



SANDWICHES 6

Sebastian White's Wood Grilled Steak Sandwich	\$26.00
6oz marinated flank steak, mozzarella, sweet peppers and onions, peach chimichurri aioli, esmee arugula, semolina ciabatta	
Eden Market Burger	\$19.00
Condé Nast Traveler's Best Burgers in Chicago 2025 american cheese sauce, dill pickle and grilled onion slaw, arugula, oven-dried tomatoes, black garlic dijonnaise	
Veggie Sandwich	\$17.00
grilled zucchini, avocado, cucumber, peppadew peppers, arugula, red onion, sunflower sprouts, cheddar, sourdough, calabrian aioli (v)	
Skinny Turkey Club	\$19.00
applewood bacon, smoked gouda, avocado, artisan lettuce, oven-dried tomato, onion, herb aioli, sourdough	
Avocado Toast	\$20.00
medium-boiled egg, candied fresno, radish, pickled shallot, toasted seeds, sourdough (df, v)	
Eden BLT	\$19.00
rosemary focaccia, heirloom tomato, applewood-smoked bacon, field greens, sungold aioli	

SOUPS & SALADS 5

Cashew Crunch Sesame Salad	\$16.00
cucumber, cabbage, carrot, bell pepper, cashew, crunchy wonton, orange, pea tendrils, sesame-ginger vinaigrette (vegan)	
Caesar Salad	\$15.00
gem lettuce, purple radish, sourdough crisp, parmesan	
Eden Salad	AVAILABLE OPTIONS
kale, pickled shallots, avocado, apple, dried cranberries & toasted pepitas, pecorino vinaigrette (v, gf)	side: \$8.00
	full: \$15.00
Tuscan White Bean & Kale	AVAILABLE OPTIONS
parmesan broth, cannellini beans, tuscan kale, rosemary focaccia bread (v)	cup: \$8.00
	bowl: \$12.00
Pozole Rojo	AVAILABLE OPTIONS
oven-roasted chicken, hominy, cabbage, radish, lime, tortillas	cup: \$8.00
	bowl: \$12.00

SIDES 2

French Fries	\$7.00
salt, pepper, fine herbs (vegan)	
Green City Market Fruit	AVAILABLE OPTIONS
seasonal fruit & berries, greenhouse herbs (gf, vegan)	cup: \$8.00
	bowl: \$12.00

SWEETS & TREATS 2

Cookie	\$3.00
GF Salted Chocolate Chip Sprinkles	
Green City Market Fruit Bowl	\$12.00
seasonal fruit & berries, greenhouse herbs (gf, vegan)	

WEEKEND BRUNCH 13

Peach & Blackcurrant Danish	\$10.00
oriana's blackcurrants, peach compote, vanilla bean cream, topped with blackcurrant left powder	
Sungold Tomato Danish	\$10.00
whole grain mustard, sungold jam & bellwether ricotta	
Apple Cider Donut	\$3.00
Monkey Bread	\$7.00
cinnamon, sugar, cream cheese frosting	
Apple Cinnamon Scone	\$4.00
Gluten-Free Quinoa Pancakes	\$14.00
blueberry-thyme jam, lemon mascarpone, blueberry maple syrup (gf, v)	
Classic Breakfast	\$20.00
scrambled eggs, breakfast potatoes, three slices of bacon, sourdough toast	
Farmed Mushroom Omelette *	\$20.00
gruyère, maldon salt, esmee arugula choice of side: breakfast potatoes, eden salad, market fruit cup	
Eden Breakfast Sandwich	\$15.00
gruyère, egg omelette, jalapeño remoulade, housemade bun add-ons: add-ons: bacon 4 breakfast sausage 3 avocado 3 choice of side: breakfast potatoes, eden salad, market fruit cup	
Steak & Eggs *	\$29.00
wood-grilled flank, queso fresco, chimichurri, sunny-side-up eggs, breakfast potatoes (gf)	
Breakfast Potatoes	\$7.00
cheddar and parmesan dust, paprika (v)	
Side of Bacon	\$7.00
applewood-smoked, 3 slices	

