

CLASSICS

CONTINENTAL 14

select three items: steelcut oatmeal, fruit, toast | croissant | bagel, cereal | yogurt, includes: coffee, tea, or 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

SUMMER OMELETTE* 18

chicken chorizo, grilled corn pico, chihuahua 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 CHICKEN SANDWICH 16

green onion jam, hot vinegar, lettuce, mayo, brioche, fries

LOBSTER TOAST* 24

two poached eggs, avocado, hollandaise, arugula and tarragon salad, country bread

EXECUTIVE CHEF: MATT JERGENS

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BRUNCH COCKTAILS

available after 10am on Sundays

PALOMA ADVENTURA 14

el jimador tequila, grapefruit jarrito, lime

RISE AND SHINE 19

herradura tequila, nitro cold brew coffee, almond orgeat, half and half

INSPIRED BLOODY MARY 16

absolut vodka, house mix, traditional garnish

GWEN LUX MIMOSA 17

coconut rum, pineapple, prosecco

CAPOSALDO PROSECCO 11

bottomless 18

MOËT & CHANDON 15/72

MOËT & CHANDON ROSÉ 26/120

VEUVE CLICQUOT 20/95

VEUVE CLICQUOT ROSÉ 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.