
FOR THE TABLE

These will be brought family style to the table for all to enjoy.
Please let us know if you would like more and we will gladly replenish these items.

FRESHLY BAKED BREAKFAST BREADS (v)

Assorted Muffins, Croissants, Pastries, House Made Jam

FRESHLY SLICED FRUIT (v, gf)

Seasonal Fruit & Berries, Yogurt

ASSORTED MINI DESSERTS (v)

Our Pastry Chef's Finest – ask for these anytime!!

FROM THE KITCHEN

Order these individual entrees from your server and our culinary team will prepare them fresh.
You are free to try one of each or order as many as you like.

POACHED PEAR WAFFLE (v)

Candied Pears, Rose & Honey Marscapone

CORDON BLEU HASH (gf)

Ham, Chicken, Potatoes, Caramelized Onion,
Gruyere Sauce

SPAM FRIED RICE (gf)

Spam, Jasmine Rice, Fried Egg, Sesame, Carrot,
Onion

SALMON CAKE SLIDERS

Salmon Cake, Remoulade Coleslaw, Hawaiian Roll

SLOW ROASTED PRIME RIB (gf)

Red Wine Au Jus, Broccolini

ALWAYS AVAILABLE SIDES

WRIGLEY MANSION BACON (gf)

BREAKFAST SAUSAGE (gf)

SCRAMBLED EGGS (gf)

ENHANCEMENTS

Make your brunch that much more special with these fabulous enhancements.

*BLACK RIVER CAVIAR 98

Crème Fraîche, Blini

GRILLED HANGER STEAK & EGGS (gf) 20

ENDLESS CAVA OR MIMOSA 12

CAVA POPSICLE 18

Strawberry-Basil or Mango Passion Fruit

Chef de Cuisine CJ Kahley

Pastry Chef Jolie Skwiercz