

kanela

— breakfast club —

Sweet

KANELA FRENCH TOAST	10
challah bread, sweet lemon crème fraîche, apricot jam	
RED VELVET FRENCH TOAST	11
cream cheese frosting, fresh strawberries, crème anglaise	
CRUNCHY FRENCH TOAST	11
challah bread rolled in crunchy corn flakes topped with fresh berries, crème anglaise	
BACON INFUSED WAFFLE	12
chocolate bacon, caramel sauce, chocolate sauce	
NUTELLA S'MORES WAFFLE	12
layered nutella, crushed graham crackers, caramelized marshmallows, chocolate sauce	
LEMON BLUEBERRY PANCAKES	12
fresh blueberries, lemon zest, blueberry jam, honey butter	
BANANA NUT MULTIGRAIN PANCAKES	12
caramelized bananas, crème anglaise	
COCO CRUNCH PANCAKES	12
coco crunch crisp, chocolate chips, white chocolate frosting, chocolate sauce	

Savory

served with herb roasted red potatoes, side salad or fruit

SPICY FETA OMELETTE {v}	11
tyrokafteri cheese (spicy whipped feta), red onion, tomato, fresno pepper garnish, toast	
EGG-WHITE OMELETTE {v}	12
mushroom, avocado, tomato, onion, green pepper, salsa verde, toast	
GOAT CHEESE OMELETTE {v}	12
goat cheese, arugula, sun dried tomato pesto, toast	
CHORIZO & EGGS	12
eggs over easy, house made chorizo, avocado, chihuahua cheese, salsa verde, cilantro, toast	
CRAB CAKE BENEDICT	12.5
poached egg, avocado, crab cake, chipotle hollandaise, english muffin	
PORK BELLY BENEDICT	12.5
poached egg, brown sugar rubbed pork belly, brussels sprouts, dried cranberry, house hollandaise, english muffin	
WILD MUSHROOM & ARUGULA BENEDICT {v}	12.5
poached egg, wilted arugula, wild mushroom, sriracha hollandaise, mornay sauce, english muffin	
CALIFORNIA BENEDICT {v}	11
poached egg, avocado, sautéed spinach, tomato, sriracha hollandaise, english muffin {ADD peppered bacon or veggie bacon +\$2}	
SKILLET OF THE DAY	two eggs, toast 11
LORRAINE SCRAMBLE	11
peppered bacon, gruyere cheese, caramelized onion, charred scallion, toast	
BISCUITS & GRAVY	12
southern style house pork sausage, sage gravy, sunny side eggs	
CHICKEN & WAFFLES	13
buttermilk fried chicken, sunny side up eggs, sriracha honey sauce	
TWO EGGS	9
with breakfast meat or veggie meat, toast	

starters

KANELA ROLL	5
MONKEY BREAD kanela, honey butter, walnut	5
LOUKOUMADES	4.5
greek doughnut: lemon-honey syrup, toasted walnut,	
POTATO PANCAKES {v}	6
fresh herbs, sour cream, applesauce	
GREEK YOGURT {v}	6
honey, berries, granola	
CHIA SEED PUDDING {v}	7
almond milk, greek honey, coconut, blueberries, almonds	
MAC & CHEESE {v}	6
cheddar, smoked provolone, parmesan	
STEEL CUT OATMEAL {vg}	7
coconut shavings, blackberries, blueberries	
AVOCADO TOAST {vg}	8.5
avocado spread, sea salt, olive oil, chickpeas, sriracha drizzle	

sandwiches

served with housemade chips, potatoes, side salad, or fruit

FRIED EGG SANDWICH	11
aged cheddar, spinach, tomato, peppered bacon or veggie bacon, bagel, chili aioli	
BREAKFAST SANDWICH	12
house made pork sausage, cheddar, sunny side egg, arugula, spicy pepper jam, english muffin	
LOX & BAGEL	13
sliced smoked salmon, red onion, tomato, cucumber, capers, chive cream cheese, bagel	
CAFÉ BURGER	10
grass fed beef, smoked provolone, lettuce, tomato, pickle, mustard, mayo, sunny side egg, brioche bun {ADD bacon +\$2}	
CHICKEN AVOCADO BLT	12
roasted chicken, spinach, tomato, avocado, peppered bacon, swiss cheese, artisan bread, chili aioli	
GRILLED CHEESE & TOMATO SOUP {v}	10
challah bread, cheddar, swiss, tomato, {ADD peppered bacon or veggie bacon +\$2} {ADD fried egg or avocado +\$1}	
SPICY BLACK BEAN WRAP	11
tomato basil wrap, black bean, avocado, tomato, corn, pesto, goat cheese, fresh spinach, jalapeño	
CHORIZO WRAP	11
house made chorizo, scrambled eggs, chihuahua cheese, salsa verde, cilantro	
BREAKFAST TACOS {vg}	11
3 corn tortillas, black beans, corn, avocado, diced greens, green onions, hot sauce, salsa	
MONTE CRISTO	12
smoked ham, swiss cheese, challah french toast, egg over easy, house raspberry jam	
FRIED CHICKEN SANDWICH	12
buttermilk fried chicken, cheddar, pickle, lettuce, mayo, brioche bun	

