



LONDONHOUSE
C H I C A G O

BRUNCH MENU

CHEF FEATURES

Country Fried A5 Wagyu | 39

A5 Wagyu steak, shoyu demi-glace, mixed greens, side of red beans and rice

Lolli-Waffles | 17

Buttermilk waffles on a stick, rum barrel-aged maple syrup, mixed berries, whipped cream

Toppings (select one) - Lucky Charms, Count Chocula, Boo Berry, Frankenberry, Captain Crunch, Oreo O's, Fruity Pebbles

Elena Ruz | 19

roasted turkey breast, boursin cheese, strawberry chipotle jam, on a brioche bun and served with tots

Prime NY Strip | 44

12oz USDA Prime Striploin, truffled baby red potatoes, maitre'd butter, arugula watermelon radish salad

Banana Cream Pie French Toast | 20

Salted caramel sauce, bruléed bananas, chantilly, Lorna Doone cookie crumble

King Crab Benedict | 38

King Crab, sauteed spinach, chipotle hollandaise, poached eggs, served with tots

Executive Chef Elizabeth Sweeney

VG - Vegan | V - Vegetarian | GS - Gluten Sensitive (gluten free but possible cross contamination)

A service fee equaling 20% of the total check is included with bottle service and parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has any allergies or aversions.



LONDONHOUSE[®]

CHICAGO

HANGOVER CURES

Loco Moco - "Hawaiian Grinds" | GS | 25

slagel farms dry-aged beef patty, SPAM fried rice, whiskey aged shoyu, bone marrow demi, tamari, fried egg

Lobster Biscuits & Gravy | 24

cajun style gravy, Gilty Pig andouille sausage, lobster, parmesan buttermilk biscuit, sauteed spinach

add an egg - 3

Creole Shrimp & Grits | 22

creamy grits, Hooks 4 year aged cheddar cheese, andouille sausage

add an egg - 3

Chilaquiles | GS | 19

salsa verde, veal chorizo, cotija cheese, house-made crema, rajas, sliced avocado, radish, pickled red onion, micro cilantro

add an egg - 3

Breakfast Burrito | 16

sausage, red bell pepper, jalapeno, onion, aged white cheddar, scrambled eggs, nacho cheese Doritos, flour tortilla

Chicken & Waffles | 18

fried chicken thigh, Nashville hot sauce, liege-style waffle, truffle jalapeno honey butter, rum barrel-aged maple syrup

add an egg - 3

CLASSICS

All American Breakfast | 18

two eggs, choice of bacon or sausage, breakfast tots, toast

Breakfast Burger | 23

slagel farms dry-aged beef patty, bacon, avocado, pepper jack, fried egg, chipotle hollandaise, pickled red onion, english muffin bun

Bacon, Egg, & Cheese Croissant | 15

scrambled eggs, bacon, american cheese

Avocado Toast | V | 15

smashed avocado, heirloom cherry tomatoes, toasted pepitas, seasonal sprouts, sourdough

Banana Split Parfait | V | 16

greek yogurt, honey, marcona almonds, seasonal fruit

Churros | V | 13

cinnamon sugar churros with warm chocolate sauce

LUNCH

Grilled Shrimp Cocktail | 21

atomic horseradish cocktail sauce, bearnaise aioli, lemon, toasted baguette

Parmesan Truffle Fries | GS | 17

black truffle, parmesan, chives, black garlic aioli

Mezze Plate | V | 18

hummus, muhammara, babaganoush, marinated artichokes, roasted garlic, pickled red onion, grilled pita

add falafel (3 pcs) - 6

add grilled lamb merguez sausage - 8

add grilled chicken skewer - 8

add grilled shrimp (3 pcs) - 10

Caesar Salad | V | 16

vegan caesar dressing, baby romaine, shaved parmesan, garlic crouton

add grilled chicken skewer - 8

add grilled shrimp (3 pcs) - 10

Honey Mango Avocado Salad | V | 18

mixed greens, diced mango, red bell pepper, edamame, wonton crisp

Chicken Skewer Entree | 21

honey orange tajin glaze, roasted cauliflower & cherry tomato arugula salad, cilantro pecan pesto, guajillo-ancho chile dry salsa

LH Classic Burger | 23

slagel farms dry-aged beef patty, special sauce, bacon, pickles, caramelized onion, cheddar cheese, brioche bun

LH Vegan Burger | VG | 18

beyond meat patty, veganise special sauce, vegan american cheese, pickles, caramelized onion, vegan brioche bun

SIDES

Bacon | 8

Sausage | 7

Egg | 3

Buttermilk Biscuits | 7

Broccolini | 15

onion soubise, white cheddar, honey pisatchio chili oil, grilled shallot, chives

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