

# Brass Tack

11 E. Walton 3rd Floor, Chicago, IL 60611 · +13126461402 · Updated: Jan 14, 2026

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## SHAREABLES & STARTERS 8

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**La Fournette “Epi” Bread** **\$14.00**

honeycomb butter, smoked sea salt

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**French Onion Soup** **\$15.00**

caramelized onions, crouton, gruyere

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**Wagyu Little Cocktail Smokies** **\$21.00**

cola glaze, chives

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**Surf & Turf** **\$45.00**

australian wagyu tartare, baeri kaviari caviar, crispy capers

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**Deviled Eggs** **\$26.00**

baeri kaviari caviar, pickled mustard seed, crispy caper

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**Shrimp Cocktail** **\$25.00**

fresh horseradish, lemon

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**Crab & Spinach Dip** **\$25.00**

maryland lump crab, smoked gouda, bechamel, old bay, local bread

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**Fresh Half-Shell Oysters** **AVAILABLE OPTIONS**

mignonette, lemon, tabasco

6: \$29.00

12: \$52.00

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## SALADS 4

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**Famous Waldorf Salad** **\$22.00**

bibb lettuce heart, crisp apples, celery, concord grapes, lemon mayonnaise, toasted walnuts

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**Caesar Salad** **\$20.00**

gem lettuce, garlic brioche crouton, parmesan, house caesar dressing

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**Babe Farms Local Greens** **\$20.00**

assorted mixed baby greens, shaved watermelon radish, heirloom cherry tomato, cucumber, strawberry, crispy lentils, white balsamic dressing

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**All Greens Salad** **\$20.00**

tuscan kale, baby spinach, baby arugula, diced green apple, avocado, green goddess ranch

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## LOCAL FAVORITES 2

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## Farm Cheese Board

nightshade cheese, trillium cheese, hook's blue paradise cheese, mobay cheese, hook's 10-year yellow cheddar cheese served with seasonal fruit jam, honeycomb, marcona almonds, local breads

## Charcuterie Board

pâté de campagne, duck saucisson, sopressata veneta, serrano lomo, cured chorizo served with seasonal farm butter, mustard, cornichons, mediterranean olives, local breads

## ENTREES 7

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### Crispy Striped Bass \$46.00

pomme macaire, artichoke fricassee, fine herbs

### Loch Duart Scottish Salmon \$39.00

crispy potato anna, grilled zucchini salad, tomato saffron sauce

### Braised Beef Short Rib \$49.00

potato purée, cabernet demi, leeks

### Walnut Crusted Domestic Jumbo Lamb Chops \$75.00

sweet potato crispy pavé, charred broccolini, lamb jus

### Jidori Roasted Chicken Breast \$39.00

yellow corn "off the cob," cauliflower gratin, chicken jus

### Petite Raviol de Royan Black Truffle \$39.00

creamy leeks, roasted breakfast radishes, reggiano parmesan cheese

### "Scallop" from De Land \$32.00

trumpet mushroom, carrot mousseline, baby carrot "poulette," popcorn grains, raw cashew aioli

## SIGNATURES 3

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### Creekstone Farm NY Strip Filet \$72.00

8oz new york strip filet, potato pavé, garlic spinach, sauce bordelaise

### Blue Crab Risotto \$48.00

parmesan, asparagus, preserved lemon

### 10oz Australian Wagyu Striploin \$99.00

potato pavé, garlic spinach, sauce bordelaise

## SMOOTHIES & JUICE 10

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### Golden Girl \$11.00

carrot, pineapple, lemon, ginger, turmeric

### Pure Greens \$11.00

kale, spinach, cucumber, celery, zucchini, romaine with lemon and ginger

<b>Rockin' Beet</b>	<b>\$11.00</b>
beet, carrot, apple, lemon, ginger	
<b>Refresh Smoothie</b>	<b>\$12.00</b>
kale, apple, kiwi, banana	
<b>Balance Smoothie</b>	<b>\$12.00</b>
banana, strawberry, coconut milk, almond flour	
<b>Steel Cut Oatmeal</b>	
seasonal berries	
<b>Chia Pudding</b>	
Seasonal berries	
<b>Yogurt Parfait</b>	
House-made granola, seasonal berries	
<b>Pastry Basket</b>	
choice of three bakeries, served with jams and butter	
<b>Fruit Plate</b>	
watermelon, cantaloupe, honeydew, mixed berries, mango purée, crispy quinoa	

