

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



TRAVELLE



BREAKFAST BOWLS

MARKET BERRIES honeyed ricotta · 16

SEASONAL FRUIT AND BERRIES · 16

GREEK YOGURT granola, blueberry, honey · 18

MANGO CHIA SEED PUDDING raspberry and coconut · 18

STONE GROUND OATMEAL seasonal compote · 16

blueberry +6, banana enhancement +4

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

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

BREAKFAST NOTIONS*

Served with fingerling potatoes

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

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

THREE EGG OMELET with choice of [3] fillings, choice of toast · 23

ham, chorizo, smoked salmon, bacon, tomato, herbs, spinach, mushroom, mozzarella, feta, gruyère, cheddar

ENGLISH BENEDICT rasher of ham, hollandaise · 23

FLORENTINE BENEDICT spinach, artichokes, béarnaise · 21

TRAVELLE BENEDICT Maine lobster, spinach, tomatoes, truffle hollandaise · 35

BATTERS

BUTTERMILK PANCAKES · 20

choose one: seasonal compote, chocolate chips, bananas, blueberries or granola +3

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

GRIDDLED BRIOCHE TOAST macerated berries, honeyed ricotta · 20

BREAKFAST BUNDLES*

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

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

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

BREAKFAST BEVERAGE SPOTLIGHT

LATTE, CAPPUCCINO milk: non-fat, 2%, whole | non dairy: soy, almond, oat · 8
vanilla, caramel, and hazelnut syrup +1

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

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

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

Ingredients sourced in partnership with our local farms:
Nichols, Mick Klug, Severson, Werp Farm, Anson Mills

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

STARTERS

STIR FRIED GREEN BEANS bacon, almond, miso, sesame · 12

OYSTERS seasonal accompaniments · 19/34

STRAWBERRY GAZPACHO heirloom tomatoes, delice bavarian, balsamic, basil, olive oil · 19 ✓

CRISPY CALAMARI yuzu pickle, furikake ranch · 18

MARGHERITA FLATBREAD mozzarella, parmesan, tomato · 16

PEPPERONI FLATBREAD sausage, pepperonata, mozzarella, basil · 18

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

Maine lobster, spinach, tomatoes, truffle hollandaise

AVOCADO TOAST* · 21

poached eggs, heirloom tomato, radishes, chives

ALASKAN HALIBUT* · 37

summer corn, chorizo, fennel, tonatto, chile tuile

BUTTER CHICKEN · 29

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

SANDWICHES *FRENCH FRIES OR SMALL MIXED GREENS*

GRAND 'MAINE LOBSTER ROLL' brown butter hollandaise, celery, pickled pepper · 45

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

PORK BELLY BANH MI SANDWICH hoisin glaze, pickled carrot, radish, fresh herbs · 21

BUFFALO CHICKEN SANDWICH secret dredge, buffalo sauce, ranch · 21

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

SALADS

HEARTS OF ROMAINE pancetta, focaccia, parmesan, caesar dressing · 18

SPROUTED LENTIL FALAFEL fig, coconut amba, sunflower, vadouvan · 20 ✓

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 · 8

vanilla, caramel, and hazelnut syrup +1

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

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

DULCE DE LATTE espresso, dulce de leche, choice of milk · 9

QI AI, CHEF DE CUISINE

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TRAVELLE



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BEER

DESCHUTES · 8
"Fresh squeezed" IPA

REVOLUTION · 7
"Fist City" Chicago Pale Ale

ALLEGASH · 8
"White" Belgian Wheat

STELLA ARTOIS · 7
Lager

KROMBACHER · 8
Pils

DUVEL · 12
Belgian Golden Ale

GUINNESS · 8
Stout

BUCKLER · 8
Non-Alcoholic

SPARKLING

BISOL JEIO Brut, Prosecco D.O.C.G. Valdobbiadene, NV · 14 / 70

TAITTINGER "Brut La Française", Reims, Champagne, NV · 21 / 105

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

WHITE

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

LA PARADE SANCERRE Loire Valley, FR · 19 / 95

STAG'S LEAP "AVETA" SAUVIGNON BLANC Napa Valley, CA · 18 / 90

EROICA REISLING Washington, US · 15 / 75

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 SELECTION" PINOT NOIR, Willamette Valley, US 2017 · 18 / 90

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

NUMANTHIA TERMES TEMPRANILLO Toro, ES 2016 · 17 / 85

MOUNT VEEDER WINERY CABERNET SAUVIGNON Napa Valley, US 2017 · 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

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



TRAVELLE



STARTERS

WARM ASIAGO BREAD whipped 'nduja pork butter, local honey, seasonal compote · 8

STIR FRIED GREEN BEANS bacon, almond, miso, sesame · 12

STRAWBERRY GAZPACHO heirloom tomatoes, delice bavarian, balsamic, basil, olive oil · 19 

MARGHERITA FLATBREAD mozzarella, parmesan, san marzano, basil · 16

BURRATA & TOMATO tomato jam, lemon thyme, garlic focaccia, baby arugula · 18

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

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

GRAND 'MAINE LOBSTER ROLL' brown buttered hollandaise, celery, peppers · 45

PORK BELLY BANH MI SANDWICH hoisin, pickled carrot, radish, fresh herbs · 21

BUFFALO CHICKEN SANDWICH secret dredge, house made buffalo sauce, ranch · 21

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

CHEF'S FAVORITES

FARMER'S MARKET PASTA asparagus, poached egg, ramps, arugula, parmesan · 26

ALASKAN HALIBUT summer corn, chorizo, fennel, tonatto, chili tuile · 37

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

SALADS

HEARTS OF ROMAINE pancetta, focaccia, parmesan, caesar dressing · 18

SPROUTED LENTIL FALAFEL fig, coconut amba, sunflower, vadouvan · 20 

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

QI AI, CHEF DE CUISINE

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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

citrus curd, meringue, vanilla sable, fresh basil

HOUSE SPUN ICE CREAMS 9

vanilla, chocolate, pineapple sorbet

NITIN BALI pastry chef



TRAVELLE



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



TRAVELLE



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



TRAVELLE



VEGAN ALL DAY DINING MENU

VEGETABLE CRUDITÉ · 16

seasonal hummus

MIXED GREENS · 15

cucumber, tomato, mustard vinaigrette

SWEET POTATO BLACK BEAN BURGER · 22

carolina barbeque, corn & avocado

CHITARRA · 22

basil pinenut pesto, cherry tomato

SPROUTED LENTIL FALAFEL · 20

fig, coconut amba, sunflower, vadouvan

QI AI chef de cuisine

11AM-11PM

SOURDOUGH BREAD · 6

Fall harvest olive oil, fruit preserves

CHARRED BROCCOLI · 16

butternut squash puree, calabrese vinaigrette, gremolata

AVOCADO TOAST · 15

heirloom tomato and herbs

STRAWBERRY GAZPACHO · 19

heirloom tomatoes, balsamic, basil, Fall harvest olive oil



TRAVELLE

