



2011 W Roscoe Street | Chicago | 773-248-0999

PANCAKE FLIGHT - see specials card ~ 14

a weekly themed, chef tasting of four stacks of silver dollar pancakes

GLUTEN FREE COCONUT-BLUEBERRY PANCAKES ~ 13 V GF

blueberries | toasted coconut | basil-coconut paste | blueberry glaze

CINNAMON ROLL ~ 12 V *make GF 1.50*

pancakes | cinnamon brown sugar | vanilla glaze

BUTTERMILK ~ 9 or **GLUTEN FREE PANCAKES** ~ 10 V GF

add strawberries | blueberries | bananas | chocolate chips | vanilla glaze ~ 1.25 each

ALL NATURAL ORGANIC GRANOLA PARFAIT ~ 9 V GF

organic oats | coconut | almonds | dried cherries | honey | pecans | dried papaya | Traders point wild berry yogurt

ORANGE-ROSEMARY FRENCH TOAST ~ 13 V

rosemary-orange battered brioche | toasted almonds | orange-rosemary cream reduction | fresh orange garnish

CHAI-TEA FRENCH TOAST ~ 13 V

ricotta-stuffed chai-tea battered brioche | caramelized apples | honey | chai tea cream reduction

GUAVA PEACH FRENCH TOAST ~ 13 V

guava creme anglaise | fresh peach | basil | raspberry sauce | whipped cream | fresh raspberries

TRADITIONAL EGGS BENEDICT ~ 13.5

english muffin | canadian bacon | two poached eggs | hollandaise (made with raw egg) | house potatoes

TIJUANA EGGS BENEDICT ~ 13.5 V

english muffin | vegetarian refried beans | pico de gallo | two poached eggs |
chipotle hollandaise (made with raw egg) | house potatoes
add chorizo or veggie chorizo 2 | avocado 3

GRILLED CHEESE BENEDICT ~ 14.5 V

two poached eggs | brioche bread | caramelized onions | roasted tomatoes | aged white cheddar blend |
mozzarella | pesto | chipotle hollandaise (made with raw egg) | fresh herbs | house potatoes

CRAB CAKE BENEDICT ~ 14.75

two pan seared crab cakes | two poached eggs | slices of avocado | chilli-garlic cabbage slaw |
herb hollandaise (made with raw egg) | house potatoes **Slaw contains soy sauce**

STEAK & EGGS BENEDICT ~ 18.5

thick sliced brioche | **char-grilled* beef tenderloin | two poached eggs | hollandaise (made with raw egg) |
balsamic glaze | house potatoes

OMELET No.5 ~ 15 GF

gluten free, natural locally made Apple-Chicken-Chardonnay sausage | caramelized onions | baby spinach |
aged white cheddar | topped with spiced pecan sour cream | house potatoes | toast

CHIHUAHUA OMELET ~ 15 GF

diced potatoes | chorizo sausage | cilantro sour cream | jalapeños | melted chihuahua cheese | avocado | house
potatoes | toast ~ White | Multi Grain | Rye | English Muffin

OMELET No.16 ~ 14.5 V GF

pesto omelet | zucchini | baby spinach | kale | herb boursin cheese | feta cheese | balsamic reduction |
organic mixed greens | balsamic vinaigrette | toast

OMELET No.18 ~ 15.5

smoked bacon | ham | poblano pepper | english cheddar spread | chipotle pepper jack cheese |
rosemary | sweet and sour sauce | house potatoes | toast ~ White | Multi Grain | Rye | English Muffin

POPEYE'S SCRAMBLE ~ 13.5 V GF

scrambled eggs | spinach | roasted tomatoes | aged white cheddar cheese | house potatoes | toast

GREEN EGGS & HAM ~ 13.5

scrambled eggs | nut-free basil pesto | diced ham | roasted tomatoes | mozzarella | house potatoes | toast

***STEAK & BURGER IS COOKED TO ORDER. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**



Book Private Events at www.OrangeRestaurantChicago.com

BROCCOLI POBLANO HASH ~ 13.75 V GF

roasted broccoli | garlic | fire roasted poblano pepper | diced potatoes | dill | sunflower shoots | red pepper sour cream | two eggs over medium | organic mixed greens | balsamic vinaigrette

