Marmalade
a perfect spread

Breakfast
Lunch
Brunch

1969 W. Montrose Ave.
Chicago, Illinois 60613
Tel. 773.883.9000
Two Eggs, Any Style
Served with Marmalade’s own specially seasoned oven roasted (house) potatoes and toast [ 7.25 ]
add cheese [ +1.00 ] Add egg [ 2.15 ] GF VT

Hash & Eggs
Slow cooked corned beef brisket with potatoes and onions topped with two eggs any style [ 12.00 ] GF

Mayan Omelette
Spicy chorizo, black beans, tomato, cilantro, Wisconsin sharp cheddar, scallions, sweet onions, and green peppers topped with salsa verde, sour cream, and a touch of garlic with a plantain [ 12.50 ] GF

Artichoke Omelette
Artichoke hearts, roasted tomatoes, sautéed spinach, and smoked goat cheese, topped with house pesto [ 12.00 ] GF VT

Efrain’s Diablo Omelette *Chef’s signature dish
Chef’s creation of spicy jerk shrimp, onions, cilantro, cream cheese, fresh guacamole topped with mango chutney [ 14.75 ] GF

Azteca Omelette
Cranberry cognac chicken sausage, chicken maple sausage, applewood smoked bacon, caramelized onions, queso fresco topped with salsa verde, pico de gallo and queso fresco. [ 12.00 ] GF

Spartan Omelette
Greek sausage, sautéed spinach, roasted tomato, Kalamata olives, a medley of Greek cheeses: feta, kasseri, graviera and kefalotiri, topped with a spicy feta spread [ 13.00 ] GF

Margherita Omelette
Roasted tomato, basil, fresh mozzarella and garlic pesto. [ 12.00 ] GF VT

Romano Omelette
Pancetta, roasted tomatoes, spinach and fresh mozzarella topped with a sundried tomato pesto [ 12.00 ] GF

Midwest Omelette
Local Illinois ham off the bone and applewood smoked bacon with Wisconsin white cheddar. [ 12.00 ] GF

Chicken, Biscuits and Gravy
A boneless filet of chicken breast coated with corn flakes topped with our bacon potato leek gravy accompanied by three homemade biscuits and two eggs any style [ 14.50 ]

Battered Goods
Simply Hotcakes
A triple stack of hotcakes, topped with powdered sugar. [ 8.50 ] VT
short stack [ 6.95 ] multigrain [ +1.00 ]
add berries and vanilla cream [ +2.50 ]

Simply French Toast
A triple stack of our delicious homemade brioche with powdered sugar [ 8.50 ] short stack [ 6.95 ]
add berries and vanilla cream. [ +2.50 ] VT

The Lady Marmalade *Chef’s signature dish
Homemade apricot marmalade, maple cream, strawberry and blackberry coulis on our house-baked brioche french toast – heavenly! [ 12.00 ] VT

Cubano French Toast
Two slices of our house-baked brioche topped with whipped cream and guava marmalade, garnished with lemon coulis, dried sour cherries, guava paste and granola [ 12.00 ] VT

Crêpa de Falso
Cinnamon egg wash wrapped corn flakes with strawberry mascarpone, and strawberry blackberry coulis [ 11.00 ] GF VT

Ravenswood Crepes
Homemade crépe filled with fresh strawberries, banana, nutella hazelnut spread, crème anglaise, and strawberry mascarpone, drizzled with chocolate syrup [ 11.00 ] VT

Cannoli French Toast
Our homemade brioche topped with mixed nuts, chocolate syrup, espresso cream, and ricotta mascarpone [ 12.00 ] VT

Fried Chicken and Waffle
Our homemade waffle with corn flake breaded chicken breast topped with bacon, potato leek gravy [ 14.00 ]
Available gluten free add [ 1.00 ]

GF=Gluten Free  V=Vegan  VT=Vegetarian

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

All sandwiches accompanied by your choice of house potatoes, fries or coleslaw. Salad +1.00

**The Bonaparte**
Scrambled eggs, applewood smoked bacon and white cheddar in our giant fluffy French croissant; served with a side of house potatoes [ 10.50 ]

