

Mother's Day Brunch

AVAILABLE 10AM - 1PM

HASS AVOCADO TOAST*

EGGS ANY STYLE, GUACAMOLE, AVOCADO, CORN SALSA, MIXED GREENS,
THICK CUT MULTI-GRAIN VG \$16⁵⁰

COWBOY OMELET*

CHEDDAR-JACK, BACON, BREAKFAST SAUSAGE, BREAKFAST POTATOES, TOAST \$14⁵⁰

MEXICAN OMELET*

CHEDDAR-JACK, JALAPENO, BELL PEPPER, ONION, TOMATO, SALSA,
GUACAMOLE, BREAKFAST POTATOES, TOAST VG \$14⁵⁰

HUEVOS RANCHEROS*

EGGS ANY STYLE, BLACK BEANS, PICO DE GALLO, SOUR CREAM, CHEDDAR-JACK,
AVOCADO GF VG \$16⁵⁰

POT ROAST HASH*

EGGS ANY STYLE, CHEDDAR-JACK, BELL PEPPER, ONION, MUSHROOM,
BREAKFAST POTATOES, TOAST \$17⁵⁰

CHICKEN & WAFFLE

CRISPY CHICKEN TENDERS, BELGIAN WAFFLE, WARM MAPLE SYRUP,
FRESH WHIPPED CREAM \$16⁵⁰

FRENCH TOAST

THICK CUT TEXAS TOAST, MIXED BERRIES, WARM MAPLE SYRUP \$12⁵⁰

ROBERT'S CHOCOLATE CHIP PANCAKES

WHIPPED CREAM, BUTTER, WARM MAPLE SYRUP \$13⁵⁰

Brunch Cocktails

MIMOSA

FRENCH BUBBLES, CHOICE: STRAWBERRY, PASSION FRUIT OR TRADITIONAL \$9⁵⁰

STANDARD BLOODY MARY

LEMON-CILANTRO INFUSED TITO'S VODKA, DITKA'S BLOODY MARY MIX,
FRESH LIME \$9⁵⁰

DITKA'S BLOODY MARY

LEMON-CILANTRO INFUSED TITO'S VODKA, DITKA'S BLOODY MARY MIX,
SHRIMP SKEWER, SHORT'S "LOCAL LIGHT" CHASER \$14⁵⁰





MOTHER’S DAY
AVAILABLE 10AM - 8PM

OUR FAMOUS
POT ROAST NACHOS

cheddar-jack, jalapeno, sour cream,
tomato, scallion
SMALL 15⁰⁰ LARGE 20⁰⁰

SOUP +
STARTER SALADS

SOUP OF THE DAY

CUP 4⁵⁰ BOWL 7⁵⁰

TURKEY CHILI

sour cream, cheddar-jack

CUP 4⁵⁰ BOWL 7⁵⁰

89 CAESAR SALAD

romaine, parmigiano reggiano,
cornbread croutons 6⁵⁰

HOUSE SALAD VG

romaine, iceberg, cheddar, carrot, tomato,
onion, cucumber, cornbread croutons,
choice of dressing 6⁵⁰

SIDES

FRENCH FRIES 6⁵⁰

OVEN BREAD 4⁵⁰

ASPARAGUS 9⁵⁰

MASHED POTATOES 7⁵⁰

JALAPENO SLAW 5⁵⁰

MAC N’ CHEESE 9⁵⁰

brie, cheddar, parmesan, swiss

ALLERGIES

PLEASE COMMUNICATE ANY FOOD ALLERGIES
TO OUR STAFF WHEN PLACING YOUR ORDER.

HOUSE RULES

(S3) SPLIT PLATE CHARGE

(GF) GLUTEN FRIENDLY

(VG) VEGETARIAN

*The DuPage County Health Department advises that eating
raw or undercooked meat, poultry, eggs or seafood poses a
health risk to everyone, especially the elderly, young children
under age four, pregnant women, and other highly susceptible
individuals with compromised immune systems. Thorough
cooking of such animal foods reduces the risk of illness.

We add a 3% Restaurant Fee to all checks.
This fee helps us offset increased operational costs.
It can be removed upon request.