Side of Sausage	\$7.00
housemade pork breakfast sausage, 2 patties	

BRUNCH COCKTAILS 8

A Different Light	\$16.00
Seasonal Shrub, Greenhouse Herbs, Sparkling Wine	
Northern Standard	\$18.00
Rye, Carpano Antica Vermouth, Trio of Bitters	
Mimosa	\$12.00
italian brut prosecco, organic orange juice	
Mimosa Bottle Service	\$50.00
bottle italian brut prosecco, mini carafe of organic orange juice	
Bellini	\$12.00
italian brut prosecco, peach nectar	
Eden Spritz	\$14.00
spanish aperitivo, organic cava, cherry, sparkling water	
Botanic Mule	\$14.00
citadelle gin, lime, violette liqueur, ginger beer, mint	
Bloody Mary	\$14.00
playpen vodka, bloody mix, lime, olive, cheddar	

SUPERFOOD SMOOTHIES 3

Love Shack	\$14.00
banana, almond, maca, chocolate (vegan)	
Purple Rain	\$14.00
banana, mixed berries, acai, chia, coconut (vegan)	
Green Dreams Are Made of This	\$14.00
banana, pineapple, avocado, spinach, spirulina, agave (vegan)	

FROZEN DRINKS 2

Frozen Rosé Hugo Spritz	\$15.00
Sparkling Rosé, Elderflower Liqueur, Mint Syrup	
Frozen Faux-groni	\$15.00
Non-alcoholic Frozen Negroni, Lyre's London Dry, Lyre's Italian Orange	

0% ABV 3

Garden Spell	\$12.00
Beet Juice, Citrus, Ginger Beer	
Lavender Interlude	\$12.00
Lavender Agave, Cranberry, N/A Plum Bitters, Lemon, Soda	
Light Years	\$12.00
Little Saints St. Ember, Seasonal Shrub, Greenhouse Herbs, Tonic	

SMALL PLATES 9

Squash Blossom Crab Rangoons	\$20.00
strawberry sweet and sour sauce, parmesan, lemon	
Tuna Ceviche * (df, gf)	\$22.00
leche de tigre, celery, lacto-fermented green strawberries, black walnuts, stone fruit, smoked sea salt, lemon, los comanches tortilla chips	
Bibb Wedge Salad (gf, vegan)	\$19.00
adzuki beans, purple cauliflower, watermelon radish, fennel, candied pecans, crispy peas, green goddess dressing	
Roasted Beet Salad (vegan)	\$16.00
sourdough sikil pak, strawberry amba, preserved lemon-sumac vinaigrette	
Esmee Arugula Salad (gf, v)	\$14.00
blackberries, marcona almonds, shallot, prairie breeze, fines herbs, sherry vinaigrette	
Semolina Ciabatta	\$12.00
sourdough semolina ciabatta, roasted sungold butter	
Wood-Grilled Carrots (gf, vegan)	\$13.00
coconut yogurt raita, autumn 2024 apple cider saba, pistachio, shiso, berbere vinaigrette	
Heirloom Tomatoes (gf, vegan)	\$18.00
avocado mousse, watermelon, himrod grapes, radish, greenhouse herbs, lemon, cracked pepper	
Crispy Potatoes	\$11.00
salsa macha, peanuts, red pepper tahina, lime, scallions	

LARGE PLATES 8

Wood-Grilled Skirt Steak (df)	AVAILABLE OPTIONS
mixed-berry & umeboshi marinade, lime, basil, maldon salt	6oz: \$40.00
	12oz: \$65.00
Wood-Grilled Barramundi (df, gf)	\$38.00
peach piperade, lacto-fermented blueberry, cucumber, roasted corn, lime, basil, huacatay, toasted sunflower seeds	
Roasted Half Chicken (gf)	\$36.00
roasted radish and hakurei turnip, farm greens, preserved lemon jus	

Sungold Tomato Curry (gf, vegan)	\$26.00
cahokia rice, corn, lion's mane mushroom, brassicas, baby bok choy, pickled sweet peppers, candied cashews, basil	
Red Crab Bucatini	\$26.00
greenhouse pesto, beans, miso-cured egg yolks, parmesan, breadcrumbs	
Chestnut Mushroom Stracci (nf, v)	\$25.00
olive breadcrumbs, parmesan	
Greenhouse Herb Gnocchi (v)	\$24.00
sungold tomatoes, baby summer squashes, shallot, shoyu, ricotta, basil, lemon verbena	
Eden Market Burger	\$21.00
Condé Nast Traveler's Best Burgers in Chicago 2025 american cheese sauce, dill pickle & grilled onion slaw, arugula, oven-dried tomatoes, black garlic dijonaise	

