



Chicago's Comfort Food & Brunch Destination Since 1998

BAR

Mimosa \$6

prosecco, fresh OJ, orange

Chiptole Bloody Mary \$7

secret mix, vodka, celery, pickle, orange

Margarita \$7

tequila, fresh lime juice, simple syrup, agave nectar, lime, powdered sugar rim (salt on request)

Tequila-Sunrise \$8

tequila, orange juice, grenadine, orange

Prosecco \$7 / gl**Sauvignon Blanc** \$6 / gl

Sea Pearl, Marlborough, New Zealand

Pinot Noir \$7 / gl

De Loach, Heritage Reserve, California

Cocktails \$7-8**PBR** \$4**Miller Lite** \$4**Half Acre** \$7

daisy cutter pale ale (tall boy), Chicago 5.2% abv

Revolution \$6

bottom up WIT, Chicago 5.0% abv

anti-hero IPA, Chicago 6.7% abv

BRUNCH SIDES

Candied Bacon \$5 / \$9 gf

cherrywood smoked, brown sugar
(3 piece or 6 piece)

Avocado Toast \$4 v

dry toasted wheat, avocado, olive oil, sea salt, chili flake

Fresh Fruit \$6 / \$9 v, gf

seasonal variety (small / large)

Cinnamon Raisin Oatmeal \$7 v

golden raisins, brown sugar. Add fresh berries (\$1), or candied pecans (\$2)

Biscuits & Gravy \$7

butter milk biscuits (2), country-style sausage gravy

AmyLu Chicken Sausage \$6

apple-maple-sage breakfast sausages

Mexican Chorizo \$6

spicy pork sausage, smoked paprika, cherry tomato

Side of Bacon \$5 gf

cherrywood smoked

Veggie Sausage \$6 v

Morningstar Farms vegetarian breakfast sausages (3 pieces), pea sprouts

Rosemary Hashbrowns \$5 v, gf

crispy shredded potatoes, rosemary, red onion, fire-roasted red peppers

Texas Toast \$3

butter griddled, choose from white, wheat, brioche, or country

BREAKFAST & BRUNCH FAVORITES

Two Deuces & A Jack \$9

two eggs any style, two pieces of bacon, butter griddled Texas toast; rosemary hash browns

Green Eggs n' Ham \$13 v*

egg whites, basil pesto, smoked ham, scallions, spinach, pea sprouts; rosemary hash browns. Add avocado (\$2)

Breakfast Tacos \$12 v

Scrambled egg, goat cheese, pico de gallo, lemon-zest crema & cilantro in soft corn blanca tortillas (2) with spicy cornbread hash and salsa verde. Add avocado (\$2), pulled pork (\$3), or chorizo (\$3)

Pesto Eggs In A Basket \$12 v

country farm loaf (2) griddled with butter and organic eggs cooked inside, cherry tomato, pesto drizzle, pea sprouts; rosemary hash browns. Add avocado (\$2)

Candied Bacon Brunch "BLT" \$13

deconstructed with butter griddled brioche, honey-mayo, candied bacon, fresh sliced tomato, crispy romaine, and a fried organic egg; rosemary hash browns. Add avocado (\$2)

Chilaquiles "Levanta Los Muertos" \$13 v, gf

our signature mix of scrambled eggs, fried tortillas, smoky chipotle salsa, pepper-jack cheese; lime crema garnish. Add avocado (\$2), pulled pork (\$3), chorizo (\$3), or bacon (\$2)

Fried Chick'n & Waffles \$15

belgian waffles, crispy fried golden thigh, jalapeño honey-butter, and a fried organic egg; fresh fruit garnish. Add real maple syrup (\$2)

Coconut French Toast \$13

rich egg/cream batter dipped challah bread, butter griddled with fresh coconut shreds, raspberry sauce; fresh fruit garnish. Add real maple syrup (\$2)

Borracho Breakfast Burrito \$13 v

herb flour tortilla filled with eggs, cheddar, and pepper-jack cheeses, black beans, smoky veggies, tequila-ranchero salsa verde; habanero cornbread hash, fresh fruit garnish

Huevos Locos (Spicy Crazy Eggs) \$14 v, gf

scrambled eggs, spicy chorizo, pepper-jack cheese, mango-mojito salsa; side of warm tortillas, fresh fruit garnish

Phat Jacks \$12 v

our fluffy buttermilk pancakes (3), topped with a medley of fresh fruit >or< drizzled with caramel, candied pecans, and cinnamon sugar; whipped cream garnish. Add real maple syrup (\$2), or lemon Greek yogurt (\$2)

Add Avocado (\$2), a Fried Egg (\$1), Sub Organic Eggs, Tofu, or Poached Eggs (\$2) to any dish.

