

BRUNCH | LUNCH/DINNER | LATE NIGHT

Brunch

Kegs & Eggs: Saturdays & Sundays, 11am-3pm

CHILAQUILES: Fried Tortilla Chips, Housemade Salsa Roja, Pico de Gallo, Scallions, Queso Fresco, and Two Fried Eggs

STRAWBERRY RHUBARB FRENCH TOAST: Thick cut Challah in Grand Marnier Egg Batter, Fresh Fruit, Orange Mascarpone, and Vermont Maple Syrup

HANK'S PLATE: Two Eggs, Choice of One Meat*, Crushed Breakfast Potatoes, and a Buttermilk Biscuit with Sausage Gravy
*Three Slices of Bacon / Duroc City Ham / Breakfast Sausage

COUNTRY FRIED STEAK AND EGGS: Crushed Breakfast Potatoes, Sausage Gravy, and Two Fried Eggs

OMELETTES: Three Farm Fresh Hen's Eggs, served with Crushed Breakfast Potatoes

MEDITERRANEAN: Grilled Zucchini and Summer Squash, Tomatoes, Arugula, Feta Cheese

MID-WESTERN: Sausage, Bell Peppers, Caramelized Onions, Cheddar Cheese

FARMERS: Crushed Potatoes, Bacon, Ham, Scallions, Swiss

OR choice of 3 fillings:

Bacon, Ham, Tomatoes, Mushrooms, Caramelized Onions, Scallions, Arugula,
Grilled Summer Vegetables, Feta, Cheddar, Swiss Cheese

SANDWICHES & POUTINE

THE BURGER: Our Custom Blend with Ancho Chile-Tomato Jam, Arugula, Pickled Sweet Onions, and Raw Milk Cheddar (option: add Applewood Smoked Bacon and/or an Egg)

VEGETABLE REUBEN: Grilled Portobello Mushrooms, Red Cabbage, Onions, Russian Horseradish Sauce, and Swiss on Rye (vegetarian)

SUMMER ARUGULA SALAD: Roasted Zucchini and Squash, Fresh Tomatoes, Sliced Radishes, Feta Cheese, and Red Wine Vinaigrette

SIDES

POUTINE: Frites with Applewood Smoked Bacon, Aged Cheddar, Scallions, and Sausage Gravy

CRUSHED BREAKFAST POTATOES: Crispy Red Potatoes with Chili Oil

FRITES: Dijon Aioli and Housemade Chipotle Ketchup

APPLEWOOD SMOKED BACON with Brown Sugar Black Pepper Glaze (three slices)

ONE EGG: Add to anything. Hint: Burger and Poutine

VERMONT MAPLE SYRUP

BISCUITS AND GRAVY: Buttermilk Biscuits and Sausage Gravy (two biscuits)

LAST CALL

BOURBON PEACH CRISP: Brown Sugar and Oat Streusel, and Whipped Cream

Note: Our menu changes as frequently as ingredients and our whims allow. Please come with an open mind.

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Hours / Sun - Fri 11am - 2am / Sat 11am - 3am
3155 N. Broadway / Chicago, IL 60657 / 773-857-3155 (No Reservations)