



SOUP

small bowl — 7 large bowl — 10

CHEF'S SOUP OF THE DAY



SALADS

add a protein to any salad:

salmon* \$9

grass fed burger* or grilled chicken breast* \$8

CHICAGO GREEKTOWN SALAD - 14.50 GF V

romaine lettuce, tomatoes, cucumbers, red onions, peppers, kalamata olives, feta, pepperoncini, oregano, red wine vinaigrette

DUET OF TUSCAN & GREEN KALE SALAD - 14.50 GF V VG

roasted sweet potatoes & butternut squash, roasted apple wedges, dried blueberries, shaved radishes, sun-dried tomatoes, pumpkin seeds, blood orange vinaigrette

CLASSIC CAESAR SALAD - 14

romaine lettuce, croutons, anchovies, caesar dressing

WATERMELON & FLAME ROASTED CORN SALAD - 14.75 V GF

arugula and spinach, cotija cheese, tajin tossed tortilla chips, serrano chili & cilantro vinaigrette



Food. Thoughtfully Sourced. Carefully Served.

We are on a journey to deliver food that is good for your health, good for the community and good for the planet. Our offerings are locally sourced, seasonally fresh and are treated with integrity from preparation to the plate.

We have already taken many steps on this journey and are committed to going further to fulfill your individual preferences, healthy or indulgent.

ILLINOIS



Einstein Brothers — Chicago, IL
Udi's Gluten Free — Evanston, IL
Dean Foods — Chemung, IL

WISCONSIN



Slagel Farms Ham — Fairbury, IL
Phil's Fresh Eggs — Forresteron, IL
Alton Cheese Co-op — Alton, IL

Learn more about our journey at hyattfood.com

Please notify your server if you have food allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% gratuity will be added to parties of 6 or more.

BURGERS

choice of kettle chips, sweet potato chips, french fries or greens

TURKEY BURGER - 16.95

lettuce, tomato, cranberry & smoked apple relish, brie cheese, grainy mustard mayonnaise, pretzel bun

GRASS-FED BURGER* - 16.75

lettuce, tomato, cheddar, remoulade, pickle, brioche bun

BOURBON BUTTER BURGER* - 16.75

lettuce, tomato, caramelized onions, pickled jalapeños, mayonnaise, american cheese, brioche bun

MAIN COURSES

FISH & CHIPS - 24

fried Alaskan northern pike, remoulade, steak fries

BRICK ROASTED HALF CHICKEN - 22

boneless chicken, seasonal coleslaw, bbq sauce, fries

TERIYAKI ATLANTIC SALMON FILET & EDAMAME BOWL* — 24 V

edamame, spicy tofu, sticky rice, seaweed strips, baby bok choy & carrots, toasted sesame seeds & artisan greens

CHIPOTLE-MARINATED CHICKEN QUESADILLA - 15.50

flour tortilla, chihuahua cheese, sour cream, guacamole, roasted tomato-jalapeño salsa

SEARED ALASKAN NORTHERN PIKE* - 27

summer caponata medley, roasted tomatoes Mediterranean parsley salad & lemon

PAPPARDELLE BOLOGNESE - 12/20

TWO CAGE-FREE EGGS ANY STYLE* - 15.50

choice of pork sausage patty, bacon, kielbasa sausage, french fries

SANDWICHES

CHICAGO DOG ON POPPYSEED BUN - 10/15

tomato, onion, sport peppers, celery salt

CLASSIC BLT - 15.75

smoked heirloom hog bacon, arugula, sweet tomatoes

TUNA SALAD MELT - 9.25/15.25

alton 2-year yellow cheddar cheese, tomato

HOUSE-SMOKED PULLED PORK - 15.75

coleslaw, pickles

CORNED BEEF REUBEN - 16.25

sauerkraut, thousand island dressing, rye bread

LEGACY FARMS TURKEY - 16.25

avocado, arugula, tomato, wheat bread

FROM THE VEGAN CORNER

BEYOND BURGER POWER BOWL- 22 GF VG

cilantro & lime cauliflower rice, bibb lettuce, pico de gallo, guacamole, three bean stew, vegan sour cream, crispy tortilla strips

WHOLE GRAIN PENNE PASTA - 10/18 VG

roasted seasonal vegetables, pine nuts & sun-dried tomato pesto, arugula

SMOOTHIES

D-TOX GREEN GODDESS ATTACK GF

JUICE WITH HEMP & SPIRULINA - 9.25

BERRY BUSTER SMOOTHIE V GF

WITH HONEY & CHIA SEEDS - 9.25

WATERMELON, STRAWBERRY GF

& BASIL JUICE SMOOTHIE - 9.25