Kitsch'n uses locally baked bread, real butter, and frequently offers Organic produce.

v = vegetarian | gf = gluten-free friendly | * = item can be modified to be vegetarian or gluten-free



20th Anniversary Special:
- \$20 Pitchers of Mimosas -

SOUP & CHILI

Soup of the Day \$3 / \$5 v, gf
(cup / bowl)

Kitsch'n "Wow" Chili \$4 / \$7 v, gf
our 4-time winner of the Jack Daniel's
Chicago Chili Cook Off (meat or veggie)

LUNCH SIDES

Curly Fries \$5 v

Mixed Greens \$5 v, gf
choice of dressing

Waffle Chips \$3 v

DESSERT

Twinkie Tiramisu \$5
as seen on the Travel Channel!

Brownie Batter \$5

Strawberry Shortcake \$5

BEVERAGES

Dark Matter Coffee \$3
locally brewed

China Mist Iced Tea \$2

Hot Tea \$2

**Coke, Diet, Sprite, Orange Fanta, Ginger
Ale, or Mellow Yellow** \$2

Fresh Squeezed Purple Lemonade \$3

Fresh Squeezed OJ or Grapefruit
\$3 small / \$4.50 regular / \$6 large

OMELETS

Basil Pesto Omelet \$14

golden 3-egg omelet with broccoli, zucchini, yellow squash,
roasted peppers, caramelized onion, mozzarella, fresh basil
pesto; rosemary hash browns

Southwest Smokey BBQ Chicken Omelet \$14

golden 3-egg omelet with smokey chicken, roasted peppers,
scallions, and pepper-jack cheese, topped with pico de gallo
and a drizzle of BBQ sauce; rosemary hash browns

WHOLE30 OPTIONS (COMING SOON)

Carnitas with Sweet Potato \$14

house-made pulled pork, sweet potato ribbons with clarified
butter, sunflower seeds, fresh cilantro, pico de gallo salsa,
diced avocado. Add fried organic egg (\$2)

BLT Bowl \$15

smoked bacon, cherry tomato, red onion, spinach, mixed
greens, kale, diced avocado; pea sprouts, house-made dijon
vinaigrette (olive oil, apple cider vinegar, dijon, lemon). Add
fried organic egg (\$2)

Salmon & Fried Sage \$16

almond & sesame seed crusted wild-caught salmon, flash
sauteed spinach & kale, lemon, broccoli-zucchini hash. Add
fried organic egg on top (\$2)

LUNCH

Fish Tacos \$14 gf

batter-dipped cod, chipotle aioli, red onion & cilantro slaw,
mango mojito salsa; tortilla chips, pico de gallo & lime. Add
avocado (\$2)

Kitsch'n Tuna Melt \$13

served open-faced with caramelized pepper-jack cheese;
choice of side

Tennessee Hot Fried Chicken Sandwich \$14

golden crispy thigh, brioche bun, sweet & spicy pickles,
creamy coleslaw, spicy mayo; choice of side

Bacon Breadcrumb Mac n' Cheese \$14 v*

rich cheddar, swiss, and parmesan cheese sauce, served
w/waffle toast. Add pulled pork (\$3), or chorizo (\$3)

House Burger \$9

1/3 lb. juicy lean ground beef, brioche bun, sliced tomato,
romaine, sweet & spicy pickles, and special sauce; choice of
side. Add choice of cheese (\$1), a fried egg on top (\$1), or
bacon (\$2)

Grilled Chicken Cobb Salad \$14 gf

Crisp romaine topped with grilled chicken breast, chopped
bacon, hard-boiled egg, tomato, and avocado with blue
cheese dressing

Taco Salad \$13 v, gf

Chopped romaine, cucumber, tomato, scallions, roasted
poblano peppers, corn, mango-mojito salsa, topped
w/shredded herb tortilla chips; fresh lime, chipotle ranch
dressing. Add grilled chicken breast (\$3)

Thank You For 20 Years!
*A special thank you to our
friends, neighbors, and
customers for your support
over the last 2 decades.
We know that we couldn't
have done it without you, and
we are constantly improving in
hopes that you continue to
consider Kitsch'n "your place".*

Sincerely – Jon & Helene

HOST YOUR HOLIDAY PARTY AT KITSCH'N: INQUIRE TODAY!