

The Lunchroom

SPACE
519

Brunch

EGGS SOUTH BY SOUTHWEST	18
Stone Ground Grits, Hatch Green Chilies, 2 Eggs Over Easy, Red Chile Sauce, Cotija, Nueske's Bacon Strips, Country Toast	
BAKED EGGS ESPAÑA	16
2 Farm Fresh Eggs, Romesco Sauce, Green Salad, Multigrain Toast	
GOLD COAST MIGAS	18
Scrambled Eggs, Corn Tortilla Strips, Hatch Red Chile Sauce, Avocado, Chihuahua, Cotija, Pico de Gallo, Cilantro, Polenta Wheat Toast	
FARMER'S MARKET FRENCH TOAST	18
Ciabatta Bread, Mascarpone Cheese Filling, Seasonal Fruit, Chicken Sausage Links	
'GOLD COAST FAMOUS' MULTIGRAIN PANCAKES	16
Fresh Blueberries, Farm Butter, Real Maple Syrup, Nueske's Bacon Strips Add 2 Farm Fresh Eggs 5	
KALE SALAD AU CHEVAL	18
Egg Sunny Side Up, Kale, Pecorino, Panko Bread Crumbs, Pine Nuts, Lemon Goddess Dressing, Country Toast with Salted Farm Butter	
LUNCHROOM AVOCADO TOAST	16
Heirloom Tomato, Feta Spread, Chia Seeds, Two Poached Eggs, Multigrain Toast	
SOFT SCRAMBLED EGGS	16
Goat Cheese, Chives, Multigrain Toast, Chicken Sausage	
BREAKFAST QUESADILLA	18
Organic Scrambled Eggs, Chihuahua Cheese, Avocado, Red Chile Drizzle, Nueske's Bacon Strips Vegan Option with Red Chile Sofritas, Avocado	

Sides

BACON OR CHICKEN SAUSAGE	6
TOAST	5
THE LUNCHROOM FRUIT & YOGURT PARFAIT	10

GF | Gluten Free V | Vegan | Additional Accommodations Available

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