

CLASSICS

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* 18
peppers, onions, ham, cheddar, breakfast potatoes, toast

SPRING OMELETTE* 18
chicken chorizo, asparagus, oaxaca cheese, breakfast potatoes

THE AMERICAN* 17
two slagel family farm's hen eggs, potatoes, choice of bacon, sausage or ham, choice of toast or bagel

EGGS BENEDICT*

HAM 18, SPINACH 16, JONAH CRAB 19
two poached eggs, hollandaise, breakfast potatoes

BISCUITS AND GRAVY* 18
parsnip and black pepper biscuits, duck confit country gravy, fried duck egg

BUTTERMILK PANCAKES 16
roasted banana, maple syrup, sweet butter

FRIED BRIOCHE FRENCH TOAST 16
cinnamon sugar, dulce de leche

SIGNATURES

THE GWEN BURGER* 17
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

PORK CARNITAS SKILLET* 18
peppers, onions, potatoes, two eggs, oaxaca cheese, salsa verde

BRUNCH FRIED RICE BOWL* 17
pork belly, crispy shallots, scallions, oyster mushrooms, poached egg

FRIED PORK TENDERLOIN & WAFFLE* 18
maple red eye gravy, sunny side egg

LOBSTER TOAST* 24
two poached eggs, avocado, hollandaise, arugula and tarragon salad, country bread

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 handmade 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
orange, cranberry, grapefruit, apple

SIDES

ONE FARM EGG, ANY STYLE* 3

APPLEWOOD-SMOKED BACON 7

PORK OR TURKEY SAUSAGE 7

SMOKED HAM 7

SMOKED SALMON 9

BREAKFAST POTATOES 5

MIXED BERRY BOWL 10

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.