## FRUITS & GRAINS 10

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<b>Pastry Basket</b>	<b>\$23.00</b>
choice of three bakeries, served with jams and butter	
<b>House Made Granola</b>	<b>\$19.00</b>
choice of milk or greek yogurt with berries	
<b>Steel Cut Oatmeal</b>	<b>\$16.00</b>
seasonal berries	
<b>Seasonal Mixed Berries</b>	<b>\$21.00</b>
agave syrup, morning muffin crumbles	
<b>Greek Yogurt</b>	<b>\$21.00</b>
mixed berries, mango purée, oven roasted pistachio	
<b>Carrot &amp; Zucchini Bread</b>	<b>\$16.00</b>
coconut, pineapple, mango rum compote	
<b>Coconut Yogurt</b>	<b>\$21.00</b>
mandarin orange in syrup, homemade granola	
<b>Market Fruit Plate</b>	<b>\$21.00</b>
pineapple, honeydew, mixed berries, mango purée, crispy quinoa	
<b>Chia Pudding</b>	<b>\$18.00</b>
seasonal berries	

## Peanut Butter Overnight Oat

\$21.00

old fashioned overnight oats, greek yogurt, fresh blueberries

## OUR FARM EGGS 7

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### Avocado Toast

AVAILABLE OPTIONS

today's ricotta, avocado, mighty vine tomatoes, pickled fennel, sea salt, poached cage-free eggs

\$28.00

add lobster: \$15.00

### Smoked Salmon Toast

\$29.00

beet cured smoked salmon, cream cheese, capers, confit tomato, dill pollen

### Breakfast Sandwich

\$26.00

thick-cut applewood bacon, cage-free egg, potato rosti, sriracha aioli, american cheese, potato bun

### Maple Strawberry French Toast

\$25.00

strawberry maple cream, lemon strawberry compote

### Mini Golden Waffles

\$23.00

fresh strawberries, strawberry compote, powdered sugar

### Blueberry Pancakes

\$23.00

buttermilk pancakes, lemon blueberry confiture

### Veggie & Grain Hash

\$25.00

kale, mushrooms, quinoa, farro, sweet potato, onion, butternut squash. "just egg," daiya cheddar cheese

## EGG SPECIALTIES 6

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### Lobster Toast

\$40.00

ciabatta, truffle soft scramble, butter poached lobster, hollandaise

### Waldorf Astoria Breakfast

\$36.00

cage-free eggs any style, crispy yukon gold potatoes, toast, juice, choice of: bacon, turkey bacon, sausage, chicken sausage

### Omelette

\$28.00

ham, mushrooms, caramelized onions, gruyère, chives

### Egg White and Crab Frittata

\$39.00

jumbo crab meat, asparagus tips, tomato confit, persian cucumber salad

### Crab Benedict

\$39.00

asparagus, jumbo lump crab, hatch chili, poached cage-free eggs, old bay hollandaise

### Classic Benny

\$29.00

canadian bacon, english muffin, poached cage-free eggs, hollandaise

## SIDES 7

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### Toast

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## Crispy Yukon Potatoes

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## Applewood Bacon

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## Chicken Sausage

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## Turkey Bacon

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## Pork Patties

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## 1/2 Avocado

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## THE WALTON RUSH <sup>1</sup>

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### Chef Curated Express Lunch

**\$29.00**

B.T. Smash Burger or Crispy Chicken Sandwich, with Waldorf "Profiterole" and a non-alcoholic beverage

## STARTERS <sup>7</sup>

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### La Fournette "Epi" Bread