**Jake Arrieta**
Our slow cooked corned beef hash with scrambled eggs and swiss cheese on a fluffy croissant, served with house potatoes [ 11.50 ]

**Breakfast Torta**
Pulled pork, ham off the bone, two fried eggs, pepperjack cheese, lettuce, tomato, chipotle mayo, on a telera bun, served with house potatoes [ 14.00 ]

**Porkbelly Burger**
Slow cooked with our special rub served with crispy leeks, swiss cheese and a fried egg with chipotle mayo on a brioche bun [ 14.00 ]

**BBQ Porkwich**
Marmalade's own extremely slow cooked pulled pork [17+hrs] is topped with our chef's secret bar-be-que sauce and a slice of imported swiss cheese; served on a brioche bun [ 13.00 ]

**Sloppy Joe**
Seasoned ground pork and beef with diced jalapenos, tabasco-infused crispy onions, pepperjack cheese, and chipotle mayo on a brioche bun [ 12.00 ]

**Greek Street Wrap**
Lemon and oregano marinated, grilled chicken wrapped in a flour tortilla with tomato, french fries, feta, red onions, parsley, mustard and tzatziki sauce [ 12.00 ]

**Pollo Loco**
Our slow cooked pulled chicken with black beans sautéed in tomato chipotle served on top of a crispy tostada with house potatoes; topped with two poached eggs, queso fresco, salsa verde, sour cream and guacamole [ 13.50 ]

**Mexican Breakfast Combo**
Two cheese quesadillas, chilaquiles tossed in Mayan sauce or salsa verde garnished with queso fresco, guacamole, and pico de gallo, topped with sour cream; served with two eggs any style, and house potatoes [ 14.00 ]

**Chicken Burrito**
Pulled chicken and pepperjack cheese on a flour tortilla, accompanied with guacamole, pico de gallo, salsa verde, sour cream, and your choice of side [ 12.00 ]

**Marmalade Burger**
Our in-house made 100% angus beef burger served on a german pretzel roll with lettuce, tomato, red onion, white american cheese, chipotle mayo, fried egg and applewood smoked bacon [ 14.00 ]

**Santa Fe Wrap**
Choice of cajun chicken breast, tofu, or tilapia along with lettuce, tomato, mango chutney, salsa verde, and guacamole wrapped in a warm flour tortilla [ 12.00 ]

**Fish Tacos**
Order of three tacos, filled with marinated baked tilapia, mexican rice, guacamole, salsa verde, sour cream, shredded cabbage and queso fresco [ 12.00 ]

**The Florentine**
Sautéed mushrooms, baby spinach, roasted tomatoes, cream cheese and two sunny-side up eggs served open faced on sourdough toast [ 11.00 ]

**Caribbean Club** *Owner's signature sandwich*
Jerk seasoned chicken breast, tomato, lettuce, red onion, guacamole, applewood smoked bacon, and chipotle mayo on toasted multigrain, served club-style [ 13.00 ]

**The Club House**
Your choice of BLT, ham off the bone or chicken, topped with lettuce, tomato, and mayo, served club-style, on toasted multigrain [ BLT 10.95 | Ham off the bone 10.95 | Chicken 11.95 ]

**Mama Maria’s Enchiladas**
Three homemade enchiladas stuffed with pulled chicken, chihuahua, pepperjack cheese, and queso fresco tossed with salsa verde and topped with pico de gallo, guacamole and sour cream, served with two eggs any style [ 13.00 ]

**Vegan Chilaquiles**
An organic tofu scramble of yellow onions, baby spinach, red and green peppers, with a side of spicy chilaquiles; tossed in Mayan sauce or salsa verde accompanied by our guacamole [ 13.00 ]

**Gluten Free Jibarito**
Grilled chicken breast, avocado, black beans, red onions, and mango chutney on grilled plantains with choice of side [ 12.00 ]

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**South of the Border**

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Salads

Spinach Avocado
Roasted beets, dried sour cherries, roasted pecans, red onion, apple, goat cheese stuffed tomato with red wine vinaigrette [ 11.50 ]  VT
Add grilled chicken [ 4.50 ]

