

## BRUNCH FAVORITES

### SKILLET CINNAMON BUN · 14

warm cinnamon spice, cream cheese glaze

### WARM ASIAGO BREAD · 7

whipped 'nduja pork butter, local honey

### CHICKEN & WAFFLES\* · 22

fried egg, maple glazed bacon, B&B pickles

### ENGLISH BENEDICT\* · 23

rasher of ham, hollandaise

### AVOCADO TOAST\* · 21

poached eggs, heirloom tomato, radishes, chives

## STARTERS

**ZUCCHINI VICHYSOISE** goat cheese, sweet corn, urfa pepper · 12

**BURRATA & PEACH** raspberry, honey comb, peach gastrique, focaccia · 18

**TRAVELLE MEATBALLS** pomodoro sauce, grana padano, country bread · 18

**MARGHERITA FLATBREAD** mozzarella, parmesan, tomato · 15

**PEPPERONI FLATBREAD** sausage, pepperonata, mozzarella, basil · 18

## SANDWICHES *served with your choice of french fries or a mixed green salad*

**GRAND 'MAINE LOBSTER ROLL'** brown butter hollandaise, celery, peppers · 27

**GRILLED HAM & CHEESE** english cheddar, rosemary ham · 16

**SWEET POTATO BLACK BEAN BURGER** carolina barbeque, corn & avocado relish · 18

**POLISH SAUSAGE** house sauerkraut, grilled onions, horseradish mustard · 23

**PRIME 'SMASH' BURGER** double patty, carr valley's two year cheddar, donkey sauce · 21

## SALADS

**SUMMER SOLSTICE PANZANELLA** prosciutto, tomato, melon, raspberry vinaigrette · 16

**GRAINS & GREENS** shishito, persian cucumbers, furikake ranch · 17

**HEARTS OF ROMAINE** pancetta, focaccia, parmesan, caesar dressing · 16

add chicken [*chilled or grilled*] · 10 add salmon\* · 10 add shrimp · 10

## SPECIALTY COFFEE SPOTLIGHT

**LATTE, CAPPUCCINO** milk: non-fat, 2%, whole | non dairy: soy, almond, oat · 8

**MASALA CHAI LATTE** black tea with traditional chai spices, choice of milk · 8

**DULCE DE LATTE** espresso, dulce de leche, choice of milk · 8

**RASPBERRY TRUFFLE MOCHA** espresso, cocoa, raspberry syrup, choice of milk · 8

**JEFF VUCKO, CHEF DE CUISINE**  
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TRAVELLE



Ingredients sourced in partnership with our local farms:  
Nichols, Mick Klug, Severson, Green Acres, Mint Creek, Froggy Meadow

*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.

Denotes vegan menu item , vegan menu available upon request

## BEER

**BAND OF BOHEMIA** · 14 / 16oz.  
"Noble Raven" BPA

**BELL'S OBERON** · 8  
American Wheat Ale

**GRINGOLANDIA** · 8  
"5 Lizard" Latin Style Wheat Ale

**DESCHUTES** · 8  
"Fresh squeezed" IPA

**LAGUNITAS** · 8  
"A little Sumpin Sumpin' Ale"

**MOODY TONGUE** · 9  
"Aperitif Pilsner" Gold

**REVOLUTION** · 7  
"Fist City" Chicago Pale Ale

**HALF ACRE** · 10  
"Tuna" Extra Pale Ale

**MAELOC** · 9  
Pear Hard Cider

**STELLA ARTOIS** · 7  
Lager

**AMSTEL LIGHT** · 7  
Light lager

**DUVEL** · 12  
Belgian Golden Ale

**GUINNESS** · 8  
Stout

**BUCKLER** · 8  
Non-Alcoholic

## SPARKLING

**BISOL JEIO** Brut, Prosecco DOCG Valdobbiadene, NV · 14 / 70

**IVY** Blanc de Blancs, Crémant de Bourgogne, NV · 15 / 75

**PERRIER-JOUET** "Grand Brut", Reims, Champagne, NV · 22 / 110

**CANARD DUCHÊNE** " Léonie Rosé", Montagne de Reims, Champagne, NV · 30 / 150

## WHITE

**ELENA WALCH PINOT GRIGIO** Alto-Adige, IT 2018 · 14 / 70

**HEXAMER RIESLING SPATLESE** "Meddersheimer Rheingrafenberg" Nahe, DE 2006 · 17 / 85

**WIMMER CZERNY ROTER VELTLINER** Wagram, AU 2017 · 14 / 70

**QUINTA DO AMEAL LOUREIRO** Vinho Verde, PT 2017 · 13 / 65

**FOUCHER LEBRUN "LE MONT"** Sancerre, FR 2018 · 15 / 75

**CLOS SAINTE MAGDELEINE** Cassis, Provence, FR 2015 · 18 / 90

**LES TOURELLES DE LA CREE CHARDONNAY** Montagny 1er Cru, FR 2017 · 18 / 90

## ROSE

**MATHILDE CHAPOUTIER ROSE** Cote de Provence, FR 2017 · 14 / 70

## RED

**LEMELSON VINEYARDS "THEA'S SELECT" PINOT NOIR**, Willamette Valley., US 2015 · 18 / 90

**DOMAINE LES CHESNAIES CABERNET FRANC**, Chinon, FR 2015 · 15 / 75

**ELVIO COGNO "MONTEGRILLI" NEBBIOLO**, Langhe, Piedmont, IT 2017 · 22 / 110

**LES VIGNES OUBLIEES GRENACHE BLEND**, Terrasses du Larzac, FR 2015 · 15 / 75

**HENRY'S DRIVE VIGNERONS SHYRAZ** Padthaway, South Australia, AUS 2014 · 19 / 95

**CHÂTEAU DES EYRINS, "LA CLOSERIE DES EYRINS"**, Margaux, Bordeaux, FR 2015 · 28 / 140

**MOUNT VEEDER WINERY CABERNET SAUVIGNON** Napa Valley, US 2016 · 21 / 105

**BOOTLEG MERLOT / PETITE SIRAH / ZINFANDEL** Napa Valley, US 2014 · 21 / 105

## COCKTAILS

**JAPANESE SPRITZ** Akashi-Tai Junmai Daiginjo Sake, Shiso Vermouth, Italicus, Aperitivo, Prosecco · 18

**ALOE BUCK** Hendricks Gin, Lemon, Housemade Aloe-Lemongrass Ginger Beer · 16

**TEPACHANGA** Patron Reposado Langham's Barrel Select, Lime, Housemade Aged Tepache, Simple · 17

**LA PALOMA** Avion Silver, Grapefruit Cordial, Lime, Soda, Hibiscus-Charcoal salt · 15

**BELLINI** White Peach Nectar, Bisol Jeio Prosecco · 15

## NON-ALCOHOLIC

**BLACKBERRY SMASH** Blackberry, Basil, Lime, Soda · 8

**VIRGIN MULE** Citrus, Kaffir Lime Syrup, Ginger Beer · 8

**CALM ME BEFORE THE STORM** Passionfruit, Coconut Water, Honey, Turmeric · 10



TRAVELLE



FULL WINE LIST AVAILABLE UPON REQUEST