

Featured on:

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



- brunch bar -

Book Your Private
Party Today!

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>>> **New For Summer! - Sangria 6.00 <<<**

**Deluxe Mimosa 6.00 7.00 Chipotle Bloody Mary
(Candied Bacon Chipotle Bloody Mary - add 1.00)**

Tang-Tini, Tequila Tang Sunrise, or 100% Blue Agave Margarita 7.00/ea

Kung Fu Tiki Mai Tai 8.00 7.00 Purple Haze Vodka Lemonade

Mixed Drinks, Wine or Champagne by the Glass 6.00 to 7.00

Cans: PBR 3, Miller Lite 4, Half Acre Daisy Cutter Tall Boys 6

Revolution Bottom Up Wit 6, Revolution Anti-Hero IPA 6

- 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 3.99 Hashbrowns vg gf

Cinnamon Toast 2.99 v 4.99 Seasonal Fresh Fruit Cup vg gf

Veggie Breakfast Sausage 4.99 v 1.99 Red Hen Bread Texas Toast v

Amy-Lu Apple-Maple Chicken Breakfast Sausage 5.99

- brunch favorites -

Two Deuces & A Jack 7.99 v* gf*

2 eggs any style, 2 pieces of apple-wood bacon, and Red Hen Bread Texas toast; served with crispy hashbrowns. Sub organic eggs (1.99), Add avocado (1.50).

Eggs in a Basket 9.99 v

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

Kitsch'n Chilaquiles (Levanta Los Muertos) 11.99 v* gf

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

Borracho Breakfast Burrito 10.99 v

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

Breakfast Tacos 10.99 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 10.99 v

Shredded coconut-crusted Brioche, rich egg/cream batter dipped, then griddled and garnished with fresh fruit and a side of raspberry sauce

Tofu Scramble 10.99 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) 12.99 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 10.99 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 hash browns

Basil Pesto Omelet 11.99 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 11.99 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 10.99

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 even 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 An Evening Party at Kitsch'n – Cool, Unique, Inexpensive

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