

Deleece Brunch 3747 N Southport (773) 325-1710

Starters

Today's **Soup Creation** 4/6

Seasonal Fruit Plate 6

Beignets 5
with cinnamon caramel

Granola 8
our own blend of granola with yogurt & fresh seasonal berries

Oatmeal 5
100% whole grain oats with milk & brown sugar
add fresh blueberries or bananas 7

Benedicts

(served with roasted red potatoes;
substitute fresh seasonal fruit for 2.00)

Lobster Benedict w/ arugula, truffle hollandaise 14

Traditional Benedict w/ Canadian bacon, hollandaise 10

Favorites

Buttermilk Pancakes with pure organic maple syrup 7
add applewood smoked bacon and chocolate 11
add fresh blueberries or bananas 9

Crackling Vanilla-Orange French Toast 10
thick cut brioche, Bourbon vanilla, studded with house-made granola and turbinado glaze

Monte Cristo 12
house made turkey breast, Black Forest ham and Swiss cheese on brioche bread...sweet egg batter dipped & pan fried with mixed berry compote

Biscuit & Gravy 12
house-made cheddar, bacon & chive biscuit with sawmill sausage gravy & home fries

Steak & Eggs 13
two eggs, hollandaise, red potatoes, toast

Two Eggs 6.5
2 eggs any style with potatoes & toast

Chilaquiles 9
red tortilla hash, Chihuahua cheese, over easy eggs, sour cream, guacamole, pico de gallo
Add chorizo: 2

Breakfast Pasta 9
linguini, sun-dried & fresh tomatoes, goat cheese, garlic, fresh basil & scrambled eggs

Rosemary Polenta 10
crispy polenta, sautéed spinach, roasted pepper-tomato cream, two eggs over easy, grated Grana Padano

Breakfast Burrito 9
eggs, chorizo, guacamole, black beans, sour cream, pico de gallo, served with roasted red potatoes

Breakfast Sandwich 10
scrambled eggs, house-made sausage patty, arugula, roasted red peppers, Dijon mayo on brioche bun, with roasted red potatoes

House-made Corned Beef Hash 13
with two eggs any style & toast

Fish & Chips 15
crispy, tempura-battered Boston cod with hand-cut fries & house-made tartar sauce

Salads

(supplement your salad with grilled salmon for 8.00,
petite steak or shrimp for 6.50,
grilled chicken breast for 4.50
add a cup of today's soup for 3.00)

House Salad 6
field greens, grape tomatoes, shaved red onion,
key lime vinaigrette, croutons

Caesar Salad 7
romaine, sourdough croutons, Grana Padano, house-made anchovy dressing

Szechwan Salad 7
napa & red cabbages, carrots, red peppers, peanuts, fried rice noodles, spicy basil & mint dressing

Cobb Salad 15
crisp romaine, watercress, grilled Amish chicken breast, avocado, boiled egg, tomato, bacon, Roquefort cheese & housemade dressings

Sandwiches

(served with your choice of red potatoes,
hand-cut fries, sweet potato salad or a house salad;
substitute fresh seasonal fruit for 2.00)

Country Italian Chicken 13
grilled Amish Chicken breast, roasted tomatoes & mozzarella, crisp bib lettuce, pesto aioli on brioche bun

Duck Club 15
pan-roasted Indiana duck breast, pepper-pear jam, avocado, applewood smoked bacon, alfalfa sprouts, bib lettuce, vine-ripened tomato & Dijon aioli on marbled rye

Cheddar Burger 12
half pound freshly ground beef, Wisconsin cheddar, lettuce, tomato & onion on brioche bun

Deleece Steakhouse Burger 14
half pound freshly ground beef, caramelized onion, bacon jam, avocado, Wisconsin aged white cheddar, baby lettuce & vine ripened tomato on brioche bun
Add fried hen's egg: 1.5

Ahi Tuna Tacos 15
Baja spiced Ahi Tuna loin, edge seared, honey-lime cabbage slaw, avocado and jalapeno crema

Deleece Veggie Sandwich 11
grilled & marinated seasonal Mediterranean veggies, hummus, avocado, goat cheese, vine-ripened tomato, pickled onion, sprouts & roasted garlic-lemon tahini on multi-grain

Lobster Roll 17
Maine lobster tossed with celery, shallots, chives, fresh lemon & housemade mayonnaise tucked in a New England split top bun

Sides

house-made sausage patties	5
chicken, apple, maple sausage links	5
applewood smoked bacon	3
Canadian bacon	3
roasted red potatoes with rosemary	2
an egg any style	1.5
buttered toast	2
(wheat, ciabatta, marbled rye, English muffin)	
hand-cut French fries	3.5
sweet potato salad	3.5

*We are committed to offering the freshest, highest quality ingredients the markets have to offer.
Every effort is made to purchase from local, organic & sustainable-practicing purveyors whenever possible.*

There is a \$2 charge for splitting any item.