Marmalade’s Chopped Salad
Mixed seasonal greens with applewood smoked bacon, ham off the bone, grilled chicken, feta cheese, fresh avocado, and hard boiled egg with a lemon vinaigrette dressing [ 13.50 ]

Caesars
Parmesan cheese, homemade croutons on a bed of romaine [ 9.00 ]  VT
Add grilled chicken [ 4.50 ]

Sides

Bacon (3) [ 4.25 ]  GF
Chicken maple sausage (3) [ 4.25 ]  GF
Ham off the bone [ 4.25 ]  GF
Corned beef hash [ 5.95 ]  GF
Vege sausage (3) [ 4.25 ]  V
Single hotcake or french toast [ 4.25 ]  VT
Single waffle [ 5.95 ]  VT
Gluten free waffle [ 6.25 ]  GF  VT
House potatoes [ 3.75 ]  GF  VT
French fries [ 3.75 ]  GF  V
Corn tortillas (4) [ 1.50 ]  GF  V
Fruit bowl [ 3.75 ]  [ lrg.  7.25 ]  V
Sauteed spinach [ 4.75 ]  GF  V
Grilled sweet plantains [ 3.95 ]  GF  V
Sliced tomatoes [ 2.50 ]  GF  V
Yogurt granola fruit bowl [ 7.95 ]  GF  V

For the Shorties

Tinas Crepes
Two nutella filled crepes with powdered sugar [ 5.25 ]  VT

Kid’s Combo:
1 egg, pancake or french toast, 1 pc. bacon, 1 pc. sausage w/potatoes [ 7.95 ]
multigrain pancake [ $1.00 ]  VT

Kids Waffle with powdered sugar [ 5.95 ]
add berries & cream [ 1.50 ]  VT

Hot Cakes with powdered sugar [ 4.50 ]
add berries & cream [ 1.50 ]  VT

French Toast with powdered sugar [ 4.50 ]  VT
add berries & cream [ 1.50 ]

One Egg, potatoes and toast [ 4.50 ]

Grilled Cheese, with fries [ 6.75 ]  VT

Scrambled egg and white cheddar w/sausage pattie on a mini croissant with house potatoes

Breakfast Sammy [ 6.75 ]

Chick’n Fingers with fries [ 6.75 ]  GF

Drinks

Coffee Bottomless [ 2.75 ]
Hot Chocolate [ 2.75 ]
Iced Tea - Bottomless [ 2.75 ]
Soft Drink - Coke, Sprite, Diet Coke [ 2.75 ]
Tea - Black, Earl Grey, Chamomile, Peppermint, Green Jasmine [ 2.75 ]
Milk, Orange Juice, Apple Cider, Grapefruit, Cranberry, Tomato, V-8, sm. [ 3.00 ]  lrg. [ 4.00 ]
Lemonade [ 4.00 ]
Juice Carafe sm. [ 6.95 ]  lrg. [ 10.95 ]

Marmalade uses only freshly cracked eggs! Sorry, we do not split checks or credit cards Shared plates subject to a 1.75 charge Substitutions subject to a 1.00 charge

For the Shorties

French Toast with powdered sugar [ 4.50 ]  VT
add berries & cream [ 1.50 ]

One Egg, potatoes and toast [ 4.50 ]

Grilled Cheese, with fries [ 6.75 ]  VT

Scrambled egg and white cheddar w/sausage pattie on a mini croissant with house potatoes

Breakfast Sammy [ 6.75 ]

Chick’n Fingers with fries [ 6.75 ]  GF

All espresso drinks available iced

Espresso [ 2.75 ]  [ 3.50 ]
Cappuccino [ 3.75 ]  [ 4.50 ]
Latte [ 3.75 ]  [ 4.50 ]
Mocha [ 3.95 ]  [ 4.75 ]
Americano [ 3.25 ]  [ 4.00 ]
Red Eye [ 3.75 ]  [ 4.50 ]
Chai Latte [ 3.75 ]
Iced Coffee [ 3.25 ]
Cafe Au Lait [ 3.25 ]
Extra shot [ 1.00 ]
Add flavor [ .75 ]

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