

SAVORY

Substitute house potatoes with frijoles charros, fruit, poblano mac and cheese, or roasted veggies for \$3

Dos Eggs \$8.5

Two any style eggs served with house potatoes and choice of toast. Add bacon, house-braised carnitas, or bbq brisket for \$3

Croissant Sandwich \$13

Toasted croissant with choice of cheese (American, Provolone or pepper jack) and choice of meat (bacon, house-braised carnitas, or bbq brisket). Served with two any style eggs and house potatoes

Veggie Sandwich \$12.5

Toasted croissant with choice of cheese (American, Provolone or pepper jack), fresh spinach, fried tomatoes, avocado, and garlic aioli. Served with two any style eggs and house potatoes

Chilaquiles Verdes \$14

Corn tortillas smothered in tomatillo salsa, topped with grilled chicken, queso fresco, sour cream, cilantro, and two any style eggs

Brunch and Turf \$18

8oz ribeye steak, three bacon-wrapped shrimp tossed in bbq sauce, and any style egg served with house potatoes and choice of toast

Chef David's Delight \$15

Roasted poblano pepper stuffed with scrambled eggs and chorizo, fresh mozzarella, and sweet corn. Topped with guajillo sour cream and served with two corn tortillas and house potatoes

Breakfast Burrito \$14

Grilled steak, scrambled eggs, guacamole, guajillo sour cream, and queso fresco served with house potatoes and side of chipotle salsa

Aztec Scrambler \$13.5

Three eggs scrambled with fresh jalapenos, tomatoes, onions, corn, poblano peppers, chihuahua cheese. Topped with avocado and served with a side of tomatillo salsa and house potatoes

Light Scrambler \$13

Three eggs scrambled with grilled chicken, spinach, roasted red peppers, and feta cheese served with house potatoes and choice of toast

SWEET

Peach Cobbler Pancakes \$12.5

Signature buttermilk pancakes, sautéed peaches, toasted almonds, oats, dried cranberries topped with whipped cream

S'mOreos Pancakes \$13.5

Signature pancakes with Oreo cookie crumbles and graham cracker crumbles topped with Hershey's milk chocolate pieces and fire-roasted marshmallows

Pineapple Upside Down Cakes \$13.5

Signature pancakes, grilled pineapples, topped with toasted coconut flakes and pistachio whipped cream

Crunchy Bananas Foster French Toast \$14

French toast dipped in Cap'n Crunch cereal topped with bananas caramelized in bourbon, brown sugar and cinnamon

Nutty Croissant French Toast \$12.5

Croissant halved and dipped in french toast batter, topped with toasted almonds and chocolate hazelnut sauce

HASHES

Served over house potatoes and includes choice of toast

BBQ Brisket Hash \$14.5

BBQ Brisket, chipotle queso sauce, and two any style eggs topped with crispy onions

Tinga Hash \$14

Shredded chicken in red chipotle sauce, lettuce, sour cream, tomato queso fresco, and two any style eggs topped with tortilla strips

Veggie Hash \$13

Roasted veggies and two any style eggs topped with hollandaise

BENEDICTS

Piggy Benedict \$14

Two English muffin halves topped with house-braised carnitas, poached eggs, chile guajillo hollandaise and queso fresco, served with house potatoes

Lone Star Benedict \$13.5

Texas toast topped with ribeye steak, frijoles charros, poached eggs, steak sauce hollandaise, and pico de gallo, served with house potatoes

Logan Benedict \$13

Multi-grain toast topped with avocado smash spread, red pepper flakes, arugula, fried tomatoes, poached eggs, and hollandaise

OMELETTES

Spicy Shrimp Omelette \$13.5

Egg omelette with chopped Cajun-seasoned gulf shrimp, onions, bacon, and cheddar cheese topped with chipotle salsa

South of the Border Omelette \$13

Egg omelette with grilled chicken, corn, and avocado topped with chipotle queso sauce and pico de gallo

Green Eggs and Ham Omelette \$12

Egg white omelette with ham, spinach, peas, and Provolone topped with avocado salsa

BURGERS AND SANDWICHES

(starting at 11AM)

All Son of a Butcher burgers are ½ lb certified grass-fed angus beef. Each burger or sandwich includes your choice of regular, ranch or Cajun fries, or sub any basic side item for \$2 or premium side for \$3.

