

# Longman & Eagle

2657 N Kedzie Ave 60647-1607 · +17732767110 · Updated: Jan 14, 2026

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## BREAKFAST 13

### PBR Breakfast

Two Eggs Any Style, North Country Bacon or Housemade Sausage, House Potatoes, Ice-cold Can of PBR

\$10.00

Without Can of PBR: \$9.00

### Smoked Scottish Salmon Benedict

**\$15.00**

Pumpernickel Rye, Poached Eggs, Thousand Island Hollandaise, Salmon Roe, Shaved Fennel, Red Onion, Pickled Apples & Watercress. Choice of House Potatoes or Mixed Greens

### Sunnyside Duck Egg Hash

**\$14.00**

Duck Confit, Shallots, Yukon Gold Potato, Black Truffle Vinaigrette

### Market Omelet

**\$14.00**

Piperade, Shredded Mozzarella, Micro Basil. Choice of House Potatoes or Mixed Greens

### Whole Hog Crepinette

**AVAILABLE OPTIONS**

Cheese Grits, Collards, Natural Maple Jus

\$13.00

Add a Sunnyside Up Egg:

\$15.00

### Housemade Challah French Toast

**\$14.00**

Spiced Pudding, Candied Pecans, Bruleed Marshmallows, Housemade Graham Cacker, Rum Panna Cotta

### Country-Fried Steak

**\$15.00**

Polenta, Biscuits, Red-Eye Gravy, Pickled Green Beans, Sunnyside Egg

### Quiche of Buttered Leeks

**\$14.00**

Beach Mushrooms, Spaghetti Squash, Brown Butter Pumpkin, Zucchini, Farm Arugula, Pumpkin Rosemary Puree

### Tete de Cochon

**\$14.00**

Lemon Aioli, Porridge, Pickled Shallots, Sunnyside Egg

### House Made Biscuits & Pork Sausage Gravy

**AVAILABLE OPTIONS**

\$11.00

With 2 Eggs: \$13.00

### Fried Chicken

**\$14.00**

Waffles, Sweet Potato & Pork Belly Hash, Maple Syrup

### Shrimp & Grits

**\$16.00**

Gulf Prawns, Andouille Sausage, Andouille Vinaigrette

## Housemade Coconut-Lime Granola

\$10.00

Vanilla Crème Fraîche Yogurt, Coffee Pavlova, Stone Fruit

## LUNCH 6

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### Ploughman's Platter

\$13.00

Pork Rilette, Serrano Ham, Boquerones, Cornichons, Soft Boiled Egg, Werp Farm Greens, Fruit Mostarda, Montelerraina, Baguette

### Slow Roasted Cauliflower

\$14.00

Beluga Lentils, Caramelized Onion, Golden Raisins, Mango, Cucumber Raita

### Clam Chowder

\$10.00

Lardons, Fried Clam Bellies, Barigouled Celery, Lemon Preserve, Bay Leaf Oyster Cracker

### Chilaquile Cavatelli

\$15.00

Scrambled Eggs, Salsa Rioja, Tortilla Powder, Fresh Tomatillo

### Organic Werp Farm Greens

\$8.00

Fine Herbs, Sea Salt, Green Goddess Dressing

### Mick Klug Farm Apple Salad

\$12.00

Shaved Apples, Red Oak Leaf, Parisienne Apples, Candied Pumpkin Seeds, Manchego Cheese, Caramel Apple Vinaigrette

## SANDWICHES 4

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### Wild Boar Sloppy Joe

\$14.00

Crispy Sage & Onion, Pickled Jalapeño, Housemade Sesame Seed Bun

### Slagel Family Farms Burger

AVAILABLE OPTIONS

Aged Widmer's Cheddar, North Country Bacon, Housemade Sesame Seed Bun

\$14.00

Add an Egg: \$16.00

### Pork Belly Cubano

\$12.00

Ham, Fontina, Dijonaise, Housemade Zucchini Pickles

### Croque Madame

\$14.00

Brioche, Housemade Pork Sausage, Gruyere, Mornay, Half Acre 'Chub Step' Beer Mustard, Sunnyside Egg

## SIDES 5

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### Toast with Housemade Preserves & Whipped Butter

\$3.00

### Housemade Breakfast Sausage

\$5.00

### North Country Bacon

\$4.00

### House Potatoes

\$4.00

### Anson Mill Cheese Grits, Saba

\$5.00

## BAR SNACKS 6

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<b>House Marinated Olives</b>	<b>\$5.00</b>
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<b>Slagel Family Farms Swedish Meatballs</b>	<b>\$8.00</b>
Honey-Parsnip Puree, Gaufrette potato, Fried Parsley, Huckleberry	
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<b>Pretzel, Welsh Rarebit</b>	<b>\$7.00</b>
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<b>Artisanal Cheese Selection, Fruit Mostarda, Crostini</b>	<b>\$12.00</b>
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<b>Housemade Paté, Pickles, Sourdough Tartines</b>	<b>\$9.00</b>
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<b>Warm Cheese Gougeres, Gruyere Mornay Sauce</b>	<b>\$7.00</b>

