

VINCENT BRUNCH

as of: 2/26/23

Starters

French Toast....\$18

Brioche, buttermilk batter, candied pecan, maple syrup

Granola & Yogurt \$16

Blueberry pecan granola, Greek yogurt, honey, macerated berries

Avocado Toast....\$16

Smoked salmon, fennel, citrus, arugula, hard boiled egg

Eggs & Such

***Omelet to Order \$18**

Choose three: parmesan, goat cheese, gruyere, bacon, sausage, tomato, bell peppers, ham, arugula, onion, mushrooms, broccoli rabe....**additionals \$2 each.**

***Eggs Benedict \$18**

Poached eggs, Canadian bacon, hollandaise, with Vincent potatoes

Smoked Salmon Benedict \$22

Poached eggs, smoked salmon, hollandaise, with Vincent potatoes

Lamb Benedict \$22

Poached eggs, lamb, arugula, hollandaise, with Vincent potatoes

***Diner Style \$18**

Two eggs, bacon, sausage, toast, with Vincent potatoes

Chilaquiles....\$20

Crispy, tortillas, tomatillo salsa, eggs over easy, queso fresco, sour cream, pickled red onion

Add chicken breast \$8

Add Hangar Steak \$18

Biscuits & Gravy...\$16

House made fennel sausage-leek-bacon gravy, cream biscuits, 2 sunny eggs.

Breakfast Sandwich...\$16

Whole wheat ciabatta, bacon, egg, tomato, sharp white cheddar, vincent potatoes.

Duck Confit Hash...\$18

Confit duck, garlic, onion, peppers, potatoes, two sunny eggs.

Roasted Red Pepper Salad...\$15

Greens, fennel, parm, bacon, red peppers, thyme, sherry vinaigrette.

Catfish & Polenta...\$26

White cheddar polenta, mushrooms, jalapeno, fried catfish, two eggs over easy.

***Vincent Burger w/frites.....\$19**

Double patty, pickled red onion, butter lettuce, tomato, white cheddar, roasted garlic aioli. Add: \$3 for an egg, \$4 for thick cut bacon. \$8 for truffle frites

***Steak & Eggs....\$36**

Hangar Steak, salsa verde, Vincent potatoes, two eggs over easy

Lobster Roll...\$36

Maine lobster, dill aioli, salt & vinegar chips

Sides

Bacon.... \$7

Sausage.... \$7

English Muffin, butter, fruit preserves... \$6

Ham...\$6

Toast, butter, fruit preserves ...\$5

*The Chicago Department of Public Health advises that that consumption of raw or undercooked foods of animal origin, consumption of raw such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.

2.5% credit card fee added to each order

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COCKTAILS

BLOODY VINCENT – Our bloody mary mix, regular or spicy, vodka, pickles, tajin rim...13

MIMOSA duh...11

BREAKIE PEGGY a breakfast margarita, tequila, lime, orange, pineapple shrub, ginger...13

GRAPEFRUIT SPRITZ – vodka, rosé vermouth, combier grapefruit, lemon, fever tree grapefruit soda...13

Mimosas by the Bottle

PROSECCO – Prosecco with orange juice, grapefruit juice and mango nectar to build your own...44

BLANC de BLANCS Raventos i Blanc cava with grapefruit juice, orange juice and mango nectar...45

CHAMPAGNE – Bottle of Canard Duchene Brut with orange juice, grapefruit juice and mango nectar ...75

SPARKLING

PROSECCO 2021 Scarpetta - Veneto, IT 11 / 44

WHITE

SAUVIGNON BLANC 2021 La Grand Cuvee – Bordeaux, FR 12 / 48

GRUNER/WELSCHRIESLING/MUSCAT 2021 Meinklang – Burgenland, AT 14 / 56

PINOT BLANC 2019 Paul Blanck – Alsace, FR 12 / 48

VERDICCHIO 2020 Velenosi – Castelli Di Jesi, IT 13 / 52

RIOJA BLANCO 2021 Ostatu - Rioja, ES 12 / 48

CHARDONNAY 2020 De Forville – Piemonte, IT 14 / 56

RIESLING 2019 Brooks - Willamette, OR 42

GRECO BIANCO 2020 Ippolito – Calabria, IT 40

TREBBIANO 2020 Monte Zovo - Veneto, IT 45

BORDEAUX BLANC Chateau Rahoul - Graves, FR 60

ORANGE

MACABEO 2021 Kiki & Juan – Valencia, ES 13 / 52

RED

PINOT NOIR 2016 Varner, Central Coast, CA 15 / 60

BEAUJOLAIS 2020 Jean-Paul Dubost – Beaujolais-Lantignie, FR 15 / 60

MENCIA 2016 Alberto Orte - Valdeorro, ES 15 / 60

SUPER TUSCAN 2019 Mastro Janni – Toscana, IT 12 / 48

BORDEAUX 2018 Chateau Pey La Tour - Bordeaux, FR 13 / 52

CABERNET 2020 LoLo Wine Co – Red Hills Lake County, CA 15 / 60

TROUSSEAU 2020 Adroit – Central Coast, CA / 57

ROSSESE 2020 Punta Crena – Liguria, IT / 51

CORVINA 2016 Monte Zovo– Veneto, IT / 48

NÉGRETTÉ 2019 Château Coutinel - Rioja, ES / 48

MENCIA 2020 Desc. De Palacios – Bierzo, ES / 65

BORDEAUX 2014 Château La Garance - Graves, FR / 60

BEER & CIDER

~~Maplewood Pulaski Pils Tallboy~~ \$9.00

Maplewood Charlatan APA Tallboy \$9.00

Noon Whistle Hop Prism Blue IPA Tallboy \$9.00

Lo Rez White Space Witbier Tallboy \$9.00

Hirter Dark Lager Tallboy \$9.00

Lo Rez Daemon Belgian Golden Ale Tallboy \$10.00

Uncle John's Dry Cider Tallboy \$9.00

Breakfast Beverages

Bottomless Metropolis Coffee 5

OJ 5

Grapefruit Juice 5

Cranberry Juice 5

Assorted Hot Teas 5

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