette, horseradish, cocktail sauce

### TUNA TIRADITO · 19

aji amarillo vinaigrette, sweet potato crema, passion fruit

### SALMON POKE · 17

soy-ginger vinaigrette, endive, wontons, furikake

### PRIME BEEF TARTARE · 18

sunchokes, pears, horseradish

## APPETIZERS

### WARM ASIAGO BREAD · 6

whipped 'nduja pork butter, local honey

### CHICKEN LIVER TART · 15

grape gelée, whipped crème fraîche

### BLUE CHEESE WEDGE SALAD · 16

fried egg, tomato, avocado, green goddess

### BROILED OYSTERS · 19

béarnaise, leek ragout, pickled apple

### RED CURRY MUSSELS · 17

coconut-chili broth, cilantro, grilled baguette

### CRISPY OCTOPUS · 21

'nduja kabocha squash beignet, fig, olive, meyer lemon

### TRAVELLE MEATBALLS · 18

podda classico, basil, pomodoro sauce

### PEPPERONI FLATBREAD · 18

sausage, pepperonata, mozzarella, basil

### ARTISANAL CHEESE BOARD · 26

seasonal accoutrements



TRAVELLE



## LOCAL FARMS

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

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

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

**KALE CAESAR SALAD** sweet potatoes, apples, parmesan, shallots, cashew dressing · 16

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

## MAINS

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

**SQUID INK ZITI** calamari, 'nduja butter, peas, basil · 26

**BUTTERNUT SQUASH PAPPERDELLE** prosciutto, pecorino romano, pecan · 24

**STURGEON** blue crab, osetra caviar, turnip greens, red pepper sabayon · 42

**POACHED SALMON** green coconut curry, cucumber, enoki, furikake · 36

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

**ROASTED CHICKEN** swiss chard, confit mountain rose potatoes, sauce vin jaune, truffle · 34

**PORK BELLY** crispy pork belly, heirloom polenta, apricots, popped sorghum, hazelnuts · 26

**FOR TWO** includes choice of two sides

**"CHEF'S PICK WHOLE FISH"** lemon beurre blanc, salsa verde, petite salad · mp

**PRIME BONE-IN TOMAHAWK STEAK AND MAINE LOBSTER** 32oz salt crusted, Travelle A-1 sauce, bordelaise, truffled hollandaise, shishitos in manchego and tagarashi · 165

## CLASSIC CUTS\*

**PRIME DRY-AGED BONE-IN RIB EYE** 16oz, confit tomato, eggplant caponata, radicchio · 79

**PRIME FILET** 6oz or 9oz, 'beef & broccoli', puffed tendon, smoked cider bordelaise · 39/48

**STEAK & FRITES** 10oz new york strip, fries, mushroom ragout, piquillo aioli · 46

**TUNISIAN RACK OF LAMB** baby carrots, hazelnut vinaigrette, sheep's milk yogurt · 46

## SIDES

**WOK CHARRED CORN** harissa lobster gastrique, shishito, cilantro · 12

**MACARONI AND CHEESE** four cheese, bacon, chives · 9

**WOK FRIED GREEN BEANS** spiced peanuts, nuoc cham, mint, chili · 11

**GRILLED JUMBO ASPARAGUS** herb balsamic vinaigrette, sea salt · 10

**LOADED CRISPY POTATOES** sour cream, bacon, cloth bound cheddar, green onions · 12

**FRIES** secret spice, Travelle A-1 sauce · 8

**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.