DESSERT 3

Peach & Apricot Cheesecake	\$13.00
hyssop compressed peaches, apricot & lemon olive oil coulis, cornmeal streusel & bee pollen	
Chocolate & Hazelnut Cake (vegan)	\$13.00
crèmeux, cocoa nib streusel, toasted hazelnut ice cream, marmite caramel	
Strawberry Pie	\$13.00
strawberry & verjus compote, kalamata olive caramel, strawberry verjus sorbet, elderflower cream	

KIDS WEEKEND BRUNCH MENU 4

Chocolate Chip Pancakes	\$10.00
semi-sweet chocolate chips, powdered sugar, maple syrup (v)	
Kids Breakfast Plate	\$12.00
2 eggs scrambled, 2 slices of bacon, toast (df)	
Crispy Chicken Tenders	\$12.00
choice of side: fruit cup, french fries, veggies sauce: ranch, bbq, or honey mustard	
Grilled Cheese Sandwich	\$12.00
choice of side: fruit cup, french fries, veggies	

KIDS LUNCH & DINNER MENU 3

Crispy Chicken Tenders	\$12.00
sauce: ranch, bbq, or honey mustard	
Grilled Cheese Sandwich	\$12.00
Butter Noodles	\$12.00
butter & parmesan cheese or marinara sauce	

SUMMER BEVERAGE SPECIALS 4

Strawberry Matcha Latte	\$9.00
strawberry-infused milk, matcha	
Raspberry Chocolate Latte	\$8.00
housemade raspberry syrup, dark chocolate sauce, raspberry foam, hot or iced, contains dairy	
Blueberry Lavender Latte	\$8.00
housemade blueberry and lavender syrup, espresso, hot or iced	
Shaken Banana Bread Latte	\$8.00
housemade banana and maple syrup, cinnamon	

COFFEE 10

Drip Coffee	\$5.00
Americano	\$5.00
Cafe Latte	\$6.00
Cafe Mocha	\$6.00
Cappuccino	\$6.00
Caramel Macchiato	\$7.00
Chai Latte	\$7.00
Espresso - Single	\$5.00
Espresso - Double	\$7.00
Brewpoint Cold Brew	\$5.00

ADDITIONAL BEVERAGES 9

Rishi Tea	\$6.00
Chamomile Medley Organic Botanical Blend (caffeine free) Jade Cloud Organic Green Tea Earl Grey Organic Scented Black Tea English Breakfast Organic Black Tea	
Iced Tea	\$5.00
Orange Juice	\$5.00
Lemonade	\$5.00
Arnold Palmer	\$5.00
Soda	\$3.00
S. Pellegrino	\$8.00
Acqua Panna	\$8.00

Milk	\$4.00
Chocolate, Skim	

SIGNATURE COCKTAILS 7

A Different Light	\$16.00
seasonal shrub, greenhouse herbs, sparkling wine	
Go Getter	\$16.00
r(h)um blend, maraschino liqueur, grapefruit cordial, lime, salt, vetiver	
Status Symbol	\$16.00
gin, raspberry-rose cordial, acqua di cedro, lemon, absinthe rinse	
Smoke & Flowers	\$16.00
tequila, mezcal, lavender agave, lime, smoked salt	
Long Bright Dark	\$16.00
bourbon, blackberry-ginger cordial, lemon, black pepper	
Bonaparte	\$18.00
reposado tequila, amaro, yellow chartreuse, nasturtium cordial	
Spartina	\$17.00
rye, blueberry-black trumpet cordial, peychaud's bitters, absinthe rinse	

EDEN CLASSICS 3

Oak-Aged Negroni	\$20.00
gin, campari, house vermouth, charred oak	
Eden Old Fashioned	\$20.00
bourbon, cherry-fig demerara, angostura and orange bitters	
Northern Standard Manhattan	\$18.00
rye, vermouth, trio of bitters	

CHAMPAGNE & SPARKLING 7

Cava Brut, Blanchard Perez, Spain, NV	AVAILABLE OPTIONS
	g: \$12.00
	b: \$48.00
Prosecco Brut, Bisol-Jeio, Veneto, Italy, NV	AVAILABLE OPTIONS
	g: \$10.00
	b: \$44.00
Cleto Chiarli, Brut de Noir Rosé, Emilia-Romagna, Italy, NV	\$50.00
Champagne Ayala, Brut Majeur, Champagne, France, NV	\$120.00