BRUSSELS SPROUT BREAKFAST BOWL ~ 13 V GF

sweet potatoes | brussels sprouts | kale | garlic | sriracha | herbs | two over medium eggs | lemon sour cream | organic mixed greens | balsamic vinaigrette | **add avocado 3 | add meat or veggie chorizo 2**

PEPPERCORN-RASPBERRY EGG SANDWICH ~ 12

toasted multi grain bread | two fried eggs | smoked bacon | baby spinach | aged white cheddar | pepper-corn mayo | raspberry sauce | house potatoes

VEGETARIAN BREAKFAST BURRITO ~ 12.5 V

scrambled eggs | locally made vegetarian chorizo | pico de gallo | aged white cheddar | chipotle sour cream | spinach tortilla | organic mixed greens | balsamic dressing

HUEVOS RANCHEROS ~ 12.5 V GF

two eggs your way | corn tortilla chips | vegetarian refried beans | smoked red salsa | aged white cheddar | queso fresco | house potatoes | **add meat or veggie chorizo 2 | add avocado 3**

TWO EGGS served your way ~ 9 GF

served with house potatoes and toast ~ White | Multi Grain | Rye | English Muffin

VEGGIE MELT SANDWICH or SPINACH WRAP ~ 12 V

sautéed zucchini | mushrooms | garlic | roasted bell peppers | spinach | oregano with melted smoked gouda | aged white cheddar | rosemary bollo | organic mixed greens | balsamic vinaigrette | **sub a cup of soup 2**

GRILLED CHEESE SANDWICH ~ 11

a blend of aged white cheddar | mozzarella cheese | caramelized onions | roasted tomatoes | pesto | grilled on your choice of white | multi-grain | marble rye | fries | **add avocado 3 or bacon 2 | sub a cup of soup 2**

GRASS FED BURGER ~ 14.5

*grass fed beef | brioche bun | homemade pickles | bacon | horseradish-peppercorn sauce | aged white cheddar | onion | tomato | organic mixed greens | fries | **add avocado 3 | sub a cup of soup 2**

CHICKEN SANDWICH or SPINACH WRAP ~ 13.5

ciabatta bun | grilled chicken breast | marinated zucchini | tomato | honey-rosemary mayo | melted chipotle-pepper jack cheese | spinach | fries | **sub a cup of soup 2**

CHICKEN TENDERS ~ 12 GF

gluten free chicken tenders | smoky bbq sauce

REUBEN SANDWICH ~ 12

corned beef | marble rye | sauerkraut | thousand island dressing | swiss cheese | fries | **sub a cup of soup 2**

CITRUS SALAD ~ 12 V GF

organic mixed greens | kale | cucumber | orange segments | tomato | toasted sesame seeds | feta cheese | honey-lime dressing

SPINACH SALAD ~ 11 V GF

baby spinach | zucchini | almonds | onion | cabbage | diced pickled beets | aged white cheddar | raspberry dressing

ORGANIC MIXED GREENS SALAD ~ 7 V GF

Organic mixed greens | cucumbers | fresh tomatoes | balsamic vinaigrette

CUP OF SOUP ~ 4.5

with your choice of toast; white | multi-grain | marble rye | English Muffin

frushi V GF

We handcraft using fresh fruit and sushi rice. **One serving includes a Maki piece and a Nigiri piece for 2.59 add an additional serving of Frushi for just 1.59**

beverage

Bottomless Coffee, per person ~ 3.50
Orange, Regular, Decaf | Hot Tea ~ 3
Unsweetened Iced Tea ~ 4
Carafe or Glass of Fresh Squeezed Orange Juice *market price*
Glass of Fresh Lemonade ~ 3.5
Soda or Milk ~ 3

sides

bacon ~ 4 | canadian bacon ~ 4 | pork sausage ~ 4
chicken apple sausage ~ 4 | veggie sausage ~ 4
seasonal fruit plate ~ 4 | organic mixed greens ~ 4
spinach ~ 4 | Toast ~ white · multigrain · marble rye · English Muffin ~ 1.75
avocado ~ 3 | house potatoes ~ 2
one egg your way ~ 2.75 | french fries ~ 3
sweet potato fries ~ 4

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