



MARMALADE

a perfect spread

Breakfast

Lunch

Brunch

1969 W. Montrose Ave.
Chicago, Illinois 60613
Tel. 773.883.9000

Yolk Folk

All egg dishes come with house potatoes and toast

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. [14.00] GF

Bennies

All bennies come with two poached eggs

Florentine Crab Benedict

Our savory crab cakes with sautéed garlic spinach, homemade tartar sauce, and spicy chipotle hollandaise on top of our homemade cornbread [14.50] VT

Chef Efrain's Texan Bennie

Potato rosemary flatbread with our slow-cooked pork shoulder, marinated in Marmalade's own secret-recipe house brine, topped with pineapple chutney drizzled with pesto hollandaise [13.50]

Classic Bennie

Oven baked ham off the bone, topped with sundried tomato pesto hollandaise atop an English muffin [12.00]

Bernie's Platter

Smoked Atlantic salmon, cream cheese, sliced roma tomatoes, red onion, capers, and mixed greens accompanied by a bagel and lemon slices [13.50] VT

Salmon Bennie

Smoked Atlantic salmon, fresh avocado and two poached eggs on an English muffin topped with jalapeno hollandaise [13.50] VT

El Picante Benedict

Two of our homemade masa tortillas topped with fresh guacamole, corn, spicy chorizo, queso fresco, sour cream, and Mayan sauce; served with Mexican rice and sweet plantains [13.50] GF

Buffalo Bennie

Lightly battered chicken breast with our chef's spice buffalo sauce, pepperjack cheese, sundried tomato hollandaise atop our homemade potato rosemary flat bread [13.50]

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. [12.50] GF

Chicken, Biscuits and Gravy

A boneless fillet 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 crêpe 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]

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] **VT**

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]

South of the Border

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] **GF**

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] **VT**

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]

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] **GF V**

Gluten Free Jibarito

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

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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
Veggie 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

Breakfast Sammy [6.75]

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

Chicken 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]

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]	

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

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