LONDONHOUSE
CHICAGO

BRUNCH MENU

CHEF FEATURES

Sky High Cinnamon Roll | 26
housemade cinnamon roll, vanilla bean glaze (serves 4-6)

Banana Split Parfait | GS | **18**
Greek yogurt, honey, seasonal fruit, housemade granola

Churros | V | **16**
cinnamon sugar churros with warm chocolate sauce

Fresh Fruit Plate | VG, GS | **24**
Chef selection of fresh melon, berries and tropical fruit

Lolli-Waffles | V | **19**
buttermilk waffles on a stick, local maple syrup, mixed berries, whipped cream
Toppings (select one) - Lucky Charms, Cinnamon Toast Crunch,
Captain Crunch, Fruity Pebbles

Apple Crisp French Toast | V | **22**
Seedling Farms Apple Pie Filling, cinnamon-swirl brioche, cinnamon oat crisp,
vanilla ice cream

Country Fried A5 Wagyu | 39
A5 Wagyu steak, shoyu demi-glacé, collard greens, side of
red beans and rice

Huevos Rancheros * | GS | **24**
cheese pupusa, beef short rib, barbacoa, salsa roja, queso fresco, avocado,
sunny side up egg

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.

** These items are served raw, undercooked, cooked to order or contain raw or undercooked ingredients. 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.*

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TOASTS, BENEDICTS & BISCUITS

Avocado Toast | VG | 17
smashed avocado, heirloom cherry tomatoes, toasted pepitas, pea shoots, sprouts, sourdough

Smoked Salmon Toast | 19
Norwegian smoked salmon, red onion, capers, cucumber ribbon, fresh dill, everything cream cheese

Lobster Biscuits & Gravy | 29
cajun style gravy, Gilty Pig andouille sausage, lobster, parmesan buttermilk biscuits, sauteed spinach
**add an egg - 3*

Egg & Cheese Biscuit | 18
Choice of sausage patty OR bacon, scrambled eggs, housemade biscuit, grape jam, served with breakfast tots

Pork Belly Breakfast Sandwich | 18
Kahlua glazed pork belly, house-made hashbrown, souffled eggs, Cooper's American cheese, potato roll

Chicken Biscuit Sandwich | 19
fried chicken thigh, hot honey, pimento cheese, cabbage slaw, served on a housemade cheddar-jalapeno biscuit and breakfast tots

Burnt End Brisket Benedict *| 26
Prime brisket, house BBQ spice, sauteed spinach, house-made cornbread, poached eggs, chipotle hollandaise

SIDES

Bacon | 8
Sausage | 7
Egg *| 3
Buttermilk Biscuits | 7
Creamy Grits | 5
Liege Waffle | 8
Red Beans & Rice | 8
Braised Collard Greens | 6

BRUNCH BITS & BOBS

Parmesan Truffle Fries | GS | 18
black truffle, parmesan, chives, black garlic aoili

Caesar Salad | V | 18
vegan caesar dressing, baby romaine, shaved parmesan, garlic crouton
add grilled chicken skewer - 8
add grilled shrimp (3 pcs) - 10

Fall Salad | V | 19
fall salad greens, pickled golden beets, roasted red beets, orange segment, candied granola, brûléed Cana de cabrá cheese, cranberry viniagrette

LondonHouse Breakfast *| 18
two eggs, choice of bacon or spicy maple Gilty Pig sausage, breakfast tots, choice of toast

Chilaquiles | GS | 22
salsa verde, Gilty Pig veal chorizo, cotija cheese, housemade crema, rajas, sliced avocado, radish, pickled red onion, micro cilantro
**add an egg - 3*

Creole Shrimp & Grits | 24
creamy grits, Hooks 4 year aged cheddar cheese, andouille sausage
**add an egg - 3*

Catfish & Grits | GS | 26
cornmeal breaded catfish, creamy grits, collared greens, remoulade
**add an egg - 3*

Chicken & Waffles | 22
fried chicken thigh, Nashville hot sauce, liege-style waffle, truffle jalapeno honey butter, maple syrup
**add an egg - 3*

LH Classic Burger * | 24
Slagel farms dry-aged beef patty, special sauce, bacon, pickles, caramelized onion, cheddar cheese, brioche bun

Chicken Skewer Entree | 25
Souvlaki marinated chicken breast, salad with medjool dates, sheep's feta, almonds, served with herbed labneh and za'atar spiced pita bread

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