

## WABASH EXPRESS

· 29 ·

### CARROT SOUP

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

### MIXED GREENS

house vinaigrette

### POACHED KING SALMON

crispy winter vegetables, allium,  
umami vinaigrette

### CACIO E PEPE

three peppercorn blend, pecorino, lemon,  
herb crumble

### ROASTED CHICKEN BREAST

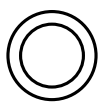
confit potatoes, swiss chard, truffle,  
sauce vin jaune

### APPLE PAVE

brown butter cake, caramelized apples,  
apple chips

### COCOA TART

dark chocolate fudge cake, coconut brittle



TRAVELLE



## 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** beet, miso citronette, cara cara, wild rice cracker · 36

**POACHED KING SALMON** crispy winter vegetables, allium, umami vinaigrette · 36

**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** kaffir lime, spiced peanut nougatine, toasted coconut, cilantro, mint · 16

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

**KALE CAESAR** 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**

### 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.