PRIVATE DINING
FOR ALL OCCASIONS
PRIVATE & SEMI-PRIVATE
SPACE AVAILABLE



Food People Love

STARTERS

CALIFORNIA-STYLE DEVEILED EGGS GF

avocado, smoked bacon, tomato, radish 14⁵⁰

GRILLED WINGS GF

habanero rubbed, danish blue cheese, celery & carrot sticks 15⁵⁰

CRISPY ONION RINGS

served with ketchup & ranch 9⁵⁰

SOUTHERN CORNBREAD MUFFINS VG

jalapeno, sweet corn, whipped butter 8⁵⁰

DIP & DIP & DIP VG

pimento cheese, guacamole, san marzano salsa, tortilla chips 14⁵⁰

CRISPY TUNA AVOCADO ROLL

tempura battered, yuzu ponzu sauce, eel sauce, wasabi glaze 15⁵⁰

GRILLED CHICKEN NACHOS

refried beans, cheddar-jack, jalapeno, sour cream, salsa fresca 15⁵⁰

ENTREES

RIGATONI & VODKA SAUCE VG

mascarpone, parmigiano-reggiano 16⁵⁰ ADD CHICKEN OR SHRIMP 4⁰⁰

FETTUCCINE ALFREDO VG

creamy alfredo sauce, broccoli florets 17⁵⁰ ADD CHICKEN OR SHRIMP 4⁰⁰

CHICKEN PARMESAN

mozzarella, parmigiano-reggiano, linguine, tomato basil sauce 22⁵⁰

FRESH FISH TACOS GF

chipotle mayo, sour cream, jalapeno slaw, white corn tortilla,
organic rice & black beans 17⁵⁰

PARMESAN CRUSTED COD

organic rice, asparagus, tropical fruit relish, mango lemon butter 24⁵⁰

FAROE ISLAND SALMON* GF

dill beurre blanc, roasted tomato, organic rice, asparagus 27⁵⁰

RANCHERO CHICKEN ENCHILADAS GF

cheddar-jack, pico de gallo, sour cream, ranchero sauce,
organic rice & black beans 18⁵⁰

CRISPY CHICKEN TENDERS

french fries, bbq sauce & honey dijon for dipping 22⁵⁰

BBQ BABY BACK RIBS

cornbread muffin, jalapeno slaw HALF RACK 20⁵⁰ FULL RACK 28⁵⁰

STEAK MARSALA* GF

10 oz. strip steak, marsala, mushrooms, roasted potatoes, broccoli 38⁵⁰

TWIN 4 oz FILET MIGNON* GF

green peppercorn & cabernet sauce, asparagus, mashed potatoes 35⁵⁰

ENTREE SALADS + BOWLS

SONOMA CHICKEN SALAD

grilled chicken breast, mixed greens, avocado, corn, toasted almond,
date, bacon, tomato, blue cheese crumbles, cornbread crouton,
green goddess dressing 18⁵⁰

HARVEST SALMON SALAD* GF

grilled salmon, organic kale, romaine, butternut squash,
dried cranberry, red quinoa, crumbled goat cheese, toasted almond,
diced granny smith apple, citrus vinaigrette 24⁵⁰

AHI TUNA POKE BOWL*

diced tuna, spicy soy, cilantro miso, carrot, avocado, cucumber,
edamame, radish, sesame seed, organic rice 22⁵⁰

SANTA FE BLACKENED CHICKEN PROTEIN BOWL GF

organic rice, organic kale, romaine, avocado, pico de gallo,
corn & black bean salsa, cheddar-jack, chipotle mayo 19⁵⁰

BANG BANG SHRIMP PROTEIN BOWL GF

organic rice, organic kale, romaine, poblano, pineapple, cheddar-jack,
tomatillo salsa, red quinoa-edamame-corn-black bean salsa,
ranchero sauce, avocado greek yogurt 19⁵⁰

BURGERS + SANDWICHES

CHOICE : FRENCH FRIES, JALAPENO SLAW, MIXED GREENS

89 BURGER*

cheddar, mustard, mayo, onion, pickle, lettuce, tomato, split-top bun 16⁵⁰

THE PATTY MELT*

american, caramelized onion, seeded rye 17⁵⁰

CHEESESTEAK

white american, onion, mushroom, bell pepper, giardiniera on the side 18⁵⁰

DELI-STYLE CORNED BEEF

swiss, 1000 island on the side, seeded rye 23⁵⁰ *LIMITED AVAILABILITY*

SPICY FRIED CHICKEN

pickle, jalapeno slaw, ranch dressing, split-top bun 16⁵⁰

BLACKENED CHICKEN WRAP

cheddar jack, lettuce, tomato, bacon, mayo, avocado, whole wheat tortilla 16⁵⁰