CHEF’S FAVORITES*

POWER EGG WHITE SCRAMBLE · 20
chicken sausage, kale, quinoa, cheddar cheese, choice of toast

CHILAQUILES · 19
eggs “your way”, fried tortilla chips, avocado, salsa roja, cotija cheese

BRUSCHETTA EGGS · 19
basil pesto, mozzarella, heirloom tomatoes, arugula, country bread

CHORIZO SKILLET · 19
eggs “your way”, chorizo, fingerling potatoes, spring onion, piquillo aioli

SKILLET CINNAMON BUN · 14
warm cinnamon spice, cream cheese glaze

SIDES

SMOKED BACON · 9

PORK SAUSAGE · 9

CHICKEN APPLE SAUSAGE · 9

FINGERLING POTATOES · 7

GRILLED ROSEMARY HAM · 9

SLICED TOMATO · 7

SEASONAL FRESH FRUIT · 8

GREEK YOGURT · 8

ONE EGG* · 6

SLICED WHOLE AVOCADO · 8

DAILY Pastry · 8

PAstry Basket (3) · 16

RYE CHICAGO BAGEL · 8

BREAKFAST BOWLS

MARKET BERRIES · 16
honeyed ricotta

SEASONAL FRUIT AND BERRIES · 16

GREEK YOGURT · 18
granola, blueberry, honey

MANGO CHIA SEED PUDDING · 18
raspberry and coconut

STONE GROUND OATMEAL · 16
seasonal compote, blueberry, banana enhancement +4

SMOKED SALMON · 22
cream cheese, onion, capers, dill, choice of bagel

WHOLE GRAIN CEREAL · 12
special k, rice krispies, raisin bran, cheerios

BREAKFAST NOTIONS*

Served with fingerling potatoes

TWO FARM EGGS “YOUR WAY” · 19
served with choice of breakfast meat, choice of toast

AVOCADO & HEIRLOOM TOMATO TOAST · 21
poached eggs, radishes, chives

THREE EGG OMELET · 23
with choice of (3) fillings, choice of toast

ENGLISH BENEDICT · 23
rasher of ham, hollandaise

FLORENTINE BENEDICT · 21
spinach, artichokes, béarnaise

TRAVELLE BENEDICT · 35
lobster, spinach, truffle hollandaise

BATTERS

BUTTERMILK PANCAKES · 20
choose one: seasonal compote, chocolate chips, bananas, blueberries or granola +3

MULTI-GRAIN WAFFLE · 20
housemade granola, market berries, greek yogurt

GRIDDLED BRIOCHÉ TOAST · 20
macerated berries, honeyed ricotta

BREAKFAST BUNDLES*

WABASH · 39
choice of any breakfast entrée, grand pastry basket, choice of breakfast potatoes or fresh fruit, selection of juice and coffee or tea

LANGHAM · 36
two eggs, english rashers, link sausage, roasted tomato, sautéed mushrooms, baked beans and potatoes, selection of juice and coffee or tea

CONTINENTAL · 29
grand pastry basket, market berries and honeyed ricotta, selection of juice and coffee or tea

BREAKFAST BEVERAGE SPOTLIGHT

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

MASALA CHAI LATTE · 9
black tea with traditional chai spices, choice of milk

TURMERIC GINGER CHAI LATTE · 9
lemongrass, black pepper, choice of milk

FRESHLY PRESSED JUICES · 9
orange, grapefruit, carrot, green

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Denotes vegan menu item

\ Denotes vegan menu available upon request

Ingredients sourced in partnership with our local farms:
Nichols, Mick Klug, Seedling, Mint Creek
BRUNCH FAVORITES

SKILLET CINNAMON BUN  14  
warm cinnamon spice, cream cheese glaze

CHICKEN & WAFFLES*  24  
fried egg, maple glazed bacon, B&B pickles

ENGLISH BENEDICT*  23  
rasher of ham, hollandaise

TRAVELLE BENEDICT*  35  
lobster, spinach, truffle hollandaise

AVOCADO TOAST*  21  
opached eggs, heirloom tomato, radishes, chives

ROASTED KING SALMON*  35  
harissa & tahini spiced cauliflower, peanut

BUTTER CHICKEN  29  
basmati rice, naan, cumin creama, apple amba, pea tendrils, cilantro

SANDWICHES  FRENCH FRIES OR SMALL MIXED GREENS

GRAND ‘MAINE LOBSTER ROLL’  45  
brown butter hollandaise, celery, pickled pepper

SWEET POTATO BLACK BEAN BURGER  22  
carolina barbeque, corn & avocado relish

BUFFALO CHICKEN SANDWICH  21  
secret dredge, buffalo sauce, ranch

TRAVELLE BURGER*  29  
8 oz wagyu patty, truffle aioli, cheddar, bacon jam, B&B pickles