**\$14.00**

honeycomb butter, smoked sea salt

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### Burrata

**\$25.00**

citrus, cherry tomato, ciabatta

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### Deviled Eggs

**\$19.00**

smoked salmon, pickled mustard seed, crispy caper

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### Cheesy & Smokey Spinach Dip

**\$19.00**

smoked gouda, bechamel, old bay, local bread

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### Wagyu Little Cocktail Smokies

**\$21.00**

cola glaze, chives

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### Shrimp Cocktail

**\$25.00**

Jumbo shrimp, cocktail sauce, horseradish

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### French Onion Soup

**\$15.00**

## DESSERTS <sup>3</sup>

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### A Waldorf "Profiterole"

**\$9.00**

craquelin choux, vanilla ice cream, hot chocolate sauce

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### Pistachio Crème Brulee

**\$11.00**

lime macerated cherries, honey tuile, pistachio sponge

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### Warm Wild Mixed Berry Galette

**\$14.00**

vanilla ice cream, raspberry coulis

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## LIMITLESS LIBATIONS <sup>3</sup>

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## Rosé

choice of still or sparkling everlasting rosé by the glass to accompany your brunch

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## Mimosa

everlasting mimosa served with bouvet brut champagne and a carafe of orange juice

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## Bellini

everlasting bellini with lamara prosecco and a carafe of white peach purée and raspberry sauce

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## EYE OPENERS 7

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### House Made Granola

\$19.00

choice of milk or greek yogurt with berries

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### Steel Cut Oatmeal

\$16.00

seasonal berries

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### Greek Yogurt

\$21.00

mixed berries, mango purée, oven roasted pistachio

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### Peanut Butter Overnight Oats

\$21.00

old fashioned overnight oats, greek yogurt, fresh blueberries, caramelized pecan

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### Market Fruit Plate

\$21.00

pineapple, honeydew, mixed berries, mango purée, crispy quinoa

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### Seasonal Mixed Berries

\$21.00

agave syrup, morning muffin crumbles

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### Carrot & Zucchini Bread

\$16.00

coconut, pineapple, pecans, mango rum compote

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## FROM OUR BAKERY 5

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### Pain Au Chocolat

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### Almond Baked Croissant

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### Toffee Pecan Monkey Bread

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### Strawberry Hot Pocket

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### Plain Butter Croissant

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## DAY LOUNGE 9

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### La Fournette "Epi" Bread

\$14.00

honeycomb butter, smoked sea salt

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### Wagyu Little Cocktail Smokies

\$21.00

cola glaze, chives

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<b>Deviled Eggs</b>	<b>\$26.00</b>
baeri kaviari caviar, pickled mustard seed, crispy caper	
<b>Shrimp Cocktail</b>	<b>\$25.00</b>
Jumbo shrimp, cocktail sauce, horseradish	
<b>Crab &amp; Spinach Dip</b>	<b>\$25.00</b>
maryland lump crab, smoked gouda, bechamel, old bay, local bread	
<b>B.T. Smash Burger</b>	<b>\$24.00</b>
cheddar cheese, caramelized onion, bacon, special sauce, potato bun, fries	
<b>French Onion Soup Gratinée</b>	<b>\$15.00</b>
<b>Fresh Half-Shell Oysters</b>	<b>AVAILABLE OPTIONS</b>
mignonette, lemon, tabasco	
	6: \$29.00
	12: \$52.00
<b>Petite Raviol De Royan Black Truffle</b>	<b>\$39.00</b>
creamy leeks, roasted breakfast radishes, reggiano parmesan cheese	