The Classic \$13

Topped with cheddar cheese, pork belly, and a sunny side up egg

Rise and Shine \$16

Served on French toast, topped with scrambled eggs with chorizo, avocado, pepper jack cheese and pickled onions

House Burger \$14

Topped with brisket, beer-battered onion rings, and chipotle queso

Smoked Turkey Club \$13

Smoked turkey breast, provolone, cheddar cheese, tomatoes, lettuce, bacon, spinach and lemon aioli served on panini bread

Smoked Gouda Chicken \$12.5

Grilled chicken, arugula, fried tomato, smoked Gouda and red pepper aioli on a bolo roll

Roasted Veggie Sandwich \$11.5

Roasted peppers, onions, zucchini, squash, fresh mozzarella, spinach and lemon vinaigrette aioli on multigrain bread

SALADS

The Wedge \$11.5

Iceberg lettuce topped with chipotle ranch, grape tomatoes, bacon bits, red onion, and cheddar cheese

Avondale Salad \$12

Mixed greens, cauliflower rice, grape tomatoes, and grilled chicken served with a lemon aioli

Classic Caesar \$10

Romaine lettuce, shredded Parmesan and toasted croutons. For \$3 — add chicken, for \$4 — add steak, for \$5 — add shrimp

BRUNCH COCKTAILS

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| We're Nihilists | \$10 |
| <i>Coffee liqueur, vodka, heavy cream, chocolate espresso beans</i> | |
| Tequila Sunrise | \$11 |
| <i>tequila, Orange Juice, grenadine, maraschino</i> | |
| Pompous Mousse | \$10 |
| <i>Prairie organic gin, grapefruit liqueur, lemon, basil</i> | |
| Breakfast of Champions | \$11 |
| <i>Aged rum, orange juice, maple syrup, coffee liqueur, whole egg, nutme</i> | |
| Don't Call Me Harvey | \$11 |
| <i>Orange juice, Cachaça, Galliano</i> | |
| Fresh-Squeezed Mimosa | |
| • 10 oz | \$7 |
| • 24 oz carafe | \$15 |
| Tomatillo & Tequila Bloody Maria | |
| • Nina – 10 oz | \$7 |
| • Pinta – 16 oz plus can of Tecate | \$11 |
| • Santa Maria – 24 oz carafe and 2 cans of Tecate | \$18 |
| House Sangria or Margarita | |
| • 12 oz | \$8 |
| • 24 oz carafe | \$22 |

BRUNCH BOILERMAKERS

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| To The Moon | \$12 |
| <i>Coffee Liqueur, Shot of Espresso, La Fin Du Monde</i> | |
| My Head Hurts | \$10 |
| <i>Drip coffee, whiskey, PBR</i> | |
| Hipster Central | \$14 |
| <i>Macchiato, Malort, Stiegl Radler</i> | |

CANS AND BOTTLES

Hoppy

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| Ale Syndicate Sunday Session | \$6 |
| <i>12 oz bottle, Session IPA, Chicago (Three blocks east!), 4.8% abv</i> | |
| Temperance Smittytown | \$5 |
| <i>12 oz can, ESB, Evanston, 5.5% abv</i> | |
| Begyle Free Bird | \$5 |
| <i>12 oz bottle, American Pale, Chicago, 5.6% abv</i> | |
| Lagunitas IPA | \$6 |
| <i>12 oz bottle, IPA, Chicago, 6.2% abv</i> | |
| Surly Furious | \$7 |
| <i>16 oz can, IPA, Minnesota, 6.2% abv</i> | |

Ciders

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| Uncle John's Apple Hard Cider | \$6 |
| <i>16 oz can, Michigan, 6.5% abv</i> | |
| Uncle John's Apple Pear Hard Cider | \$6 |
| <i>16 oz can, Michigan, 6.5% abv</i> | |
| Vander Mill Ginger Peach | \$6 |
| <i>16 oz can, Cider, Michigan, 6.9% abv</i> | |
| Vander Mill Totally Roasted | \$6 |
| <i>16 oz can, Michigan, 6.9% abv</i> | |
| Virtue Michigan Brut | \$6 |
| <i>12 oz bottle, Michigan, 6.7% abv</i> | |

Dark

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| Off Color Scurry | \$6 |
| <i>12 oz bottle, Kottbusser, Chicago, 5.3% abv</i> | |
| Goose Island Rattlebock | \$5 |
| <i>12 oz bottle, Dunkler Bock, Chicago, 6.8% abv</i> | |
| Tallgrass Buffalo Sweat | \$6 |
| <i>16 oz can, Oatmeal Cream Stout, Kansas, 6.2% abv</i> | |
| Ommegang Three Philosophers | \$8 |
| <i>12 oz bottle, Quad, New York, 9.8% abv</i> | |

