

BREAKFAST

6:00AM - 10:30AM

COLD-PRESSED & FRESH-SQUEEZED JUICE

Hangover Cure - 8
Pomelo Grapefruit Juice - 7

G21 Cold-Press - 7
Sweet Valencia Orange Juice - 7

Skinny Jeans - 8
V8 Tomato Juice - 5

COFFEE

Proudly serving Sparrow Coffee and Benjamin's Tea - Chicago, IL

Fresh Brewed Coffee - 4
Latte - 6
Chai Latte - 6

Espresso - 5
Macchiato - 6
Hot Benjamin Teas - 5

Cappuccino - 5
Café Mocha - 5
Cold Brew - 5

7-Grain Oatmeal - 10
brown sugar, dried cherries,
toasted pecans
Blueberry Muffin - 5

Fresh Berries - 10
lemon creme
Bakery Basket - 10
assorted mini pastries

Croissant - 5
regular or chocolate
Granola Parfait - 11
house-made granola, chia yogurt

Avocado Toast - 15
multigrain toast, soft poached egg, breakfast radish, cherry tomato, balsamic glaze

Gravlax - 16
dill-cured gravlax, capers, red onion, tomato, cream cheese, toasted bagel

Ham & Aged Cheddar Croissant - 12
scrambled eggs, tomato jam, breakfast potatoes

Autograph Omelet - 15
ham and gruyere, breakfast potatoes, sourdough toast

Farmer's Market Omelet - 14
peppers, mushrooms and asparagus, hook's aged cheddar, breakfast potatoes, 7-grain toast

Benedict 21 - 16
poached egg, hollandaise, choice of smoked ham or house-cured gravlax, breakfast potatoes

LaSalle Breakfast - 15
two eggs, any style, smoked bacon or house-cured gravlax, breakfast potatoes, 7-grain toast

Steak & Eggs - 22
grilled ny strip, chimichurri, choice of eggs, rosemary, breakfast potatoes, sourdough toast

SIDES

Breakfast Sausage - 7
pork or plant based

Applewood Smoked
Bacon - 7

Gravlax - 8

Breakfast Potatoes - 7

Fresh Berries - 7

English Muffin - 5
preserves

Toast - 5
wheat, white, rye, 7-grain,
sourdough, gluten free

PROUD PARTNERS - LOCAL/HUMANE/SUSTAINABLE

Cook's Venture Farms
Mick Klug Farms

Fischer Farms
Mighty Vine

Nichols Farm & Orchard
Kinnikinnick Farms

Hook's Creamery
Revol Greens

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server if you have any food allergies or dietary restrictions.

ALL DAY

10:30AM - 11:00PM

STARTERS

Steak Tartare - 21

traditional accompaniments

Hearth-Fired Cauliflower - 12

crispy kale, pine nuts, golden raisins, calabrian chili vinaigrette

G21 Side Salad - 8

romain, iceberg, frise, tomato, hearts of palm, radish, green goddess

Caesar Salad - 14

romaine, parmesan ciabatta crouton, egg, white anchovies, reggiano

Baby Beets Salad - 14

arugula, strawberries, avocado salsa verde, radish, mocha crumble, aged sherry vinaigrette

MAINS

G21 Dry-Aged Steakhouse Burger - 21

hook's aged cheddar, caramelized onions, tomato, arugula, dijonaise, G21 steak sauce, house-fries

Gravlax - 16

dill-cured salmon, capers, red onion, tomato, cream cheese, toasted bagel

Roasted Turkey - 18

applewood smoked bacon, avocado, tomato jam, sprouts, chipotle aioli, sourdough

Faroe Island Salmon - 29

asparagus, pistachio, taleggio-stuffed apricots, yuzu

Steak Frites - 38

10 oz. NY strip steak, red wine demi, parmesan truffle fries

Dry-Aged NY Strip - 52

45 days, 14 oz.

SIDES

Grilled King Trumpet Mushrooms - 15

Roanoke Fries - 7

garlic aioli, parmesean

Charred Asparagus - 10

hollandaise

DESSERT

Chocolate Tart - 12

Pistachio Macaroons - 12

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BEVERAGES

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Cappuccino - 5
 Café Mocha - 5
 Cold Brew - 5

WINE

BUBBLY

Avissi, Brut Rose
Veneto, Italy

Avissi, Prosecco
Veneto, Italy

Nicolas Feuillatte, Brut Rose, 187 ML
Chouilly, France

WHITE

Craggy Range Te Muna, Sauvignon Blanc
Marlborough NZ

Ziata vineyards, Karen Cakebread, Sauvignon Blanc
Napa Valley, CA

Serenity, White Blend
High Valley, CA

Terras Gouda, Albarino
Pontevedra, Spain

Ceretto, D.O.C. Arneis
Blangè, Langhe

Lumina, Pinot Grigio
Triveneto, Italy

ROSE

Bieler Pere et Fils, Rosè
Provence, France

Serenity, Rosè of Pinot Noir
High Valley, CA

GLASS BTL

14

56

RED

Brassfield, Pinot Noir
High Valley, CA

Bravium, Pinot Noir
Anderson Valley, CA

Iron & Sand, Cabernet Sauvignon
Paso Robles, CA

Napa Cellars, Cabernet Sauvignon
Napa Valley, CA

Unshackled by Prisoner, Red Blend
Napa Valley, CA

The Prisoner Wine Co Saldo, Zinfandel
Napa Valley, CA

CORAVIN

Drappier Carte D'or Brut
Reims, France

Patz & Hall, Chardonnay
Russian River, CA

Prisonner Wine Co, Red Blend
Napa Valley, CA

Far Niente Post & Beam, Cabernet Sauvignon
Napa Valley, CA

GLASS BTL

14

56

18

72

16

64

18

72

16

64

17

66

25

95

20

65

30

115

25

95

BEER

Alter Brewing, Ambigram, Chicago

8

Pale Wheat Ale, Chicago

9

Blue Moon, Belgian-Style Wheat Ale, Colorado

8

3 Floyds Brewing Co. Gumballhead American Wheat, Indiana

8

Clausthaler Non-Alcoholic, Germany, 0.04%

6

Michigan Pear Virtue Cider, Apple Pear Cider, Michigan

8

Brooklyn Lager Brooklyn Brewery, American Amber, New York

9