## COCKTAILS 12

<b>Casa Del Pueblo</b>	<b>\$22.00</b>
Casa Dragones Blanco Tequila, Chinola Mango, Orgeat, Serrano, Citrus	
<b>The Exchange</b>	<b>\$24.00</b>
Michter's Bourbon, Heirloom Pineapple Amaro, Maple, Bitters	
<b>Mr. Palmer</b>	<b>\$55.00</b>
Macallan Double Cask 18 Years, Mancino Rosso, Bitters	
<b>La Villita</b>	<b>\$21.00</b>
Patron Silver Tequila, 400 Conejos Mezcal, Serrano, Bitters, Citrus	
<b>Arriba</b>	<b>\$22.00</b>
Brugal Blanco Rum, Smith and Cross Rum, Mancino Sakura, Banana, Citrus	
<b>Jazz and Blues</b>	<b>\$18.00</b>
Ketel One Vodka, Calvados, Vanilla, Apple, Citrus, Egg	
<b>Pullman Car Vieux</b>	<b>\$18.00</b>
Remy 1738 Cognac, Dickel Bourbon, Pinot Des Charantes, Mancino Rosso, Amaro Montenegro, Citrus	
<b>The Beverly</b>	<b>\$20.00</b>
Roe & Co Irish Whiskey, Banana, Baileys Chocolate, Frangelico, Bitters	
<b>Hyde-T</b>	<b>\$21.00</b>
Basil Hayden Bourbon, D'Usse Cognac, Zacapa 23 Rum, Tea, Citrus	
<b>Coffee House</b>	<b>\$23.00</b>
Vodka , Coffee, Chocolate, Oat Milk	

<b>First Lady</b>	<b>\$22.00</b>
N*3 Gin, Limoncello, Italicus, Citrus, Egg, Bitters	
<b>The 1835 Whiskey Point</b>	<b>\$24.00</b>
High West Bourbon, Meletti Amaro, St George Spice, Pear, Ginger	

## DRAFT BEER 2

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<b>Stella Artois</b>	<b>\$9.00</b>
<b>Goose Island IPA</b>	<b>\$9.00</b>

## CHAMPAGNE & SPARKLING BY THE GLASS 9

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<b>Moet &amp; Chandon</b>	<b>\$27.00</b>
brut champagne, france, nv	
<b>Ceretto I Vignaioli</b>	<b>\$16.00</b>
moscato d'asti, italy nv	
<b>Domaine Ste. Michelle</b>	<b>\$18.00</b>
sparkling brut, columbia valley, nv	
<b>Telmont</b>	<b>\$35.00</b>
brut, champagne, france, nv.	
<b>Vueve Clicquot</b>	<b>\$29.00</b>
brut yellow label, champagne, france, nv	
<b>Dealamotte by Salon</b>	<b>\$40.00</b>
champagne, france, nv	
<b>Lanson Le Rose</b>	<b>\$38.00</b>
champagne, france, nv	
<b>Roederer Estate</b>	<b>\$25.00</b>
brut, anderson valley, california, nv	
<b>Telmont</b>	<b>\$35.00</b>
rosé, champagne, france, nv	

## WHITE WINE BY THE GLASS 5

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<b>Jordan</b>	<b>\$25.00</b>
chardonnay, napa valley, california, 2021	
<b>Carpe Diem</b>	<b>\$20.00</b>
chardonnay, anderson valley, california, 2019	
<b>Cloud Bay</b>	<b>\$25.00</b>
sauvignon blanc, marlborough, nz, 2022	

<b>Sanford</b>	<b>\$25.00</b>
chardonnay, sta. rita hills, california, 2022	
<b>Stag's Leap Aveta</b>	<b>\$26.00</b>
sauvignon blanc, napa valley, california	

## RED WINE BY THE GLASS 7

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<b>Jordan</b>	<b>\$33.00</b>
cabernet sauvignon, alexander valley, 2019	
<b>Daou Vineyards</b>	<b>\$18.00</b>
cabernet sauvignon, paso robles, california, 2022	
<b>Enroute Les Pommiers</b>	<b>\$35.00</b>
pinot noir, russian rivervalley, california, 2022	
<b>Bodega Norton Reserva</b>	<b>\$24.00</b>
malbec, mendoze, argentina, 2020	
<b>Paul Durdilly Les Grandes Coasses</b>	<b>\$19.00</b>
gamay, beaujolais, france, 2021	
<b>Ruffino Modus</b>	<b>\$32.00</b>
brunello di montalcino, italy	
<b>Ponzi Vineyards</b>	<b>\$17.00</b>
pinot noir, willamette, oregon, 2021	