

HAPPY EASTER

SUNDAY, APRIL 21 IN 676 RESTAURANT

PLEASE CALL FOR RESERVATIONS, 312-944-6664.

COLD DISPLAY

MIDWEST CHEESE & HOUSE CURED CHARCUTERIE

house giardiniera / bacon jam / candied figs / mustard

DEVILED EGGS

trout roe / radish / basement micro greens

SPRING ASPARAGUS

crisp prosciutto / capriole goat cheese / gremolata

BEET SALAD

green beans / shaved onion / broken olive vinaigrette

BABY GREENS

spence farm radish / shaved vegetables / white balsamic

CARROT HUMMUS

vegetable chips / crudité

COASTAL SELECTION

SHRIMP COCKTAIL

fresh horseradish / lemon / house cocktail sauce

SMOKED SALMON

capers / red onion / tomato / hard-boiled egg

CRAB CAKES

deviled egg aioli

KIDS CORNER

JENGA FRENCH TOAST

RAINBOW ACAI CUPS

EASTER EGG COOKIES

BREAKFAST

FRESH FRUIT & YOGURT BAR

ARTISANAL BREAD, PASTRIES & CROISSANTS

APPLEWOOD SMOKED BACON

BLUEBERRY-MAPLE SAUSAGE

BREAKFAST POTATOES

BUTTERMILK PANCAKES

ACTION STATIONS

HERB CRUSTED LEG OF LAMB

horseradish cream / black garlic jus

CHICAGO STRIP LOIN

house steak sauce

CHEF PREPARED OMELETS

little farm on the prairie cage-free brown eggs

ENTRÉES

SEARED SALMON

puttanesca / parsley butter

CITRUS BRINE CHICKEN

lemon-thyme jus

EGGS BENEDICT

676 "canadian bacon" / lemon hollandaise

TRI COLOR CAULIFLOWER

smoked sea salt / balsamic reduction

HEIRLOOM CARROTS

parsley pesto / pine nuts

WHIPPED POTATO

kilgus farmstead cream / roasted garlic

SWEET ENDINGS

ASSORTED MACARONS

CRÈME BRULEE

CUPCAKES

CARROT CAKE

GHYSLAIN TRUFFLES

LEMON TART

\$72 ADULTS, \$20 CHILDREN 6 – 12 (PLUS TAX)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE FROM 10:00AM TO 2:00PM

GLUTEN FREE OPTIONS AVAILABLE