

Breakfast

- cold cereal** (selected varieties) 5 with sliced banana 6
- buttermilk waffle** maple syrup, brown sugar butter 11 with fresh blueberries 13
- smoked salmon** tomato, cucumber, pickled red onion, capers, dill cream cheese, bagel 16
- greek yogurt** honey, house made granola, fresh fruit 9
- brioche french toast** seasonal fruit compote, burton's maple syrup 12
- 3 sisters oatmeal** cinnamon, raisins, walnuts, brown sugar 8
-

Eggs

- eggs benedict** canadian bacon, english muffin, lemon hollandaise 15
- all american breakfast** eggs any style, bacon, sausage or canadian bacon 13
- spring omelet** bacon, asparagus, caramelized onions, brie 15
- three cheese omelet** cheddar, gruyere, and cream cheese 13
- egg white scramble** roasted red peppers, mushrooms, spinach, goat cheese, fresh fruit 14
- breakfast burrito** homemade chorizo, peppers, onions, chihuahua cheese, salsa verde 16
- one egg any style** with toast 5
-

Sides

- toast** sourdough, whole wheat, rye, cinnamon raisin 3
- english muffin** 4
- bagel** cream cheese 5
- bacon, homemade maple sage sausage or canadian bacon** 5
- potatoes** 4
- fresh fruit** 8
-

Beverages

- regular and decaf coffee** 4 **cappuccino** 4.25 **espresso** 4 **latte** 4.25
- hot chocolate** 4 **pot of loose leaf hot tea** 4
- orange or grapefruit juice** 4 **milk** (whole or skim) 3

*Please advise your server of any food allergies prior to ordering.
Atwood serves organic and fair trade coffee and tea.
Atwood proudly supports local farmers and the purchasing of organic and sustainable products.*

Executive Chef Brian Millman

Follow us at [f facebook.com/atwood](https://www.facebook.com/atwood) | [t twitter.com/atwoodchicago](https://twitter.com/atwoodchicago) | [ig foodspotting.com/atwood](https://www.instagram.com/foodspotting.com/atwood)

Sweet

- orange thyme scones** orange-almond butter 10
buttermilk waffle maple-bourbon cherry syrup, sour cherry compote, whipped butter 12
brioche french toast chocolate mascarpone, toasted hazelnuts, powdered sugar 13
cheese blintz almond ricotta, blueberry compote, toasted almonds 12
3 sisters oatmeal cinnamon, raisins, walnuts, brown sugar 9
-

Savory

- chilaquiles** homemade chorizo, jalapeno, salsa verde, chihuahua cheese, sour cream, scallions 16
frittata souffle blistered tomatoes, spinach, mushrooms, goat cheese, fresh fruit 15
truffled poached farm eggs 3 sisters grits, spring vegetable & mushroom ragout, fried onions 14
eggs benedict nueske ham, asparagus, spinach, lemon hollandaise, hash browns 15
smoked salmon benedict avocado, red onion, arugula, dill hollandaise, hash browns 16
beef short rib & potato hash house giardiniera, herb crema, eggs any style 16
spring omelet bacon, asparagus, caramelized onions, brie, hash browns 15
smoked salmon tomato, cucumber, pickled red onion, capers, bagel, dill cream cheese 17
lamb cheesesteak roasted red peppers, caramelized onions, arugula, boursin cheese, fries 18
pork belly "blt" sliders pickled slaw, spicy tomato jam, herb aioli, fries 15
slagel farm beef burger white cheddar, pickled onions, bacon, arugula, fries 16
grilled romaine avocado, cucumber, red pepper, tomato, focaccia, blue cheese dressing 15
market salad spring vegetables, kale, spinach, goat cheese, pistachios, lemon vinaigrette 15
-

Sides

- sourdough, whole grain, cinnamon raisin or rye** 3
english muffin 4
bagel cream cheese 5
bacon, homemade maple-sage sausage or canadian bacon 5
sliced fresh fruit and berries 8 **hash browns** 5
-

And Oh...Why Not?

- bloody mimosa** blood orange puree, cava, fresh squeezed orange juice 11
bellini bar choice of fresh fruit purees, cava 11
spiced blossom st. germain, apple juice, cava 11
inferno mary jalapeno infused vodka, house made bloody mary mix, bacon strip 12
bloody maria el jimador tequila, house made bloody mary mix 12

Please advise your server of any food allergies prior to ordering.

