

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

SHRIMP & CHEESY GRITS · 32

prawn piperade, tomato, fresno

BUTTER CHICKEN · 22

basmati rice, naan, cumin creama, peach amba, pea tendrils, cilantro

STARTERS

FRENCH ONION SOUP gruyere cheese, milk bread crouton, chive · 12

BURRATA & TRUFFLE melted leeks, cippolini, fennel, apple oat bread, black truffle · 19

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 · 32

GRILLED HAM & CHEESE english cheddar, rosemary ham · 17

SWEET POTATO BLACK BEAN BURGER carolina barbeque, corn & avocado relish · 20

BUFFALO CHICKEN SANDWICH chicken thigh, house made buffalo sauce, garlic aioli · 21

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

SALADS

BEET CARPACCIO blackberry, quinoa, goat cheese espuma, ras el hanout vinaigrette · 18

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

TSL espresso, autumnal spiced syrup, choice of milk · 8

JEFF VUCKO, CHEF DE CUISINE
@travellechicago #meetmeattravelle



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

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

RAVENTOS I BLANC Blanc de Blancs, Conca del Anoia, 2017 · 14 / 70

HENRIOT "Brut Souverain", Reims, Champagne, NV · 21 / 105

HENRIOT "Brut Blanc de Blancs", Reims, Champagne, NV · 29 / 145

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

DOG POINT SAUVIGNON BLANC Marlborough, NZ 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

BRITTAN VINEYARDS "BASALT BLOCK" 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 2017 · 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

TROPICAL STORM Talisker 10yr, Passionfruit, Eucalyptus Honey Syrup, Coconut Water, Turmeric · 16

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