

# breakfast (served until 10:30am)

#### breakfast bowl

8

egg scramble, sausage, over potato has and cheddar cheese

### breakfast burrito

egg and cheese with potato hash and pico

### breakfast sandwich

english muffin, eggs, sausage, cheddar cheese



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

| 8.50 | sides a la carte |      |
|------|------------------|------|
| sh,  | side of sausage  | 4.00 |
|      | side of eggs     | 4.00 |
| 8.50 | toast            | 3.00 |
|      |                  |      |
|      |                  |      |
| 7.50 |                  |      |
|      |                  |      |
|      |                  |      |
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|      |                  |      |
|      |                  |      |
|      | •                |      |
|      |                  |      |



# 2081 grill

### 2081 cheeseburger

14

fresh ground beef, secret sauce, americ cheese, lettuce, tomato, onion on a buttered potato bun

### urban garden burger 🕐

12

avocado crema, shredded lettuce, toma & red onions on a buttered potato bun

### vienna half-pounder

14

classic chicago-dressed hot dog served on a twelve inch bun

### gluten-free buns 🗠

available upon request

exclusive field museum collaboration

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| n    | 🕐 vegetarian 🛛 🖉 vegan 🛛 🗠 avoidi  | ing gluten |
|------|--|------------|
|      |  |            |
| 1.00 | mac and cheese   | 5.00       |
| ato  | cheese fries 既   | 7.50       |
| 2.00 | sea salt fries 👽 🧐   | 6.00       |
| can  | sandwich<br>thinly slice beef, sliced provolone<br>mild giardiniera, sweet peppers & |            |
| 1.00 | chicago classic italian beef   | 16.00      |

# sandwiches

### chicken pesto

#### chicken, housemade pesto, provolone cheese

#### caprese

15.00

15.00

15.00

housemade pesto, sliced tomatoes, and fresh mozzarella

#### toasted 3-cheese sandwich 💟 8.00

cheddar, provolone, and swiss cheese on sourdough

### short rib panini

🕐 vegetarian

braised short rib, cheddar cheese & horseradish aioli on texas toast

🕐 vegan

#### jumbo pretzel 🔍 🧐 served with cheese sauce

avoiding gluten

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11.00





# salads & soups

#### summer berry & watermelon 15. salad

baby greens, strawberries, blueberries, watermelon, pickled red onion, english cucumber, crumbled goat cheese & balsamic vinaigrette.

## summer garden salad

15.

baby kale, baby spinach, english cucumber, watermelon radish, grape tomato, corn, shaved carrots, edible flowers & red wine vinaigrette.

## classic caesar salad 💟

12.

chopped romaine, parmesan cheese, caesar dressing, garlic croutons

## add chicken

4





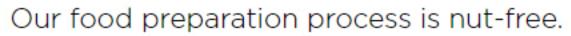
Our food preparation process is nut-free.

| 5.00 | e lentil soup   |      |
|------|-----------------|------|
|      | cup             | 5.00 |
|      | bowl            | 7.00 |
|      | minestrone soup |      |
|      | cup             | 5.00 |
| 5.00 | bowl            | 7.00 |
|      |                 |      |
|      |                 |      |
|      |                 |      |
| 2.00 |                 |      |
|      |                 |      |
|      |                 |      |
| 00.  |                 |      |
|      |                 |      |



| four cheese V     | 13.00 |
|-------------------|-------|
| pepperoni         | 14.00 |
| vegetable pizza V | 14.00 |







# char "SUE"

#### char siu tacos

two grilled char siu tacos, asian slaw, masa tortilla, avocado and cilantro aioli, lime wedge

choice of chicken or pulled pork

#### char siu bowl

V vegetarian

lemongrass scented jasmine rice, edamame, roasted ginger carrots, wok seared mushrooms, asian slaw, pickled radish, broccoli, topped with avocado & cilantro aioli and sweet chili remoulade

V2 vegan

choice of chicken or pulled pork

#### 12.00

15.00

#### char siu tofu tacos v two grilled char siu tofu t

two grilled char siu tofu tacos, asian slaw, masa tortilla, avocado and cilantro aioli, lime wedge

### char siu tofu bowl 🕐

tofu, lemongrass scented jasmine rice, edamame, roasted ginger carrots, wok seared mushrooms, asian slaw, pickled radish, broccoli, topped with avocado & cilantro aioli and sweet chili remoulade

🤓 avoiding gluten

#### 12.00

#### 15.00





# cakes, cookies & pastries

| rainbow cake           | 8 |
|------------------------|---|
| chocolate ganache cake | 8 |
| red velvet cake        | 8 |





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| .00 | rice krispies treat | 4.00 |
|-----|---------------------|------|
| .00 | assorted pastries   | 5.00 |
| .00 | jumbo cookies       | 5.00 |
|     | brownies            | 6.00 |
|     |                     |      |



# fresh brewed coffee

|                       | small | large |                                   | small | large |
|-----------------------|-------|-------|-----------------------------------|-------|-------|
| drip regular or decaf | 3.25  | 4.25  | hot tea<br>ginger lemongrass      | 3.25  | 4.25  |
| iced coffee           |       | 4.25  | hibiscus berry<br>breakfast blend |       |       |
| americano             | 5.00  | 6.00  | refresher                         |       | 5.00  |
| latte / cappuccino    | 5.00  | 6.00  | strawberry-açai<br>watermelon     |       |       |
| mocha                 | 5.00  | 6.00  |                                   |       |       |
| hot chocolate         | 4.50  | 5.50  |                                   |       |       |
|                       |       |       |                                   |       |       |

choice of whole, half & half, soy or oat

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# beer, wine & cocktails

| pseudo sue  E   | 10.00             | merlot  | 10.00 |
|---|-------------------|---|-------|
| american pale ale • 5.8% • draft<br>beer for commoners 既    | 9.00              | chardonnay  | 12.00 |
| small beer • 4.3% • draft                                   |                   | pinot grigio                                      | 12.00 |
| <b>right bee cider</b><br>semi-dry • 6.0% • 12oz can        | 8.00              | non-alcoholic beverages                           |       |
| <b>miller high life</b><br>american lager • 4.6% • 16oz can | 8.00              | hoppy refresher<br>sparkling hop water • 12oz can | 6.00  |
| miller lite<br>american light lager • 4.2% • 16oz c         | <b>8.00</b><br>an | <b>refresher</b><br>strawberry-açaí<br>watermelon | 5.00  |

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