Canard-Duchene Champagne,Demi-Sec, Champagne, France, NV	\$80.00
Veuve Clicquot, Brut, Champagne, France, NV	\$185.00
Louis Roederer, Brut Premier, Champagne, France, NV	\$195.00

WHITE 14

Sauvignon Blanc, Craggy Range, Martinborough, New Zealand, 2023	AVAILABLE OPTIONS
	g: \$14.00
	b: \$54.00
Sauvignon Blanc, Cakebread Cellars, Napa Valley, California, 2022	\$70.00
Albariño, La Val, Rias Baixas, Spain, 2022	AVAILABLE OPTIONS
	g: \$14.00
	b: \$54.00
Soave, Pieropan, Italy, 2023	\$52.00
Pinot Grigio, Scarpetta, Friuli-Venezia Giulia, Italy, 2022	AVAILABLE OPTIONS
	g: \$11.00
	b: \$48.00
Catarratto, Donnafugata, Anthilia Sicilia, Italy, 2021	\$52.00
Chablis, Premier Cru, Jean Marc Brocard, Burgundy, France, 2021	\$94.00
Chardonnay, Böen, Sonoma County, California, 2022	\$55.00
Chardonnay, Delta, Marlborough, California, 2022	AVAILABLE OPTIONS
	g: \$13.00
	b: \$52.00
Muscat Blanc à Petits Grains, Château Maris Rare Orange, Languedoc-Roussillon, France, NV	\$55.00
Kurtatsch, Pinot Grigio , Alto Adige, Italy 2021	\$60.00
Ramey, Chardonnay, Russian River Valley, California, 2020	\$98.00
Sancerre, Domaine Fouassier, Sur Le Fort, Loire Valley, France, 2022	\$80.00
Viognier, K Vintners Art Den Hoed, Yakima Valley, 2023	\$75.00

ROSÉ 2

Pinot Noir, Elouan, Oregon + California, 2022	AVAILABLE OPTIONS
	g: \$13.00
	b: \$50.00
Grenache Blend, La Fete du Rosé, Côtes de Provence, France, 2021	\$70.00

RED 16

Pinot Noir, Planet Oregon, Willamette Valley, Oregon, 2023	AVAILABLE OPTIONS
	g: \$16.00
	b: \$64.00
Cab Sauvignon, St. Hubert's, "The Stag", Paso Robles, California, 2021	AVAILABLE OPTIONS
	g: \$14.00
	b: \$56.00
Bodega Garzon, Reserva, Maldonado, Uruguay 2023	AVAILABLE OPTIONS
	g: \$16.00
	b: \$70.00
Barbera, Michele Chiarlo Le Orme, Barbera d'Asti, Italy, 2020	AVAILABLE OPTIONS
	g: \$12.00
	b: \$48.00
Zinfandel, Klinker Brick, Sonoma County, California, 2020	AVAILABLE OPTIONS
	g: \$15.00
	b: \$60.00
Cab Sauvignon, Hedges CMS, Columbia Valley, Washington, 2021	\$50.00
Red Blend, Tenuta Sette Cieli, "Yantra", Tuscany, Italy, 2021	\$75.00
Tempranillo, Cune Gran Reserva, Rioja, Spain, 2017	\$88.00
Malbec, Santa Julia, Natural, Mendoza, Argentina, 2022	\$54.00
Sangiovese Blend, Badia A Coltibuono Riserva, Chianti, Italy, 2018	\$86.00
Cab Sauvignon, Quilt, Napa Valley, California, 2021	\$81.00
Cabernet Franc, Bodega Garzon, Reserva, Maldonado, Uruguay 2023	\$75.00
Merlot, Duckhorn, Napa Valley, 2020	\$130.00
Cab Sauvignon, Caymus, Napa Valley, 2020	\$220.00
Pinot Noir, Resonance, Willamette Valley, Oregon, 2022	\$90.00
Pinot Noir, The Calling, Russian River Valley, California 2023	\$90.00

N/A WINE 1

French Bloom, Le Blanc French Sparkling, Dealcoholized Organic French Chardonnay, NV	\$75.00
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DESSERT WINE 2

Sauternes, Chateau Roumieu, Bordeaux, France, 2020	\$16.00
Late Bottled Vintage Port, Smith Woodhouse, Douro, Portugal, 2009	\$15.00