

PASSERÖ



brunch

The sparrow symbolizes vigilance, joy, creativity and wisdom. Sparrows are small in size but extremely protective, especially as a clan. Sparrows are constantly busy building nests, foraging for food and protecting their young, and they serve as a reminder that busy hands and minds promote a happy and full life.

brunch

www.eatpassero.com

5 west campbell street arlington heights il 60005

224.857.8900

brunch cocktails

tropic thunder - flor de caña rum + giffard strawberry + pineapple + fresh squeezed lime + tiki bitters **11**

a strategic blunder - del maguey mezcal + house made grenadine + fresh lime + aromatic bitters **11**

prosecco punch - vodka + prosecco + pomegranate + coconut syrup + valencia orange **11***

mimosa - prosecco + fresh squeezed valencia orange juice **11***

bloody mary - vodka + zesty house made bloody mix + celery salt + antipasti skewer **10***

**go bottomless brunch cocktails w/ our mimosas or bloody mary for \$17/per person*

fresh juices and coffee

fresh valencia orange or florida pink grapefruit juice **4**

dark matter coffee **3**

iced cold brew coffee **3.5**

iced chai latte - kilogram organic chai + housemade vanilla almond milk **4**

chocolate hazelnut mocha - unicorn blood espresso + oaxacan dark chocolate + vanilla whipped cream **5**

antipasti + salads

buttermilk biscuit - house made seasonal jam + whipped butter **4**

whipped ricotta - orange blossom honey + roasted pecans + rosemary + maldon sea salt + griddled ciabatta **11.5**

buratta + brussels - roasted brussels sprouts + speck proscuitto + brown butter vinaigrette + marcona almonds + crostini **14**

housemade cheddar + parmesan pimento cheese - bread 'n butter pickles + everything bagel chips **8**

pork + veal meatballs - sunday recipe + anson mills heirloom polenta + crispy vidalia onions + pomodoro sauce **11.5**

loretta's chopped salad - avocado + marinated garbanzos + sweet drop peppers + sicilian olives + carrots + scallions + bacon + gorgonzola crunchy spaghetti + zesty italian vinaigrette **12.5**

tuscan kale caesar - slivered tuscan kale + crispy garbanzo + grana padano + lemon caesar vinaigrette **12**

watermelon + feta - wild arugula + strawberries + greek feta + pickled red onion + balsamic + fresh herbs **12.5**

add to any salad; grilled chicken \$5, garlic shrimp \$6, sirloin steak \$6, crispy chicken \$5, salmon \$6

brunchy things

chilaquiles - just made tortilla chips + eggs your way + salsa verde + pickled red onion + jalapeño + feta + sour cream **12.5**

obligatory avocado toast - thick cut toast + mighty vine tomato + poached eggs + chipotle hollandaise + everything bagel spice + arugula salad **12.5**

biscuits + gravy - italian sausage low country gravy + 2 scrambled eggs + housemade buttermilk biscuit **12.5**

full breakfast - 2 eggs your way + organic sausage link + thick cut maple bacon + parmesan potatoes + flapjack **13.5**

eggs benedict - griddled house made biscuit + nueske's country ham + mighty vine tomato + hollandaise + parmesan potatoes **13**

buttermilk pancakes - salted caramel butter + wisconsin maple syrup + fresh seasonal berries + house granola **13.5**

steak + eggs - 2 eggs your way + creekstone natural angus sirloin + parmesan potatoes + cherry tomato salad + garlic butter **16.5**

seasonal omelette - changes often + always good + always seasonal + always w/ parmesan potatoes **13**

bodega breakfast sandwich - fried eggs + aged american cheese + maple bacon + house hot sauce + griddled bagel + arugula salad **12.5**

our double cheeseburger - slagel farm's beef + american cheddar + house pickles + red onion + aioli + house potatoes **15**

add egg \$1 + add thick cut maple bacon \$3

not so brunchy things

fusilli vodka - classic pink sauce + calabrian chile + fresh ricotta + chives **16** **add wild pacific blue shrimp \$5**

spaghetti carbonara - chipotle brown sugar bacon + roasted butternut squash + pecorino cheese + black pepper + hen egg **18**

bucatini pomodoro - san marzano tomato + roasted sweet garlic + parmigiano reggiano + basil **15.5** **add a pork and veal meatball \$3**

braised short rib melt - local made jack and cheddar cheeses + garlic sautéed spinach + horseradish cream + semolina sourdough + hand cut fries **12**

nice piece of fish - parmesan crusted walleye + fire roasted asparagus + charred tomato relish + lemon buerre blanc **21**

our chicken parm - organic pasture raised chicken + provolone + fresh mozzarella + pomodoro sauce + fusilli vodka **16**

for the little meatballs

eggs and bacon - 2 eggs your way + 2 slices thick cut bacon + slice of sourdough toast **8**

flapjacks - two buttermilk flapjacks + fresh seasonal berries + wisconsin maple syrup **8**

oinkers in a blanket - two organic pork sausages wrapped in pancakes + served with maple syrup **8**

not all ingredients are listed in every dish, please inform our staff of any allergies so we may try to happily accomodate any request you may have

Consumer Advisory: The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone. For further information, contact your physician or public health department