SALADS

STRAWBERRY CAPRESE  19  
heirloom tomato, delice bavarian, strawberry balsamic, basil

HEARTS OF ROMAINE  18  
pancetta, focaccia, parmesan, caesar dressing
  add grilled chicken  10  
  add salmon*  10  
  add shrimp  12

SPECIALTY COFFEE SPOTLIGHT

LATTE, CAPPUCCINO  milk: non-fat, 2%, whole  
non dairy: soy, almond, oat
  vanilla, caramel, and hazelnut syrup +1

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

TURMERIC GINGER CHAI LATTE  lemongrass, black pepper, choice of milk

DULCE DE LATTE  espresso, dulce de leche, choice of milk

Qi Ai, Chef De Cuisine  
@travellechicago #meetmeattravelle

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

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<table>
<thead>
<tr>
<th>BEER</th>
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<tbody>
<tr>
<td>DESCHUTES</td>
<td>8</td>
<td>“Fresh squeezed” IPA</td>
</tr>
<tr>
<td>REVOLUTION</td>
<td>7</td>
<td>“Fist City” Chicago Pale Ale</td>
</tr>
<tr>
<td>ALLEGASH</td>
<td>8</td>
<td>“White” Belgian Wheat</td>
</tr>
<tr>
<td>STELLA ARTOIS</td>
<td>7</td>
<td>Lager</td>
</tr>
<tr>
<td>KROMBACHER</td>
<td>8</td>
<td>Pils</td>
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<tr>
<td>DUVEL</td>
<td>12</td>
<td>Belgian Golden Ale</td>
</tr>
<tr>
<td>GUINNESS</td>
<td>8</td>
<td>Stout</td>
</tr>
<tr>
<td>BUCKLER</td>
<td>8</td>
<td>Non-Alcoholic</td>
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<thead>
<tr>
<th>SPARKLING</th>
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<tbody>
<tr>
<td><strong>BISOL JEIO</strong></td>
<td>Brut, Prosecco DOCG Valdobbiadene, NV</td>
<td>14 / 70</td>
</tr>
<tr>
<td><strong>TAITTINGER</strong></td>
<td>“Brut Le Francaisé”, Reims, Champagne, NV</td>
<td>21 / 105</td>
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<tr>
<td><strong>CANARD DUCHÊNE</strong></td>
<td>“Léonie Rosé”, Montagne de Reims, Champagne, NV</td>
<td>30 / 150</td>
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</tbody>
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<thead>
<tr>
<th>WHITE</th>
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<tbody>
<tr>
<td><strong>ELENA WALCH PINOT GRIGIO</strong></td>
<td>Alto-Adige, IT 2018</td>
<td>14 / 70</td>
</tr>
<tr>
<td><strong>LA PARADE SANCERRE</strong></td>
<td>Loire Valley, FR</td>
<td>19 / 95</td>
</tr>
<tr>
<td><strong>STAG’S LEP “AVETA” SAUVIGNON BLANC</strong></td>
<td>Napa Valley, CA</td>
<td>18 / 90</td>
</tr>
<tr>
<td><strong>EROICA REISLING</strong></td>
<td>Washington, US</td>
<td>15 / 75</td>
</tr>
<tr>
<td><strong>LES TOURELLES DE LA CREE CHARDONNAY</strong></td>
<td>Montagny 1er Cru, FR 2017</td>
<td>18 / 90</td>
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</tbody>
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<thead>
<tr>
<th>ROSE</th>
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<tbody>
<tr>
<td><strong>MATHILDE CHAPOUTIER ROSE</strong></td>
<td>Cote de Provence, FR 2017</td>
<td>14 / 70</td>
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<thead>
<tr>
<th>RED</th>
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<tbody>
<tr>
<td><strong>LEMELSON VINEYARDS “THEA’S SELECTION” PINOT NOIR</strong></td>
<td>Willamette Valley, US 2017</td>
<td>18 / 90</td>
</tr>
<tr>
<td><strong>LES VIGNES OUBLIES GRENACHE BLEND</strong></td>
<td>Terrasses du Larzac, FR 2015</td>
<td>15 / 75</td>
</tr>
<tr>
<td><strong>NUMANTHIA TERMES TEMPRANILLO</strong></td>
<td>Toro, ES 2016</td>
<td>17 / 85</td>
</tr>
<tr>
<td><strong>MOUNT VEEDER WINERY CABERNET SAUVIGNON</strong></td>
<td>Napa Valley, US 2017</td>
<td>21 / 105</td>
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<tr>
<th>COCKTAILS</th>
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<tbody>
<tr>
<td><strong>JAPANESE SPRITZ</strong> Akashi-Tai Junmai Daiginjo Sake, Shiso Vermouth, Italiano, Aperitivo, Prosecco</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td><strong>TROPICAL STORM</strong> Talisker 10yr, Passionfruit, Eucalyptus Honey Syrup, Coconut Water, Turmeric</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td><strong>LA PALOMA</strong> Avion Silver, Grapefruit Cordial, Lime, Soda, Hibiscus-Charcoal salt</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td><strong>BELLINI</strong> White Peach Nectar, Bisol Jeio Prosecco</td>
<td>15</td>
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<tr>
<th>NON-ALCOHOLIC</th>
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<tbody>
<tr>
<td><strong>BLACKBERRY SMASH</strong> Blackberry, Basil, Lime, Soda</td>
<td>8</td>
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<tr>
<td><strong>VIRGIN MULE</strong> Citrus, Kaffir Lime Syrup, Ginger Beer</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td><strong>CALM ME BEFORE THE STORM</strong> Passionfruit, Coconut Water, Honey, Turmeric</td>
<td>10</td>
<td></td>
</tr>
</tbody>
</table>

