

IF YOU USE A CREDIT CARD WE WILL CHARGE AN ADDITIONAL 3% TO OFFSET PROCESSING COSTS. THIS AMOUNT IS NOT MORE THAN WHAT WE PAY IN FEES. WE DO NOT SURCHARGE DEBIT CARDS



FOR PARTIES OF 4 AND UNDER WE KINDLY ASK THAT YOU KEEP YOUR DINING TO UNDER 1 HOUR SO OTHERS MAY ALSO ENJOY THE RESTAURANT

DINING ROOM MENU

Breakfast

Warm & Goopy Cinnamon Roll 12
Soft baked and smothered with cream cheese icing

Yogurt Parfait 11
Vanilla whipped greek yogurt, farm honey, pecan granola, fresh berries

Quiche 15
Choice of seasonal vegetable or meat quiche served with side petite greens

French Omelette 15
Rolled 2-egg omelette. toast choice, hash browns (no substitutions)

*Goat cheese and chives
*Mushroom & cheddar with fresh herbs
*Ham & cheddar

Classic Breakfast 17
Two eggs your way, choice of bacon, sausage links or griddled ham, choice of toast, served with hash browns

Classic Eggs Benedict 17
Toasted sourdough "English muffin", poached eggs, country ham, hollandaise sauce, hash browns

Huevos Rancheros 17
Crispy corn tortillas, refried black beans, avocado, salsa roja, queso fresco, pickled fresnos, sunny up eggs, cilantro crema

Chilaquiles Verdes 18
Crispy tortilla chips, shredded chicken, avocado, queso fresco, salsa verde, cilantro crema, pickled red onions, sunny-up eggs

Loaded Breakfast Hash Browns 17
Crispy hash browns, scrambled eggs with cheddar, chopped bacon, arugula, avocado crema, pico de gallo

Smoked Salmon Sourdough Stack 16
Thick cut grilled sourdough, smoked salmon tossed with cucumbers in a lemon & herb dressing, chopped egg, sliced tomato, fresh dill, cracked black pepper

Avocado Toast 15
Thick cut sourdough, whipped buratta cheese, avocado, two eggs over easy, everything seasoning, herbs

Sides - 6

Bacon	Eggs (2)	Side Salad
Sausage	Egg Whites	French Fries
Chicken	Fruit	Hash Browns
Sausage	Toast	Griddled Ham
Mac & Cheese 11		
Baked pasta, white cheddar, fontina, herby bread crumbs		

Bloodies

Bloody Mary 12
EvaDeans Housemade Bloody Mix, Tajin Rim, EvaDean's Vodka. Garnish: Beef stick, Dill Pickle, Celery, Green Olive, Wisconsin Cheese Whips, Cheddar Scallion Biscuit, Lemon

Verde Maria 12
EvaDean's Housemade Verde Bloody Mix, Tajin Rim, Blanco Tequila. Garnish: Beef stick, Dill Pickle, Celery, Wisconsin Cheese Whips, Cheddar Scallion Biscuit, Green Olive, Lemon

The Sweet Side

Nutella & Strawberry French Toast 17
Brioche bread pudding, Nutella, fresh strawberries, strawberry sauce and whipped cream

Lemon Blueberry Pancakes 17
Buttermilk pancakes, buttery lemon curd, fresh blueberries, Vermont maple syrup

Buttermilk Pancakes 14
Buttermilk pancakes served with Vermont maple syrup and whipped honey butter, add-ons: berries, chocolate chips +3 ea.

Belgian Waffle 13
Crispy Belgian waffle served with Vermont maple syrup and whipped honey butter
add-ons: berries, chocolate chips +3 ea.

Soups and Salads

Tomato Basil Soup 7 cup/10 bowl
Basil oil, sliced chives, sourdough croutons

French Onion Soup 12
Caramelized onion, sourdough, Gruyere cheese

Seasonal Soup 7 cup/10 bowl

Caesar Salad 16
Romaine lettuce, baby kale, creamy caesar dressing, sourdough & parmesan herb croutons, pickled red onions, crispy bacon bits, shaved parmesan.

Veggies & Grains Salad 16
Artisan lettuce mix, baby kale, radicchio, ancient grains (red quinoa, farro, bulgur wheat), roasted asparagus & cauliflower, lemon vinaigrette, herby asiago cheese

Spring Salad 16
Artisan lettuce mix, baby arugula, sliced strawberries, toasted almonds, goat cheese crumbles, creamy balsamic vinaigrette, cracked black pepper.

Chickpea Salad 16
Artisan lettuce blend, cucumber, chickpeas, quinoa, roasted red pepper hummus, cherry tomatoes, everything seasoning, pickled red onion, creamy tahini vinaigrette

Salad Add-ons: 8

Grilled Chicken, Grilled Shrimp, Smoked Salmon, Short Rib, Chicken Salad, Tuna Salad

\$2 Charge for all Split Items

Cocktail Menu on Back

Sparkling Cocktails

Classic Mimosa 12
Fresh squeezed orange juice, Prosecco

Ruby Mimosa 12
Grapefruit juice, Prosecco

Aperol Spritz 12
Aperol, Prosecco, orange wheel, soda water

Brunching

Corned Beef Hash 19
Shredded corned beef, hash browns, caramelized onion, poached eggs, hollandaise sauce, choice of toast

Cubano Croque Madam 19
Butter & Griddled brioche, horseradish cream, dill pickles, braised pork, country ham, gruyere cheese, sunny-up egg, cheese sauce, shoestring fries

Eggy Mushroom Toast 18
Griddled Brioche, roasted garlic & black pepper whipped cream cheese, sliced chives, soy glazed mushrooms, poached egg, garlic honey drizzle

Fried Dirty Rice 18
Shrimp, andouille sausage, roasted celery, onions & poblano peppers, Cajun seasoning, poached egg, fresh picked greens, house made mild giardiniera.

Short Rib Cheddar Melt 19
Savory griddled brioche, braised short rib, red onion jam, cheddar cheese, poached egg, pico de gallo. Side aujus and shoestring fries

Lunching

Grown Up Grilled Cheese 17
Gruyere, sharp cheddar, butterkase, on griddled sourdough, hot honey drizzle, served with tomato soup

Cheeseburger 18
Brioche bun, two griddled smash patties, caramelized onion, pickle sauce, Butterkäse cheese, lettuce, tomato, shoestring fries
add egg+2.50

Crispy Chicken Sandwich 18
Brioche bun, buttermilk crispy chicken, pickle chips, carrot & radicchio slaw, sriracha aioli, shoestring fries

Tuna Salad Melt 18
Olive sourdough, celery, red onion, cornichons, mayo, melted cheddar cheese, served with shoestring fries

Chicken Salad Sandwich 18
Ciabatta roll, shallots, celery, cilantro, almonds, lettuce, tomato served with shoestring fries

Turkey Club 18
Smoked turkey breast, crispy bacon, heirloom tomato, avocado, artisan lettuce, Butterkäse cheese, sweet & spicy mustard, wheat bread, shoestring fries

Passion House Espresso Drinks 6

Americano	Latté
Double Shot Espresso \$4	Mocha
Cappuccino	Chai

Passion House Coffee 5
Rishi Teas 5

Coffee Drinks

Irish Coffee 10
EvaDeans Whiskey, Demerara Syrup, Whipped Cream

Irish Cream 12
Irish Cream Liqueur, Coffee, Whipped Cream

Espresso Martini 12
EvaDeans Vodka, Espresso, Chicago Spirits Espresso Liqueur