## SMALL PLATES 11

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<b>Beef Tartare</b>	<b>\$15.00</b>
Special Sauce, Lettuce, Pickles, Sesame Seed Bun, Shoestring Fries	
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<b>Roasted Marrow Bones</b>	<b>\$14.00</b>
Bacon Shallot Jam, Preserved Meyer Lemon, Sea Salt, Sourdough Toast	
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<b>Fried Goat Ravioli</b>	<b>\$15.00</b>
Black Bean Puree, Crema, Tomatillo, Pickled Carrot, Avocado Mousse, Nacho Cheese	
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<b>Tete de Cochon</b>	<b>\$16.00</b>
Five-Spice Mustard, Sunnyside Duck Egg, Picked Parsley, Pickled Shallot	
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<b>Venison Sausage</b>	<b>\$15.00</b>
Potato & Cabbage Pierogi, Braised Cabbage, Smoked Crème Fraiche, Pickled Mustard Seeds, Rye Puree	
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<b>Hand Rolled Truffle Potato Gnocchi</b>	<b>\$17.00</b>
Bottarga, Jamon de Serrano, Smoked Salmon Roe	
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<b>Braised Rabbit</b>	<b>\$16.00</b>
Mustard Braised Carrots, Pickled Ramps & Rhubarb, Homestyle Dumplings, Rabbit Jus	
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<b>Beer Battered Smelt</b>	<b>\$14.00</b>
Braised Dandelion Greens, Cattail Marmalade, Caper Ge	
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<b>Andouille-Spiced Sweetbreads</b>	<b>\$18.00</b>
Alligator, Zucchini, Scallion Puree, Puffed Rice, Gumbo	
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<b>Organic Werp Farm Greens</b>	<b>\$8.00</b>
Sea Salt, Green Goddess Dressing	
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<b>Mick Klug Farm Apple Salad</b>	<b>\$12.00</b>
Shaved Apples, Red Oak Leaf, Parisienne Apples, Candied Pumpkin Seeds, Manchego Cheese, Caramel Apple Vinaigrette	

## ENTREES 9

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<b>Seared Berkshire Pork Tenderloin</b>	<b>\$30.00</b>
Foie Gras, Stewed Pork Shank, Cannellini Beans, Pumpkin-Cardamom Puree, Serrano Chile, Maple Gastrique	

<b>Crispy Arctic Char</b>	<b>\$26.00</b>
Rutabaga-Apple Puree, Brandy Apples, Matsutake Mushrooms, Chestnuts, Turnips, Puffed Beef Tendon, Brown Butter Bits	
<b>Fried Chicken Roulade</b>	<b>\$26.00</b>
Buttermilk & Ranch Spiced Farce, Duck Fat Biscuits, Aerated Sriracha, Smoked Green Apple & Cipollini Onion, High Life Gel, Cayenne Chicken Jus	
<b>Slagel Family Farms Ribeye</b>	<b>\$34.00</b>
Caramelized Onions, Maitake Mushrooms, Shishito Peppers, Broccolini, Taleggio, Bread Puree	
<b>Pan Seared Tuna</b>	<b>\$28.00</b>
Zucchini, Lobster Mushroom, Melted Leeks, Orange, Lime, DriedChili-Tequila Broth	
<b>Slow Roasted Cauliflower</b>	<b>\$18.00</b>
Beluga Lentils, Carmelized Onion, Golden Raisins, Mango, Cucumber Raita	
<b>Buckwheat Cannelloni</b>	<b>\$18.00</b>
Chickpeas, French Feta, Marinated Eggplant, Fennel Barigoule, Sauce Soubise	
<b>Slagel Family Farms Burger</b>	<b>\$15.00</b>
Aged Widmer's Cheddar, North Country Bacon, Housemade Sesame Seed Bun, Beef Fat Fries	
<b>Wild Boar Sloppy Joe</b>	<b>\$15.00</b>
Crispy Sage, Onion, Pickled Jalapeno, Housemade Sesame Seed Bun, Beef Fat Fries	

## DESSERTS 5

<b>Black Sesame Doughnut</b>	<b>\$9.00</b>
Coconut Tapioca, Black Sesame Puree, Powdered Coconut, Lime, Coriander, Lime & Palm Sugar Granita, Coconut Sorbet	
<b>Pralined Pecan Terrine</b>	<b>\$9.00</b>
Caramel & Bourbon, Espresso, Honey Foam, Chocolate, Malted Ice Cream, Bourbon Panna Cotta	
<b>Kentucky Corpse Reviver Twinkie</b>	<b>\$10.00</b>
Powdered Lemon, Mint Bavarois, Bourbon Granita, Bourbon Condensed Milk, Lemon Puree, Lemon Confit, Brown Butter-Orange Blossom Ice Cream	
<b>Crepes Bananas Foster</b>	<b>\$9.00</b>
Smoked Caramel, Rum Gelee, Banana Custard, ChocolateCovered Nino Banana, Smoked Nino Banana-Crème Fraiche Sherbet, Carbon Powder	
<b>Housemade Nutty Buddy</b>	<b>\$10.00</b>
Crispy Peanut & Single Origin Chocolate Cubes, Chocolate Biscuit, Chocolate Wafer, Pretzel Custard, Brown Cow Ice Cream, Peanut Brittle	