**FULL WINE LIST AVAILABLE UPON REQUEST**
LUNCH BEVERAGES
WITHOUT PROOF
· 10 ·

SCHISANDRA BERRY SMASH
sparkling berry tea, blackberry cordial, basil

FAUX-LOMA
grapefruit quince sparkling tea, grapefruit cordial, salt rim

PALMER TWISTS
MATCHA LEMONADE
refreshingly energetic

WHEN LIFE GIVES YOU PEARS
pear green tea, lemon syrup, crisp & invigorating

CLASSIC ARNOLD
1/2 black tea, 1/2 lemonade

COFFEE BREAK
ESPRESSO RICKEY
espresso, tonic, lime juice

ICED DIRTY TURMERIC
espresso, ginger turmeric

STROKES

SWEET POTATO BLACK BEAN BURGER
sweet potato, black beans, corn, avocado, cilantro, lime, guacamole, tortilla

GRAND ’MAINE LOBSTER ROLL’
lobster, brown butter, lemon, tarragon, black pepper, celery, mustard

PORK BELLY BANH MI SANDWICH
pork belly, pickled carrots, radish, cilantro

BUFFALO CHICKEN SANDWICH
chicken, buffalo sauce, blue cheese, celery, 胡椒粉

TRAVELLE BURGER*
8 oz wagyu patty, truffle aioli, cheddar, bacon jam, b&b pickles

CHIEF’S FAVORITES

FARMER’S MARKET PASTA
asparagus, poached egg, ramps, arugula, parmesan

ROASTED KING SALMON*
harissa & tahini spiced cauliflower, peanut

BUTTER CHICKEN
basmati rice, naan, cumin creama, apple amba, pea tendrils, cilantro

SALADS

STRAWBERRY CAPRESE
heirloom tomato, delice bavarian, strawberry balsamic, basil

HEARTS OF ROMAINE
pancetta, focaccia, parmesan, caesar dressing

add grilled chicken · 10
add salmon* · 10
add shrimp · 12

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Nichols, Mick Klug, Severson, Werp Farms

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TO START

OYSTERS  seasonal mignonette, cocktail sauce, lemon  · 18/32
WARM ASIAGO BREAD  whipped ‘nduja pork butter, local honey, seasonal compote  · 8
BURRATA & TOMATO  tomato jam, lemon thyme, garlic focaccia, baby arugula  · 18
STRAWBERRY GAZPACHO  heirloom tomatoes, delice bavarian, balsamic, basil, olive oil  · 19
DIVER SCALLOP CEVICHE  scallops, beets, hazelnut, lemon, masago, leche de tigre  · 13
SALMON POKE  avocado, crispy shallots, wontons, ginger mojo  · 20
ARTISINAL CHEESE BOARD  seasonal accoutrements  · 26
CHARCUTERIE BOARD  seasonal accoutrements  · 26

TO FOLLOW

CHAR GRILLED CAESAR SALAD  beef fat grilled lettuce, croutons, pancetta, parmesan, bottarga  · 21
RAMP PASTA  asparagus, poached egg, ramps, arugula, parmesan  · 26
SPROUTED LENTIL FALAFEL  fig, coconut amba, sunflower, vadouvan  · 20
BROCCOLI & BUTTERNUT  butternut squash, calabrian vinaigrette, gremolata  · 16
CALAMARI A LA PLANCHA  harissa, zhoug, apricots, radish, cariander  · 18

