



CHICAGO O'HARE AIRPORT

BREAKFAST MENU

## ON THE LIGHTER SIDE

AVOCADO TOAST 8.00

Multigrain Toast, Grape Tomatoes, Arugula, Balsamic Glaze Add Egg  $+2 \mid Add$  Smoked Salmon +4

GF OATMEAL 6.00 CHOICE OF TOPPINGS Brown Sugar, Honey, Raisins, Almonds, Walnuts, Cream Mixed Berries +2

GF FRESH FRUIT PLATE Small 6.50 | Large 10.00 Cottage Cheese

**BAGEL AND CREAM CHEESE 4.50** 

WARM CROISSANT 4.50

Butter, Jam

**SMOKED SALMON PLATTER 15.00** 

Toasted Bagel, Hard Boiled Egg, Capers, Sliced Tomatoes, Shaved Red Onion, Cucumbers, Whipped Cream Cheese

EGGS SERVED WITH SHREDDED HASH BROWNS AND TOAST

**GF ITALIAN SKILLET 10.00** Sausage, Tomatoes, Green Peppers, Mozzarella

**GF VEGGIE SKILLET 10.00** 

Broccoli, Tomatoes, Mushrooms, Onions, Peppers

GF BUILD YOUR OWN OMELET 13.00 CHOICE OF THREE INGREDIENTS | EACH ADDITIONAL +1 MEATS CHEESES VEGETABLES Bacon, Pork Sausage, Ham, Cheddar, Swiss, Mozzarella Peppers, Tomato, Mushrooms, Italian Sausage Spinach, Arugula, Broccoli, Onions

## BREAKFAST FAVORITES

**CLASSIC EGGS BENEDICT 9.00** Canadian Bacon, Hollandaise,

Shredded Hash Browns

GFTWO EGGS YOUR WAY 10.00 Shredded Hash Browns, Toast, choice of Applewood Smoked Bacon, Pork Sausage or Ham

**BISCUITS & GRAVY 8.00** Buttermilk Biscuits, Southern Style Sausage Gravy

GF STEAK & EGGS 21.95 Shredded Hash Browns, Toast

**BREAKFAST SANDWICH 9.00** Bacon, Scrambled Eggs, Cheddar, Croissant, Shredded Hash Browns

**BUTTERMILK PANCAKES 8.00** 

**BLUEBERRY PANCAKES 9.00** 

**BELGIAN WAFFLE 9.00** Add Mixed Berries +2

COCKTAILS STARTING AT 8AM

**MIMOSA 10.00** 

GF HARRY MARY 13.00

Absolut Peppar Vodka, Harry's Signature Bloody Mary Mix, Celery, Lemon, Olives, Celery Salt Rim

GF = Can be made gluten-free. Gluten-free items are prepared in a kitchen with the risk of gluten exposure. Please alert your server if you are gluten-free.