Atwood serves organic and fair trade coffee and tea.

Atwood proudly supports local farmers and the purchasing of organic and sustainable products.

Executive Chef Brian Millman

Follow us at facebook.com/atwood | twitter.com/atwood | foodspotting.com/atwood

Starters

beet-pickled deviled eggs black truffle, fried shitake mushrooms, micro arugula 8

asparagus & kale soup chives, lemon 9

midwest cheese board seasonal jam, spiced nuts, honeycomb, baguette 20

crispy chickpeas harissa aioli, cilantro, lime 7

3 sisters popcorn white cheddar, bacon, chives 8

Entree Salads

grilled romaine tomato, cucumber, red pepper, avocado, focaccia, blue cheese dressing 15

chop chicken, bacon, arugula, dried corn, parmesan, pearl couscous, tomato, pesto ranch 17

roasted beets boursin cheese, orange, fennel, greens, hazelnut, honey-citrus vinaigrette 16

lyonnaise poached egg, grilled asparagus, onions, pancetta, frisee, black truffle vinaigrette 17

market salad spring vegetables, kale, spinach, goat cheese, pistachios, lemon vinaigrette 15

Mains

lamb cheesesteak roasted red peppers, caramelized onions, arugula, boursin cheese, fries 18

chicken sandwich roasted tomato, fontina, arugula, balsamic, house foccacia, herb aioli 16

slagel farm beef burger white cheddar, pickled onions, bacon, arugula, fries 16

house made fettuccini crab, spinach, peas, white wine basil cream, artichoke crisps 19

laughing bird shrimp poboy spicy remoulade, pickled slaw, fries 17

mac n cheese gruyere, fontina, aged white cheddar, pancetta, peas, bread crumbs 15

rushing waters trout edamame, asparagus, mushrooms, bacon, lemon confit potatoes 21

Please advise your server of any food allergies prior to ordering.

Atwood serves organic and fair trade coffee and tea.

Atwood proudly supports local farmers and the purchasing of organic and sustainable products.

Executive Chef Brian Millman

facebook.com/atwood | twitter.com/atwood | foodspotting.com/atwood

COLD

- roasted beets** boursin cheese, oranges, fennel, arugula, toasted hazelnuts, honey-citrus vinaigrette 12
- midwest cheese board** seasonal jam, spiced nuts, honeycomb, baguette 20
- grilled romaine** blistered tomatoes, cucumber, red pepper, avocado, focaccia, blue cheese dressing 11
- charcuterie** chef's inspiration, cherry mostarda, spiced nuts, baguette, 17
- smoked salmon blintz** toasted caraway crepe, dill cream cheese, pickled onions, cucumber, tomato 11
- beet-pickled deviled eggs** black truffle, fried shitake mushroom, micro arugula 8
-

HOT

- asparagus & kale soup** chives, lemon 9
- savory monkey bread** lemon, parmesan, thyme 10
- crispy sweetbreads** sweet & sour sauce, scallions 13
- grilled asparagus** crispy pancetta, parmesan, lemon herb aioli 11
- duck fat fried chicken thighs** sriracha honey glaze 14
- lamb meatballs** cumin, scallion, cilantro, szechuan peppercorn sauce 15
- crispy chickpeas** harissa aioli, cilantro, lime 7
- pork belly "blt" sliders** pickled slaw, spicy tomato jam, herb aioli, brioche bun 10
- mac n cheese** gruyere, fontina, aged white cheddar, pancetta, peas, bread crumbs 11
- 3 sisters popcorn** white cheddar, bacon, chives 8
-

MAIN

- house made fettuccini** crab, spinach, peas, white wine basil cream, artichoke crisps 25
- pan seared chicken** focaccia & leek bread pudding, oyster mushrooms, frisee, green garlic cream 26
- strip steak** grilled spring onions, potato puree, salsa verde 34
- lamb chops** braised chickpeas, asparagus, arugula, mint, basil, preserved lemon 36
- rushing waters trout** edamame, asparagus, mushrooms, bacon, lemon confit potatoes 26
- seared alaskan scallops** laughing bird shrimp, parisian gnocchi, fennel, kale, citrus herb butter 29
- spring ragout** three sisters grits, spring vegetables, truffled poached egg, fried onions 24

Please advise your server of any food allergies prior to ordering.

