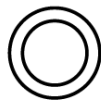




Starters			Favorites
From the Pantry	52		20 Bread Pudding Espresso, Strawberry, Pecan
Artisanal Cheese, House Made Pate, Terrines & Cured meats, Seasonal Mostarda, Pickles, PQB Sourdough			
PQB Multi-grain 1979	10		21 Anson Mills Carolina Gold Rice Black Eyed Peas, Lady Edison Country Ham, Pecorino
Le Beurre Bordier, Local Honey, House Made Jam			
Cream of Cauliflower	14		21 Avocado Tartine Nichols Farm Radishes, PQB 1979
Sultana, Jalapeno, Pistachio			
Gem	18		23 English Benedict Rasher of Ham, Hollandaise
Nichols Farm Radishes, Walnut, Champagne			
Calamari	18		24 Chicken & Waffles Fried Egg, Maple Glazed Bacon, B&B Pickles
Yuzu Pickles, Furikake, Ranch			
Burrata	18		27 Short Rib Hash Fried Egg, Vidallia, Pepper
Pepper Relish, Basil, AYA Fukiaccia			
Wagyu Tartine	21		35 Traveller Benedict Lobster, Spinach, Truffle Hollandaise
Smoked Egg Yolk, Chipperbec, Uni			
Specialty Coffee Spotlight			Sandwiches
served with choice of milk: non-fat, 2%, whole, soy, almond, oat			22 Black Bean Burger Sweet Potato, Carolina Barbecue, Avocado Relish
Latte, Cappuccino	8		24 Turkey Club Applewood Smoked Turkey, Bacon, Fried Egg, Piquillo
vanilla, caramel, hazelnut syrup +1			
Masala Chai	9		28 Traveller Burger White Cheddar, Garlic Aioli, Onion Jam
Black Tea with Traditional Chai Spices			
Turmeric Ginger Chai	9		45 Lobster Roll Peppadew Peppers, Brown Butter, Milk Bread
Lemongrass, Black Pepper			
Matcha	9		
Organic Green Tea			
		COCKTAILS	
		Water Lily Pond Ketel-One Botanicals Cucumber, Mint, Lillet Blanc, Elderflower Liqueur Prosecco 20	
		La Paloma Avion Silver, Grapefruit Cordial, Lime, Soda, Hibiscus-Charcoal Salt 17	
		Bellini White Peach Nectar, Bisol Jeio Prosecco 15	
		WITHOUT PROOF	
		Schisandra Berry Smash Sparkling Berry Tea, Blackberry Cordia, Basil 10	
		Faux-Loma Grapefruit Quince Sparkling Tea, Grapefruit Cordial, Salt Rim 10	
		Matcha Lemonade Refreshingly Energetic 10	
		Justin Gomes, Chef de Cuisine @travellerchicago #meetmeattraveller	

For parties of six or more, an 18% gratuity will automatically be added to your bill.

*Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions.
Before placing your order please inform your server if anyone in your party has a food allergy.



TRAVELLE



Vegetables

Cream of Cauliflower	14
Sultana, Jalapeno, Pistachio	
Maitake	16
Fresno, Sesame, Scallion	
Burrata	18
Pepper Relish, Basil, AYA Fukiaccia	
Gem	18
Nichols Farm Radishes, Walnut, Champagne	

Sandwiches

Black Bean Burger	22
Sweet Potato, Carolina Barbecue, Avocado Relish	
Buffalo Chicken Katsu	24
Yuzu Kosho, Giardiniera, Egg Slaw	
Travelle Burger	28
White Cheddar, Garlic Aioli, Onion Jam	
Lobster Roll	45
Peppadew Peppers, Brown Butter, Milk Bread	

Beverage Spotlight

WITHOUT PROOF

10

Schisandra Berry Smash
Sparkling Berry Tea,
Blackberry Cordia, Basil

Faux-Loma

Grapefruit Quince Sparkling Tea,
Grapefruit Cordial, Salt Rim

Matcha Lemonade

Refreshingly Energetic

Classic Arnold

1/2 Black Tea, 1/2 Lemonade

SUPER FOOD LATTES

9

served with choice of milk
served hot or cold

Matcha

Organic Green Tea

Acai Lavender

Pantone Syrup

Grains

10	PQB Multi-grain 1979
Le Beurre Bordier, Local Honey, House Made Jam	
21	Anson Mills Carolina Gold Rice
Black Eyed Peas, Lady Edison Country Ham, Pecorino	
22	Grano Arso Tagliolini
Wild Onion, Nori Butter, Morel	

Sea

35	Faroe Island Salmon
Celery Root, Chicory, Grapes	
42	Scallop
Asparagus, Parmesan, Black Garlic	

Land

18	Wagyu Tartine
Smoked Egg Yolk, Chipperbec, Uni	
52	From the Pantry
Artisinal Cheese, House Made Pate, Terrines & Cured meats, Seasonal Mostarda, Pickles, PQB Sourdough	

Justin Gomes, Chef de Cuisine
@travellechicago #meetmeattravelle

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TRAVELLE



Vegetables

Cream of Cauliflower	14
Sultana, Jalapeno, Pistachio	
Maitake	16
Fresno, Sesame, Scallion	
Werp Farms Sunchoke	17
Jasmine Tea, Meyer Lemon, Olive Oil	
Burrata	18
Pepper Relish, Basil, AYA Fukiaccia	
Gem	18
Nichols Farm Radishes, Walnut, Champagne	

Sea

Scallop	17
Yuzu Kosho, Citrus, Nori	
Faroe Island Salmon	35
Celery Root, Chicory, Grapes	
King Crab	75
Green Curry, Dumpling, Watercress	

FEATURED COCKTAILS

La Paloma

Don Julio Blanco,
Grapefruit Cordial, Lime, Soda
Hibiscus Salt

17

Harvest Moon

Roe & Co. Irish Whiskey,
Rosemary & Purple Pepper Syrup,
Merlot Juice, Lemon, Cardamom Bitters

19

Travelle's Old Fashioned

Sazerac Rye, Bourbon Barrel Aged
Maple Syrup, Walnut Chocolate Bitter

19

Water Lily Pond

Ketel-One Botanicals Cucumber-Mint,
Lillet Blanc, Elderflower Liqueur, Soda
Prosecco

20

Seven Mile Bridge

Brown Butter Grey Goose,
Velvet Falernum, Frangelico,
Lime, Turbinado, Egg

22

Grains

10	PQB Multi-Grain 1979 Le Beurre Bordier, Local Honey, House Made Jam
21	Anson Mills Carolina Gold Rice Black Eyed Peas, Lady Edison Country Ham, Pecorino
22	Grano Arso Tagliolini Wild Onion, Nori Butter, Morel

Land

52	From the Pantry Artisanal Cheese, House Made Pate, Terrines & Cured meats, Seasonal Mostarda, Pickles, PQB Sourdough
21	Wagyu Tartare Smoked Egg Yolk, Chipperbec, Uni
40	Venison Beet, Pumpernickel, Cherry Wood
45	Wagyu Short Rib Romaine, Wild Garlic, Miso

Justin Gomes, Chef de Cuisine

@travellechicago #meetmeattravelle

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