Not Dark

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| Moody Tongue Steeped Emperor | \$6 |
| <i>12 oz bottle, Lemon Saison, Chicago, 6.3% abv</i> | |
| Revolution Rosa | \$5 |
| <i>12 oz can, Hibiscus Ale, Chicago, 5.9% abv</i> | |
| Goose Island 312 | \$6 |
| <i>16 oz can, Wheat Ale, Chicago, 4.2% abv</i> | |
| Goose Island IPA | \$6 |
| <i>16 oz can, IPA, Chicago, 5.9% abv</i> | |
| Goose Island Green Line | \$6 |
| <i>16 oz can, APA, Chicago, 5.0% abv</i> | |
| Goose Island Four Star Pils | \$6 |
| <i>16 oz can, German Pilsener, Chicago, 5.1% abv</i> | |
| Two Brothers White Monarch | \$6 |
| <i>12 oz bottle, Belgian Wit, Warrenville, 4.5% abv</i> | |
| Brooklyn Summer Ale | \$5 |
| <i>12 oz can, English Pale Ale, New York, 5% abv</i> | |
| Anderson Valley Briney Melon Gose | \$6 |
| <i>12 oz can, Gose, California, 4.2% abv</i> | |
| Allagash White | \$6 |
| <i>12 oz bottle, Witbier, Maine, 5% abv</i> | |
| Stiegl Radler | \$6 |
| <i>16 oz can, Radler, Austria, 2.5% abv</i> | |
| Clausthaler Golden Amber | \$4 |
| <i>12 oz bottle, NA Amber Ale, Germany, 0.45% abv</i> | |

Macro

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| Tecate | \$5 |
| <i>12 oz can, Mexico, 4.5% abv</i> | |
| Modelo Especial | \$5 |
| <i>12 oz can, Mexico, 4.4% abv</i> | |
| Pacifico | \$6 |
| <i>12 oz bottle, Mexico, 4.5% abv</i> | |
| Victoria | \$6 |
| <i>12 oz bottle, Mexico, 4.0% abv</i> | |

Large Format

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| Corona | \$10 |
| <i>32 oz bottle, Lager, Mexico, 4.8% abv</i> | |
| Steel Reserve 211 | \$8 |
| <i>40 oz bottle, Malt Liqueur, Fort Worth, 8.1% abv</i> | |
| Olde English 800 | \$8 |
| <i>40 oz bottle, Malt Liqueur, Milwaukee, 5.9% abv</i> | |

Hard Soda

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| Small Town Not Your Father's Ginger Ale | \$5 |
| <i>12 oz can, Hard Ginger Ale, Wauconda, 5.9% abv</i> | |
| Small Town Not Your Father's Root Beer | \$5 |
| <i>12 oz bottle, Hard Root Beer, Wauconda, 5.9% abv</i> | |
| Berghoff Rowdy Root Beer | \$5 |
| <i>12 oz can, Hard Root Beer, Steven's Point, 6.6% abv</i> | |

WINE BY THE GLASS

Red

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| Atteca Old Vine, Garnacha | \$12 |
| <i>2013, Spain</i> | |
| Allegret, Bordeaux | \$12 |
| <i>2013, France</i> | |
| Guigal, Cotes Du Rhone | \$13 |
| <i>2012, France</i> | |
| DeCero, Malbec | \$11 |
| <i>2012, Argentina</i> | |
| Nespolina Rossa, Sangiovese-Merlot Blend | \$10 |
| <i>2014, Italy</i> | |

White

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| Kung Fu Girl, Riesling , | \$11 |
| <i>Washington</i> | |
| Nobilo Sauvignon Blanc, Sauvignon Blanc | \$10 |
| <i>New Zealand</i> | |
| Nespolina Bianco, Chardonnay | \$10 |
| <i>2014, Italy</i> | |

Rose

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| Vie Vite, Cotes De Provence | \$13 |
| <i>2015, France</i> | |

Sparkling

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| Ivy, Blanc De Blanc | \$10 |
| <i>France</i> | |
| Luca Paretto, Prosecco | \$10 |
| <i>2014, Italy</i> | |
| Grasparossa Di Castelvetro | \$10 |
| <i>Lambrusco, Italy</i> | |

SODA

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| Pepsi | \$2 |
| Diet Pepsi | \$2 |
| Sierra Mist | \$2 |
| Ginger Ale | \$2 |