

Featured on:

“\$40 A Day”
“Check, Please!”
& “Chicago’s Best”



Book Your Private
Party Today!

Order Online For
Carry-out & Delivery

- brunch bar -

Deluxe Mimosa 6.00 7.00 Chipotle Bloody Mary
New - Candied Bacon Chipotle Bloody Mary (add 1.00)
Kitsch'n Tang-Tini 7.00 7.00 Tequila Tang Sunrise
Kung Fu Tiki Mai Tai 7.00 6.00 Purple Haze Vodka Lemonade
100% Blue Agave Margarita 7.00
Mixed Drinks, Wine or Champagne by the Glass 6.00 to 7.00
Cans: PBR 2, Miller Lite 4, Half Acre Daisy Cutter Tall Boys 6
On Tap: Lagunitas IPA 6, Stella 6, Allegash White 7

- sides -

Candied Applewood Smoked Bacon for Two 7.99
Mini-Stack of Phat-Jacks 4.99 v 3.99 Applewood Bacon
Cinnamon Raisin Oatmeal 4.99 vg 5.99 Biscuits & Gravy
Smoked Ham or Chorizo 3.99 gf 3.99 Hashbrowns vg gf
Cinnamon Toast 2.99 v 4.99 Seasonal Fresh Fruit Cup vg gf
Veggie Breakfast Sausage 4.99 v 1.00 Red Hen Texas Toast v
Chicken Breakfast Sausage 4.99

- breakfast favorites -

Two Deuces & A Jack 7.50 v* gf*

2 eggs any style, 2 pieces of applewood bacon, & Red Hen Bread Texas toast;
served with crispy hashbrowns. Sub organic eggs (1.99)

Eggs in a Basket 9.50 v

Just like Dad used to make - Two pieces of Texas toast griddled with eggs cooked
inside, served with crispy hashbrowns (add applewood bacon inside for 1.00)

Kitsch'n Chilaquiles (Levanta Los Muertos) 10.99 v* gf

The ultimate hangover cure - A spicy mix of eggs, fried tortillas, smoky chipotle
salsa and pepper-jack cheese; served with applewood smoked bacon. Add Texas
Toast (1.00), avocado (1.50), or sub pulled pork with salsa verde for bacon (1.99)

Borracho Breakfast Burrito 10.50 v

A seared soft flour tortilla filled with eggs, cheddar and pepper-jack cheeses,
black beans, and smoky veggies, served with crispy hashbrowns, and a
side of “tequila-ranchero” salsa verde

Breakfast Tacos 9.75 v gf*

Scrambled egg, goat cheese, chipotle pico de gallo, lemon-zest crema & cilantro in
soft corn Blanca tortillas (2); served with spicy cornbread hash
Add avocado (1.50), chicken (1.99), or pulled pork (1.99)

Coconut Crusted French Toast 10.50 v

Shredded coconut-crusted Brioche, griddled and garnished with fresh fruit and a
side of raspberry sauce

Tofu Scramble 9.99 vg gf Light and flavorful seasoned tofu sautéed
with extra virgin olive oil, spinach, mushrooms, broccoli, roasted peppers,
scallions, garlic, & a drizzle of fresh basil pesto. Add Mozzarella for (1.00)

Fried Chicken & Waffles 11.99 ...A Cult Favorite!

Two pieces of Belgian Waffle served with golden fried boneless chicken thigh and
jalapeño honey butter. Add 2 pieces of bacon (1.50), or a fried egg on top (1.00)

Huevos Locos (Spicy Crazy Eggs) 11.99 v* gf

Scrambled eggs with spicy chorizo, habanero, mango-mojito salsa & pepper-jack
cheese, served with warmed soft white corn tortillas, garnished with fresh fruit

Loaded Phat-Jacks 8.99 v

3 buttermilk pancakes available either topped with candied pecans, cinnamon
sugar and a drizzle of caramel sauce <or> with your choice of fresh fruit then
finished with powdered sugar and real whipped cream (choose blueberries,
strawberries, or sliced banana)

“Green Eggs n’ Ham”... Sam 9.75 v* gf Chicago’s Original. As
featured on Rachel Ray’s \$40 a Day! Three eggs scrambled w/ fresh basil pesto,
spinach, scallions & smoked ham; served with crispy hashbrowns

Basil Pesto Omelet 10.99 v gf

Golden omelet with broccoli, zucchini, yellow squash, roasted peppers,
caramelized onion, mozzarella & fresh basil pesto served with crispy hashbrowns

Southwest Smokey BBQ Chicken Omelet 10.99 v* gf

Golden omelet w/ smokey chicken, roasted peppers, scallions & pepper-jack
topped w/ chipotle pico de gallo & a drizzle of BBQ sauce; w/ crispy hashbrowns

Candied Bacon Brunch BLT 10.75

Scrambled egg, candied apple-wood smoked bacon, tomato, and romaine on
butter-griddled Brioche with honey-mayo, served with crispy hashbrowns

Sub Egg Whites, Poached, Tofu for Eggs, or Organic Eggs for 1.99

v = vegetarian | vg = vegan | gf = gluten-free friendly

* = item can be prepared gluten-free, veggie or vegan friendly

We proudly use freshly baked bread from Red Hen Bakery, real butter, fresh ingredients,
no partially hydrogenated oils, rBGH-free milk, and offer organic eggs on request. Please
note: In order to better serve all of our guests, we may not be able to accommodate
substitutions or special orders during busy periods. Thank you!

Book A Unique Night-Time Private Event With Us!

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