

EGGS

FRENCH BREAKFAST (V) 16

*Egg any style with French bread basket
& choice of orange juice or coffee**

EGGS BENEDICT 17

*Poached eggs, brioche, herb hollandaise.
Choice of turkey or spinach. *Smoked Salmon* ADD +1.50*

QUICHE 17

Chef's choice of seasonal ingredients

ORGANIC CROQUE MONSIEUR 17

*Turkey or Mortadella Pistachio, Swiss cheese,
Bechamel sauce. Add Eggs* +2*

OMELETTE (V) 16

*Eggs, mushrooms, swiss cheese, fresh herbs
Add protein* +5*

PURPLE GRITS (V) 18

*Poached egg served over creamy purple cauliflower
and blueberries**

SIGNATURE SWEETS

CRÊPES 12

*Nutella banana, PB & J or turkey & swiss**

PARFAIT GRANOLA (V) 12

Fresh greek yogurt, rolled oats, nuts, fresh fruits

OVERNIGHT OATMEAL (V) 13

*Fresh fruits, dates, almonds, peacans, walnuts, cranberries,
pistachios and pepitas*

AÇAÍ BOWL (V)(GF) 12

Mixed Berries, Fresh Fruits, Coconut Flakes

TARTINES

AVOCADO TOAST (V) 17

*Organic country bread, avocado, poached egg**

SMOKED SALMON TARTINE 18

*Smoked salmon, organic country bread,
herbed cream cheese, capers**

BRUSSEL SPROUT BRUSCHETTA (V) 18

*Fried brussels sprouts leaves, ricotta, pesto served
with a honey roasted lemon drizzle*

SPÉCIALITÉS DE LA MAISON

RATATOUILLE (CHAKCHOUKA) (V) 18

*Poached egg, Swiss cheese, baked in a slowly simmered red sauce
made with sweet red tomatoes and bell peppers**

BURGER MAISON MARCEL 19

*Beef, caramelized onions, tomato, homemade pickles, romaine
heart, Swiss cheese, brioche bun*
ADD Egg, Turkey Bacon, or Avocado * + 1.50*

CHICKEN BURGER 18

*Seasoned ground chicken patty, lettuce, mozzarella cheese served
with roasted garlic aioli sauce, brioche bun**

ROASTED VEGETABLE SANDWICH (V) 17

*Roasted vegetables, mozzarella, pesto, organic country bread with
a side of salad*

BIG MAMA BURRATA 18

*Stracciatella cheese, cherry tomatoes, basil, rustic bread,
olive oil, salt and pepper*

SOUPS & SALADS

FRENCH ONION SOUP 13

Caramelized onions, croûtons, swiss cheese

SOUPE DU JOUR 12

QUINOA AVOCADO KALE SALAD (V)(GF) 17

*Quinoa, kale, avocado, poached egg *
ADD salmon, chicken or beef* +5*

WATERMELON SALAD 17

*Fresh Watermelon with Feta Cheese, Spinach, Shaved Fennel,
Celery, Parsley, Pistachio, Black Pepper, Vinaigrette, sweet
Dates*

SOUP & TARTINE COMBO 18

Choose any half soup and half tartine



À LA CARTE

BAGUETTE, OR TOAST JAM & BUTTER 7

ROASTED POTATOES 8

GARDEN SALAD OR AVOCADO (V) 7

TURKEY BACON* 8

EGGS ANY STYLE* 1.50 PER EGG

PROTEINS* Salmon, Chicken or Beef* 8



TEA FOR TWO

*Chef's selection of pastries & sandwiches. Includes two drinks
coffee or tea, iced or hot 40*

TWO FOR TEA

COFFEE

	12 OZ	16 OZ
CAFÉ OF THE DAY	3.00	3.50
CAPPUCCINO	4.20	4.50
AMERICANO	4.00	4.15
CAFÉ AU LAIT	4.50	5.00
CAFÉ LATTE	4.80	5.15
VANILLA LATTE	5.00	5.50
NUTELLA LATTE	5.00	5.50
LAVENDER LATTE	5.00	5.50
PISTACHIO LATTE	5.00	5.50
CARAMEL LATTE	5.00	5.50
MOCHA	5.00	5.50
HOT CHOCOLATE	4.15	4.50
COLD BREW	4.00	
MACHIATTO	4.00	
CORTADO	4.00	
ESPRESSO COFFEE	2.00	

TEA

HOT TEA	4.00
CHAI LATTE	4.50 / 5.00
LONDON FOG	4.50 / 5.00
MATCHA LATTE	4.50 / 5.00
ICED TEA	4.50

Peach or Mango + .50

BEVERAGE

EVIAN	5
PERRIER	33 cl 5 / 750 ml 9
ORANGE JUICE	6
GRAPEFRUIT JUICE	6
LEMONADE	5 <i>Add Matcha</i> + .50

SMOOTHIE BAR \$10

ENDLESS SUMMER

Strawberry, apple, mango, mint, base of coconut milk or OJ

PB & J

Banana, strawberry, peanut butter, honey, almond milk

GREEN MACHINE

Coconut milk, apple, pineapple, mint, lime, coconut milk

BRAZILIAN

Açaí, red berries, honey, almond milk

◆ Le Bar ◆

BOTTOMLESS MIMOSA 36

SATURDAY & SUNDAY FROM 10AM TO 2PM

COCKTAILS \$14

SPICY MARGARITA

Blanco Tequila, Lime, Agave, Verde Chili Liqueur

LE PRIMO PEAR

Vodka, Pear, Fresh Ginger, Lime, Sugar

BLOODY MARY

St George Vodka, Housemade bloody mary mix

APEROL SPRITZ

Aperol, Prosecco, Topped with club soda

MIMOSA

Prosecco, Orange Juice or Grapefruit Juice

BELLINI

Prosecco, Season Peach or Strawberry

FRENCH MONACO

Beer, Strawberry or Peach

9

TIPSY CHAI

Bourbon, Chai Tea, Milk, Cinnamon

9

WINE

SPARKLING ROSÉ MAISON MARCEL

Provence, France

14 / 46

ROSÉ MAISON MARCEL

Provence, France

13 / 36

PROSECCO

Italy

13 / 36

SAUVIGNON BLANC, LES DEUX MOULINS

Pays De La Loire, France

13 / 36

PINOT NOIR, LES DEUX MOULINS

Pays De La Loire, France

13 / 36

BEER

STELLA ARTOIS or CORONA

8

MILLER LIGHT Pilsner, USA

6



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* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF The items on the menu (if ordered as directed) are prepared to be "gluten friendly" and are not necessarily gluten free.