soups & salads

ADD chicken or smoked salmon +\$3 to salads

SOUP OF THE DAY <i>made fresh daily!</i>	5
HOUSE SALAD	9
mixed greens, spinach, croutons, sliced red apples, walnuts, red grapes, diced celery, house vinaigrette	
COBB SALAD	12
wild greens, roasted chicken, tomato, avocado, bacon, blue cheese, hard boiled egg, creamy blue cheese dressing	
GREEK SALAD	9
mixed greens, tomato, cucumber, feta, sliced red onion, kalamata olive, greek vinaigrette	
BEET & GOAT CHEESE SALAD	11
kale, mixed greens, chopped walnuts, dried cranberry, avocado, balsamic vinaigrette	

sides

BREAKFAST MEAT	4	RED POTATOES	4
peppered bacon, smoked ham, housemade chicken sausage, housemade pork sausage patty, pork belly		herb roasted	
vegetarian sausage or veggie bacon {v}	4	TOAST	1.25
		sourdough, pumpernickel, multigrain, english muffin	
		TWO EGGS	3
		SHORT STACK	4
		SEASONAL FRUIT	4.5

kanela

breakfast club

• LAKEVIEW* •
3231 N CLARK ST.
CHICAGO, IL 60657

• OLDTOWN* •
1552 N WELLS ST.
CHICAGO, IL 60610

• STREETERVILLE •
500 N LAKE SHORE DR.
CHICAGO, IL 60611

• WICKER PARK •
1408 N MILWAUKEE AVE.
CHICAGO, IL 60622

*Free
Parking!

Fresh Squeezed juice & juice blends

ORANGE.....	4.25
GRAPEFRUIT.....	4.25
APPLE.....	4.00
STRAWBERRY + ORANGE.....	4.25
DAY TO DAY.....	5.50
beet, apple, celery, lemon	
RED BLISS.....	5.50
beet, carrot, orange, celery, ginger	
PEAR SPLASH.....	5.50
pear, carrot, ginger, orange	
SKIN REVIVE.....	5.50
kale, pineapple, cucumber, lemon	

smoothies made with non-fat greek yogurt

PB & J.....	6.50
strawberry, blueberry, raspberry peanut butter	
APPLE BERRY.....	6.50
raspberry, blueberry, strawberry, apple	
WHEATGRASS LEMON BERRY.....	6.50
lemon, blueberry, strawberry, wheatgrass	
SUNSET.....	6.50
strawberry, banana, orange, honey	

drinks

HORIZON ORGANIC MILK.....	3.00
HORIZON ORGANIC CHOCOLATE MILK.....	3.00
SOY MILK.....	3.00
ALMOND MILK.....	3.00
sodas.....	2.50
pepsi, diet pepsi, sierra mist, ginger ale	

 We use only the finest and freshest ingredients available

IN ORDER TO PLEASE OUR CUSTOMERS. EVERY KANELA PLATE is carefully inspected to meet the highest standards and our quality expectations. At Kanela we make almost everything from scratch. We use the best ingredients in our family's recipes, because you can taste the difference. We use superior products like cage free organic eggs and we hand make every burger from 100% tallgrass ground beef. Most of our ingredients are sourced from local farms, and many from family run businesses working their dream just like us.

Please inform your server of any allergy or dietary restrictions as menu items can contain unlisted ingredients

Proudly Serving coffee



Julius Meinl

HOUSE BLEND.....	2.85
FRENCH PRESS COFFEE.....	4.50
(please allow five minutes)	
CAFE AU LAIT MEINL.....	3.00
coffee, steamed milk	
DOUBLE ESPRESSO.....	3.00
CAPPUCCINO.....	3.75
Meinl espresso, steamed milk, generous foam	
AMERICANO.....	3.00
Meinl espresso, hot water	
LATTE MACCHIATO.....	4.25
Meinl espresso, steamed milk, foam	
CAFE LATTE.....	4.25
Meinl espresso, generous steamed milk, foam	
CAFE MOCHA.....	4.50
Meinl espresso, Meinl European cocoa, steamed milk, whipped cream	
PEPPERMINT MOCHA.....	4.50
Meinl espresso, Meinl European cocoa, steamed milk, mint flavor, whipped cream	
CHAI TEA LATTE.....	4.50
Oregon chai, steamed milk	
HOT CHOCOLATE.....	3.50
Meinl European cocoa, steamed milk, whipped cream	
PEPPERMINT HOT CHOCOLATE.....	4.00
Meinl European cocoa, steamed milk, mint flavor, whipped cream	

Monin gourmet flavorings + 50¢

CARAMEL • FRENCH VANILLA
HAZELNUT • SUGAR-FREE VANILLA
PEPPERMINT • PUMPKIN SPICE

iced coffee + tea

GREEK FRAPPE (sugar to taste, milk optional).....	4.50
ICED COFFEE.....	2.85
ICED AMERICANO.....	3.00
ICED MOCHA.....	4.00
ICED LATTE.....	4.00
ICED BLACK TEA.....	3.00
ICED CHAI TEA LATTE.....	4.00
teas.....	3.00

chamomile	cherry	green jasmine
pure green	earl grey	assam thyme
peppermint	darjeeling	queen's blend
roibos vanilla	green lemon lime	fruit symphony

Plan your next event here! EMAIL EVENTS@KANELACHICAGO.COM

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.