Executive Chef Brian Millman

Atwood proudly supports local farmers and the purchasing of organic and sustainable products.

Sweets

- rhubarb upside down cake** strawberry-cream cheese ice cream 9
chocolate cake candied fennel, toasted pistachio ice cream 9
blueberry crisp toasted almond & coconut struessle, vanilla bean ice cream 9
citrus pavlova lemon curd cream, fresh berries, mint 9
chocolate espresso pot de crème candied lemon zest, chantilly cream 9
midwest cheese board seasonal jam, spiced nuts, honeycomb, baguette 20
seasonal ice cream or sorbet 7
-

Beverages



- regular and decaffeinated coffee** 4
cappuccino 4.25 **latte** 4.25 **espresso** 4



- pot of loose leaf tea** 4
organic english breakfast, organic earl grey, bombay chai, green tropical
white tea, chamomile citrus, verbena mint organic, honeybush
-

Dessert Wine & Cordial Endings

- m.chapoutier** banyuls '09 12
saracco moscato d'asti 12
vina tabali late harvest muscat 12
inniskillin vidal ice wine '08 20
dow's 10yr tawny 15
dow's 20yr tawny 25
graham's lbv 2004 11
dow's fine white port 15
east india solera sherry 14
il merlot di nonino grappa 14
nonino fragolino grappa 18
kahlua 10
benedictine 13
romana sambuca 11
grand marnier 14

*Please advise your server of any food allergies prior to ordering.
Atwood proudly serves organic and fair trade coffee and tea.
Executive Chef Brian Millman*

atwood signature cocktails

try one of our signature cocktails; you'll be happy you did.

14 dollars

skylark *by ray anguiano*

pierre ferrand 1840, lustau east india sherry, orgeat, cherry herring, lime, mole bitters, egg white, & nutmeg

***cafe society** *by tom krausmann*

yellow chartreuse, green chartreuse, gin & fresh lime

winter gold *by giovanni ramirez*

high west double rye, cointreau, & black walnut bitters

zwackhattan *by tom krausmann*

zwack, plymouth gin & barrel aged orange bitters

bevimi *by giovanni ramirez*

beefeater 24, aperol, st. germain & fresh lime

the comet *by ray anguiano*

milagro tequila, aperol, solerno blood orange, fresh grapefruit & cava

***the dapper scotsman** *by ray anguiano*

famous grouse, campari, carpano antica, lemon, simple syrup & bitters

atwood bartender's favorites *14 dollars*

***high society** *by tom krausmann*

beefeater 24 gin, strega, pierre ferrand 1840 & fresh lime

***the nova** *by ray anguiano*

dickel rye, fernet branca, luxardo maraschino, fresh lemon, & celery shrub

maker's brew *by giovanni ramirez*

maker's mark bourbon, aperol, amaretto disaronno, fresh lemon & vanilla

bewitched *by tom krausmann*

bombay sapphire gin, strega, fresh orange, fresh grapefruit & thyme

choc l'orange *by giovanni ramirez*

hangar one vodka, white godiva, cointreau, orange & sea salt

atwood classic cocktails

enjoy one of our classic cocktails; if you don't see your favorite, just ask.

history has never been this delicious.

14 dollars

french 75

champagne, fresh lemon, simple syrup, & gin

boulevardier

buffalo trace bourbon, campari & carpano antica

aviation

london dry gin, luxardo maraschino, & fresh lemon

vieux carre

wild turkey rye, cognac, carpano antica, benedictine & bitters

blood and sand

famous grouse scotch, carpano antica, cherry heering & orange juice

smoking bishop *aka hot mulled wine*

red wine, brandy, cinnamon, cloves, ginger, nutmeg, cardamom

corpse reviver #2

plymouth gin, cocchi americano, orange curacao, absinthe & lemon

coffee cocktail

cognac, tawny port, simple syrup, egg white & nutmeg

sazerac

wild turkey rye, sugar cube, absinthe & bitters

sidecar

pierre ferrand cognac, orange & fresh lemon

brown derby

buffalo trace bourbon, grapefruit juice & honey syrup