

## CLASSICS

- SPG CONTINENTAL 14**  
select three items: steelcut oatmeal, fruit,  
toast/croissant/bagel, cereal/yogurt,  
coffee/tea/juice
- FRESH FRUIT PLATE 15**  
local honey, crème fraîche
- BLUEBERRY PECAN GRANOLA PARFAIT 12**  
fresh berries, vanilla bean yogurt
- SMOKED SALMON TOAST 19**  
lemon dill cream cheese, pickled red  
onion, cucumber, capers, chopped egg,  
rye toast, greens
- WESTERN OMELETTE 17**  
peppers, onions, ham, cheddar,  
breakfast potatoes, toast
- WINTER OMELETTE 17**  
chorizo verde, romanesco, queso tetilla,  
breakfast potatoes
- THE AMERICAN 15**  
two slagel family farm's hen eggs,  
potatoes, choice of bacon, sausage or ham,  
choice of toast or bagel
- EGGS BENEDICT**
- HAM 16, SPINACH 14, JONAH CRAB 19**  
two poached eggs, hollandaise,  
breakfast potatoes
- MARCELL'S HOT BROWN 16**  
turkey confit, bacon, tomato,  
sauce mornay, brioche
- BUTTERMILK PANCAKES 16**  
berry compote, maple syrup, sweet butter
- CREME BRULÉE FRENCH TOAST 16**  
fresh berries, whipped cream, maple syrup
- SIGNATURES**
- GWEN'S SALAD 14**  
field greens, grilled scallions,  
fried goat cheese, poblano ranch
- THE GWEN BURGER 16**  
slagel family farms beef, white cheddar,  
bacon, secret sauce, LTO add egg 3
- AVOCADO TOAST GRILLED CHEESE 15**  
raclette, gruyere, pickled onions, queso  
fresco, olive bread, fries
- CHILAQUILES 17**  
crispy tortillas, chorizo, red chili sauce,  
avocado, queso fresco, fried egg, greens
- SHAKSUKA 17**  
roasted tomato sauce, poached eggs, feta,  
herbs, grilled bread, za'atar
- DUCK, DUCK, DUCK, GOOSE POUTINE 16**  
duck confit, duck fat gravy, duck egg,  
goose pate, white cheddar, french fries
- BRUNCH FRIED RICE BOWL 17**  
pork belly, crispy shallots, scallions, oyster  
mushrooms, poached egg
- BEEF SHORT RIB TACOS 16**  
scrambled eggs, onion, cilantro, crema,  
cotija, green salsa, corn tortilla, potatoes
- EXECUTIVE CHEF: MATT JERGENS**

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## BRUNCH COCKTAILS

- PALOMA ADVENTURA 14**  
patron roca silver tequila, grapefruit  
cordial, lime juice, Q drinks grapefruit
- FARFALLA 16**  
st germaine, lemon juice, lemon basil  
syrup, butterfly pea extract, topped with  
prosecco
- INSPIRED BLOODY MARY 14**  
tito's vodka, tomato water, garnished  
with our bloody mary favorites
- GWEN LUX CHAMPAGNE CART:**  
custom mimosas with a selection  
of fresh juices
- CAPOSALDO PROSECCO 11**  
bottomless 18
- MOET & CHANDON 15/72**
- MOET & CHANDON ROSE 26/120**
- VEUVE CLICQUOT 20/95**
- VEUVE CLICQUOT ROSE 26/120**

## OTHER BEVERAGES

- COFFEE 5**
- CAPPUCCINO OR LATTE 6**
- SELECTION OF RISHI TEA 6**
- FRESH JUICES 5**

## SIDES

- ONE FARM EGG, ANY STYLE 3**
- APPLEWOOD-SMOKED BACON 6**
- PORK OR TURKEY SAUSAGE 6**
- SMOKED HAM 6**
- SMOKED SALMON 8**
- BREAKFAST POTATOES 5**
- MIXED BERRY BOWL 8**
- FRESH FRUIT BOWL 9**
- TOAST 4**  
white, wheat, sourdough, rye,  
gluten free
- BAGEL + CREAM CHEESE 8**  
plain or everything

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially the elderly, young children under 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness. Please alert your server in advance of ordering of any allergies. 18% gratuity added to parties of 6 or more