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Starters

Today's **Soup Creation** 4/6

Seasonal **Fruit Plate** 6

Granola 8
house-made granola with yogurt & fresh seasonal berries

Crispy Fried Olives 8
panko-crust ed olives with pesto-aioli

Calamari 11
buttermilk marinated, flour dusted & flash fried golden, jalapeno lime aioli & fresh lemon

Maryland Blue Crab Cakes 13
smoked paprika remoulade, spicy avocado mousse & wasabi pea dust

Favorites

Buttermilk Pancakes with pure organic maple syrup 7
add applewood smoked bacon and chocolate 11
add fresh blueberries or bananas 9

Breakfast Pasta 9
linguini, sun-dried & fresh tomatoes, goat cheese, garlic, fresh basil & scrambled eggs

Rosemary Polenta 10
crispy polenta, sautéed spinach, roasted pepper-tomato cream, two eggs over easy, grated Grana Padano

Breakfast Burrito 9
eggs, chorizo, guacamole, black beans, sour cream, pico de gallo, served with roasted red potatoes

Bacon Frittata 12
applewood smoked bacon, red onions & white cheddar with roasted red potatoes and toast

Veggie Frittata 12
Mushrooms, spinach, cherry tomatoes & feta with roasted red potatoes & toast

Ham & Eggs 14
Grilled applewood smoked ham, maple-honey glaze & two farm fresh eggs served with roasted red potatoes & toast

Two Eggs 6.5
2 eggs any style with potatoes & toast

Chilaquiles 9
red tortilla hash, Chihuahua cheese, over easy eggs, sour cream, guacamole, pico de gallo
Add chorizo: 2

Breakfast Sandwich 10
scrambled eggs, house-made sausage patty, arugula, roasted red peppers, Dijon mayo on brioche bun, with roasted red potatoes

Fish & Chips 15
Crispy, tempura-battered Boston cod with hand-cut fries & house-made tartar sauce

Sides

apple-maple chicken sausage links	5
house-made sausage patties	5
applewood smoked bacon	3
roasted red potatoes with rosemary	2
an egg any style	1.5
buttered toast	2
(wheat, ciabatta, marbled rye, English muffin)	
hand-cut French fries	3.5
sweet potato salad	3.5

Salads

(supplement your salad with grilled salmon for 8.00, petite steak or shrimp for 6.50, grilled chicken breast for 4.50 add a cup of today's soup for 3.00)

House Salad 6
field greens, grape tomatoes, shaved red onion, croutons, key lime vinaigrette

Caesar Salad 7
romaine, sourdough croutons, Grana Padano, house-made anchovy dressing

Chopped Salad 8
grilled mushrooms, celery, avocado, red bell pepper, red onion, seeds, goat cheese, capers, tomatoes, balsamic vinaigrette

Arugula 8
honey-glazed figs, Mindoro blue cheese, pistachios, white balsamic vinaigrette

Szechwan Salad 7
napa & red cabbages, carrots, red peppers, peanuts, fried rice noodles, spicy basil & mint dressing

Sandwiches

(served with your choice of red potatoes, hand-cut fries, sweet potato salad or a house salad; substitute fresh seasonal fruit for 2.00)

Steak Tacos 10
cumin spiced "carnitas", caramelized onion, house-made cabbage slaw, and chipotle aioli

Ahi Tuna Tacos 15
Baja spiced Ahi Tuna loin, edge seared, honey-lime cabbage slaw, avocado and jalapeno crema

Country Italian Chicken 13
grilled Amish Chicken breast, roasted tomatoes & mozzarella, crisp bib lettuce, pesto aioli on brioche bun

Duck Club 15
pan-roasted Indiana duck breast, pepper-pear jam, avocado, applewood smoked bacon, alfalfa sprouts, bib lettuce, vine-ripened tomato & Dijon aioli on marbled rye

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Add fried hen's egg: 1.5

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Maine lobster tossed with celery, shallots, chives, fresh lemon & housemade mayonnaise tucked in a New England split top bun

Deleece Veggie Sandwich 11
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