MAINS

SMOKED EGGPLANT  broad beans, sambal, basil, peanuts  · 18
GRAND ‘MAINE LOBSTER ROLL’  milk bread, brown butter hollandaise, celery, pickled peppers  · 45
ALASKAN HALIBUT  summer corn, charizo, fennel, tonatto, chilli tuile  · 37
CHICKEN  butterball potatoes, heirloom tomatoes, haricot verts, niceise olives  · 34
HERITAGE PORK BELLY  carrot, cucumber, radish, hoisin  · 32
TRAVELLE BURGER  8 oz wagyu patty, truffle aioli, cheddar, bacon jam, b&b pickles  · 29
AUSTRALIAN WAGYU NY STRIP  roasted potato, romaine, french onion, baguca cauda, oxtail  · 72
PRIME FILET & FRITES  mushroom ragout, piquillo aioli, frites, basil  · 48

SIDES

TRUFFLE FRIES  white truffle, parmesan, fresh herbs  · 12
BACON MAC & CHEESE  chives, bread crumbs  · 12
MESCLUN GREENS  green city market vegetables, house vinaigrette  · 9

QI AI, CHEF DE CUISINE  
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Ingredients sourced in partnership with our local farms:
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DESSERTS

COCOANUT 12
coconut mousse, pineapple sorbet, tropical fruit, fresh mint

BREAK THE POD 12
caramelia cremeux, rice krispy crunch, fresh strawberries, chocolate breton

EXTRAORDINAIRE TRAVELLE TART 12
NITIN BALI pastry chef
citrus curd, meringue, vanilla sable, fresh basil

HOUSE SPUN ICE CREAMS 9
vanilla, chocolate, pineapple sorbet
**AFTER LUNCH**

**BANANA FALERNUM** · 10

**MOSCATO D’ASTO** Bera, 2018 · 13

**RWC, “BOSTON” BUAL** Madeira · 18

**D’OLIVEIRAS, BUAL** Madeira, 1968 · 55

**ROÛMIEU-LACOSTE** Sauternes, 2014 · 17

**CHURCHILL’S, 10 YEAR** Tawny Port · 12

**WARRE’S “OTIMA”, 10 YEAR** Tawny Port · 18

**WARRE’S “OTIMA”, 20 YEAR** Tawny Port · 27

**GRAHAM’S, 30 YEAR** Tawny Port · 40

**BLUME MARILLEN** Apricot · 19

**ETTER ZUGER** Kirsch · 26

**F. MEYER** Poire Williams · 22

**G.E. MASSENEZ** Mirabelle · 17

**BREWED**

**“LA COLOMBE”** Coffee · 5

**“LA COLOMBE”** French Press · 8

**“LA COLOMBE”** Specialty Coffee · 9

**DOUBLE ESPRESSO** · 8

**“TEALEAVES” TEA** · 5
VEGAN ALL DAY DINING MENU

VEGETABLE CRUDITÉ · 16
seasonal hummus

MIXED GREENS · 15
cucumber, tomato, mustard vinegrette

SWEET POTATO BLACK BEAN BURGER · 22
carolina barbeque, corn & avocado

CHITARRA · 22
basil pinenut pesto, cherry tomato

SOURDOUGH BREAD · 6
olive oil, fruit preserves

SPICED CAULIFLOWER · 18
harissa, tahini, peanuts, sesame

CHARRED BROCCOLI · 16
butternut squash puree, calabrese vinaigrette, gremolata

AVOCADO TOAST · 15
heirloom tomato and herbs

QI AI  chef de cuisine
START OF THE DAY

CHEERIOS, SLICED BANANA · 8

STONE GROUND OATMEAL brown sugar · 8

FRUIT YOGURT choice of strawberry, blueberry, or cherry · 8

GRILLED BRIOCHE TOAST macerated berries, whipped honeyed ricotta · 12

PETITE BUTTERMILK PANCAKES choice of chocolate chip or blueberry, whipped cream · 12

ONE EGG YOUR WAY choice of bacon or sausage · 12

TWO EGG OMELETTE ham and cheese · 12

LUNCH & DINNER

BUTTERED NOODLES parmesan · 10

TRAVELLE’S TOMATO & MOZZARELLA PIZZA · 16

GRILLED CHEESE SANDWICH celery, carrot stick · 15

PEANUT BUTTER AND JELLY SANDWICH celery, carrot stick · 15

PRIME BEEF SLIDERS cheddar cheese, french fries · 15

CRISPY CHICKEN FINGERS french fries · 15

DESSERTS

JUST BAKED COOKIES chocolate chip · 8

ICE CREAM SUNDAE vanilla or chocolate ice cream, whipped cream, roasted peanuts, cherry · 8

FROSTED CUPCAKE vanilla or devil’s food cake with vanilla or chocolate icing · 8