

## BREAKFAST 7 am - 11:30 am

### Breads and Spreads

#### Toast and Butters

Sprouted wheat toast served with sweet honey clove butter and whipped herb butter. 4.50

#### Toast and Jams

Rustic orchard toast topped with whipped mascarpone cheese and apple, thyme, cranberry compote. 5.75

Cornmeal toast topped with whipped ricotta cheese and orange,sage jam with honeycomb and pistachio. 5.75

### Yogurt, Granola and Grains

Maple pot de crème with blueberry compote, toasted walnuts, sweet butter whipped cream with a maple waffle crisp. 6.75

Farro risotto with Greek yogurt, granola, apple apricot chutney, honeycomb, mint with a ginger biscotti. 7.25

### Quiche

Veggie quiche with side salad. 7.75

Lorraine quiche with side salad. 7.75

### Sandwiches

Grilled chocolate swirl brioche with chocolate hazelnut spread, chocolate chips, cocoa sugar with orange zest whipped cream. 7.50

Smoked salmon with a dill labneh, caper berries, tomato, red onion on pumpernickel. 7.75

## LUNCH 11:30 am - Close

### Soup 5.75

Carrot, sweet potato with pistachio pesto and rye crumbles.

### Salads

#### SPINACH AND SHOOTS 8.25

Baby spinach, pea shoots, radish, sweet onion, English peas, with tarragon vinaigrette.

#### CLUB OF HEARTS 8.75

Crisp leaf lettuce, roast turkey galantine, artichoke hearts, pork jerky, pickled tomatoes, shaved ricotta salata with roasted tomato dressing.

#### THE GOLDEN HALO 8.50

Kale, golden lentils, quinoa, golden raisins, red pepper, Persian cucumber, pepita with fennel vinaigrette.

#### CHICKPEA CHICKEN COUSCOUS SALAD 8.75

Chicken, couscous, currents, chickpeas, arugula and pomegranate with cardamom dressing.

### Sandwiches

#### FRESH HARVEST 7.50

Butter lettuce, spinach, cucumber, carrots, red cabbage, radish, red onion, fennel, tomato, dill hummus on multigrain.

#### ROSEMARY HAM AND EMMENTAL 8.25

With fig apple spread and arugula with champagne dill dressing on ciabatta.

#### ROAST BEEF AND RACLETTE CHEESE 8.75

With horseradish mushroom cream and arugula on sourdough.

#### IMPORTED MOZZARELLA 8.50

Fresh burrata, roasted peppers, olive tapenade, red onion, pistachio pesto and spinach on focaccia.

#### GRILLED PEANUT AND JAM SANDWICH 6.25

Chunky peanut butter with mixed berry jam on challah.

## BEVERAGES

Grail coffee or decaf	2.50	Cold brew tap	4.25	Orange juice	2.50
Grail special brew	2.75	Iced mocha	4.25	Perrier	3.75
Iced Grail coffee	2.75	Chai latte, or iced	4.25	Perrier Saveur	3.75
To go: 12 oz.-	2.50	London fog	4.25	Cherry, mango, kiwi,	
16 oz.-	2.75	Tea, iced tea	2.25	pineapple, blueberry	
Espresso	2.75	Pot of tea	5.00		
Cafe Noisette	3.25	(in house only)			
Latte, iced latte	3.75				
Cappuccino	3.75				

### Wine and Beer

Champagne,wine, locally brewed beers, ciders, cognac

Grab a wine list or ask our staff about our great selections.

## DINNER 5 pm - Close

### CRUDITÉ BOARD 12.

Hummus, lavash, olives, veggies, nuts, toast.

### CHEESE BOARD 14.

4 cheeses, jam, honey, dried fruit, nuts, toast and crackers.

### Papillote

#### HERBED MAHI MAHI 13.

With quinoa, mushroom duxelles with seasonal vegetables.

#### MEDITERRANEAN COUSCOUS 11.

With lentils, currants and garden vegetable.

#### ZA'ATAR TOFU 12.

with chickpeas and seasonal vegetables.

## DESSERT

### SWEET SEASONAL FRUIT 8.

whipped cheese and crisp

### DESSERT DU JOUR 8.

## KIDS MENU

### Breakfast

Toast and sweet clove butter 2.50

Rustic orchard toast topped with whipped mascarpone cheese and compote. 3.25

Grilled chocolate swirl brioche sandwich with chocolate hazelnut spread. 3.25

### Lunch

Grilled peanut and jam sandwich on challah. 3.50

Imported mozzarella on focaccia. 4.50

Rosemary ham and emmental cheese on ciabatta. 4.25

Roast beef & raclette cheese on sourdough. 4.75

Fresh Harvest Salad. 3.25

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