



BRUNCH

STARTERS

CALIFORNIA-STYLE DEVEILED EGGS
avocado, smoked bacon, tomato, radish **GF** 14⁵⁰

GRILLED WINGS
habanero rubbed, danish blue cheese, celery & carrot sticks **GF** 15⁵⁰

IMPORTED MOZZARELLA CAPRESE
vine ripe tomato, onion, basil infused evoo, aged balsamic, basil leaves **VG** 16⁵⁰

DIP & DIP & DIP
pimento cheese, guacamole, salsa, house tortilla chips **VG** 14⁵⁰

CORNBREAD MUFFINS
jalapeno, sweet corn, whipped butter **VG** 8⁵⁰

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, house tortilla chips 15⁵⁰

OUR FAMOUS POT ROAST NACHOS
cheddar-jack, jalapeno, sour cream, tomato, scallion, house tortilla chips
SMALL 16⁰⁰ **LARGE** 20⁰⁰

SOUPS + SALADS

SOUP OF THE DAY
CUP 4⁵⁰ **BOWL** 7⁵⁰

TURKEY CHILI
sour cream, cheddar-jack
CUP 4⁵⁰ **BOWL** 7⁵⁰

89 LITTLE CAESAR SALAD
romaine, parmigiano-reggiano, cornbread croutons, caesar dressing 7⁵⁰

HOUSE SALAD
romaine, iceberg, cheddar, carrot, tomato, onion, cucumber, cornbread croutons, choice of dressing **VG** 7⁵⁰

1000 ISLAND — **BLUE CHEESE**
CITRUS VINAIGRETTE — **FRENCH**
GREEN GODDESS — **ITALIAN**
RANCH — **RED WINE VINAIGRETTE**

Food People Love

HANDHELDS

CHOICE: CRINKLE FRIES, WHIPPED POTATOES, JALAPENO SLAW OR MIXED GREENS

89 BURGER*
cheddar, mustard, mayo, onion, pickle, lettuce, tomato, split-top bun 17⁵⁰

DOUBLE SMASH BURGER*
american, dijonnaise, caramelized onion, shredded lettuce, split-top bun 16⁵⁰

THE PATTY MELT*
american, caramelized onion, seeded rye 17⁵⁰

DELI-STYLE CORNED BEEF
swiss, 1000 island on the side, seeded rye 23⁵⁰ *limited availability*

ENTREE SALADS

SONOMA SALAD
mixed greens, romaine, avocado, bacon, date, corn, tomato, toasted almond, blue cheese crumbles, cornbread croutons, green goddess dressing 14⁵⁰

89 BIG CAESAR SALAD
romaine, parmigiano-reggiano, cornbread croutons, caesar dressing 13⁵⁰

HARVEST SALAD
organic kale, romaine, butternut squash, dried cranberry, red quinoa, crumbled goat cheese, toasted almond, granny smith apple, citrus vinaigrette **GF VG** 14⁵⁰

TUSCAN SALAD
arugula, mixed greens, sun-dried tomato, red onion, artichoke, pumpkin seed, crumbled goat cheese, garlic croutons, sweet basil vinaigrette **VG** 14⁵⁰

ADD ANY OF THE FOLLOWING PROTEINS TO OUR SALADS LISTED ABOVE
CHOPPED CHICKEN 5⁰⁰ **SHRIMP** 8⁰⁰ **FAROE ISLAND SALMON** 12⁰⁰ **PETITE FILET MIGON** 14⁰⁰

BOWLS

POKE BOWL*
soy sriracha mayo, cilantro miso, carrot, avocado, cucumber, edamame, sliced radish, sesame seed, organic rice

AHI TUNA 23⁵⁰ **FAROE ISLAND SALMON** 23⁵⁰ **COMBINATION** 23⁵⁰

SANTA FE BOWL
organic rice, organic kale, romaine, avocado, pico de gallo, corn & black bean salsa, cheddar-jack, chipotle mayo **GF**

CHOPPED CHICKEN 19⁵⁰ **SHRIMP** 22⁵⁰ **FAROE ISLAND SALMON** 26⁵⁰ **PETITE FILET MIGON** 28⁵⁰

BRUNCH

AVAILABLE 10AM TO 2PM

HAAS AVOCADO TOAST*
eggs any style, guacamole, corn salsa, mixed greens, multi-grain **VG** 16⁵⁰

COWBOY OMELET*
cheddar-jack, bacon, sausage, hash brown, toast 14⁵⁰

MEXICAN OMELET*
cheddar-jack, jalapeno, bell pepper, onion, tomato, salsa, guacamole, hash brown, toast **VG** 14⁵⁰

EGG WHITE VEGGIE OMELET*
bell pepper, mushroom, spinach, goat cheese, hash brown, toast **VG** 14⁵⁰

THE TRADITIONAL*
eggs any style, choice of bacon or sausage, hash brown, toast 14⁵⁰

HUEVOS RANCHEROS*
eggs any style, black beans, pico de gallo, sour cream, cheddar-jack, avocado, tostada 16⁵⁰

BREAKFAST BOWL*
eggs any style, cheddar-jack, bacon, tomato, spinach, avocado, red quinoa-edamame-corn-black bean salsa, hash brown, chipotle drizzle 15⁵⁰

CHICKEN & WAFFLE
crispy chicken tenders, belgian waffle, warm maple syrup, fresh whipped cream 16⁵⁰

STEAK & EGGS*
10 oz. strip steak, eggs any style, hash brown, toast 27⁵⁰

HOUSE SPECIALTIES

RIGATONI VODKA
mascarpone, parmigiano-reggiano **VG** 17⁵⁰
ADD CHICKEN 5⁰⁰ **ADD SHRIMP** 8⁰⁰ **ADD ITALIAN SAUSAGE** 4⁰⁰

FIVE CHEESE MAC
cavatappi, american brie, white cheddar, mozzarella, baby swiss, parmigiano-reggiano, herb breadcrumbs 17⁵⁰
ADD CHICKEN 5⁰⁰ **ADD SHRIMP** 8⁰⁰

CRISPY CHICKEN TENDERS
french fries, bbq sauce & honey dijon for dipping 22⁵⁰

RANCHERO CHICKEN ENCHILADAS
cheddar-jack, pico de gallo, sour cream, ranchero sauce, organic rice & black beans **GF** 18⁵⁰

FRESH COD TACOS
chipotle mayo, sour cream, jalapeno slaw, white corn tortilla, organic rice & black beans **GF** 17⁵⁰

KIDS

CHILDREN 10 & UNDER INCLUDES DRINK
THE WAFFLE 12⁵⁰
whipped cream, warm maple syrup

JR. TRADITIONAL 11⁵⁰
egg, sausage or bacon, hash brown, toast

CHOCOLATE CHIP PANCAKES 10⁵⁰
whipped cream, warm maple syrup

MAC N' CHEESE 12⁵⁰
CHEESEBURGERS 12⁵⁰
choice: crinkle fries or fruit

CHICKEN TENDERS 12⁵⁰
choice: crinkle fries or fruit

ALLERGIES

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

HOUSE RULES

(\$3) SPLIT PLATE FEE
(GF) GLUTEN FRIENDLY
(VG) VEGETARIAN

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

*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.