

- [Menu](#)
- [About](#)
- [Private Dining](#)
- [Press](#)
- [Gallery](#)
- [Location](#)
- [Contact & Hours](#)
- [Promotions](#)

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Map

Atwood

[Reservations](#)

- [Home](#)
- [Home](#)
- [Menu](#)
- [About Dining](#)
- [Private Dining](#)
- [Press](#)
- [Location](#)
- [Reservations](#)
- [Contact & Hours](#)
- [Promotions](#)

Atwood

Menu



Seasonal American Food + Drink

At any time of day, you'll find familiar American favorites that've been elevated with Chef Millman's elegant touch and the finest local ingredients.

In the bar, we're on a mission to enhance your evening by crafting just the right cocktail, or recommending the perfect local beer or playful wine, to fit your meal and your mood.

DINNER

BAR

BAR SNACKS

LUNCH

DESSERT

BRUNCH

BREAKFAST

AFTERNOON MENU

COLD

Roasted Beets Boursin cheese, oranges, fennel, arugula, toasted hazelnuts, honey-citrus vinaigrette	12
Midwest Cheese Board Seasonal jam, spiced nuts, honeycomb, baguette	20
Peach Caprese Fresh mozzarella, crispy prosciutto, basil, balsamic	12
Charcuterie Chef's inspiration, cherry mostarda, spiced nuts, baguette	17
Smoked Salmon Blintz Toasted caraway crepe, dill cream cheese, pickled onions, cucumber, tomato	11
Beet-Pickled Deviled Eggs Black truffle, fried shitake mushroom, micro arugula	8
House Pickles Seasonal vegetables, dill, garlic, mustard seed	6

HOT

Corn Bisque Crispy hominy, micro basil, flake salt	9
Savory Monkey Bread Lemon, parmesan, thyme	7
Braided Pretzel Loaf Mustard butter	5
Honey Lemon Roasted carrots Dill cream	7
Duck Fat Fried Chicken Thighs Sriracha honey glaze	14
Shrimp & Grits Green tomato hot sauce, crispy grit cake, laughing bird shrimp, micro cilantro, crispy ham	12
Lamb Meatballs Cumin, scallion, cilantro, szechuan peppercorn sauce	15
Crispy Chickpeas Harissa aioli, cilantro, lime	7
"BLT" Sliders Crispy braised bacon, heirloom tomatoes, arugula, herb aioli, brioche bun	10
Mac N Cheese Gruyere, fontina, aged white cheddar, pancetta, peas, bread crumbs	11
3 Sisters Popcorn White cheddar, bacon, chives	8

MAIN

House Made Fettuccini Crab, spinach, peas, white wine basil cream, artichoke crisps	25
Pork Shoulder Fingerling potatoes, radish, bacon broth, pickled onions, arugula	26
Pan Seared Chicken Focaccia & leek bread pudding, oyster mushrooms, frisee, green garlic cream	26
Hanger Steak Ramp butter, house fries, green tomato ketchup	32

Sockeye Salmon	28
Heirloom summer squash, farm carrots, lemon confit potatoes, dill cream	
Seared Alaskan Scallops	29
Laughing bird shrimp, parisian gnocchi, fennel, kale, citrus herb butter	
Vegetable Gratin	20
Spinach-goat cheese pesto, fried eggplant, zucchini, arugula, croissant crouton, tomato, shitake	
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DINNER	BAR
BAR SNACKS	LUNCH
DESSERT	BRUNCH
BREAKFAST	AFTERNOON MENU
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SWEET	
Orange- Thyme Scones	10
Orange-almond butter	
Buttermilk Waffle	12
Maple-bourbon cherry syrup, sour cherry compote, whipped butter	
Brioche French Toast	13
Chocolate mascarpone, toasted hazelnuts, powdered sugar	
Cheese Blintz	12
Almond ricotta, blueberry compote, toasted almonds	
3 Sisters Oatmeal	9
Cinnamon, raisins, walnuts, brown sugar	
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SAVORY	
Chilaquiles	16
Homemade chorizo, jalapeno, salsa verde, chihuahua cheese, sour cream, scallions	
Frittata Souffle	15
Blistered tomatoes, spinach, mushrooms, goat cheese, fresh fruit	
Truffled Poached Farm Eggs	14
3 sisters grits, seasonal vegetables & mushroom ragout, fried onion	
Eggs Benedict	15
Nueske ham, spinach, lemon hollandaise, hash browns	
Smoked Salmon Benedict	16
Avocado, red onion, arugula, dill hollandaise, hash browns	
Beef Short Rib & Potato Hash	16
House giardiniera, herb crema, eggs any style	
Atwood Omelet	15
Bacon, caramelized onions, brie, hash browns	
Smoked Salmon	17
Tomato, cucumber, pickled red onion, capers, bagel, dill cream cheese	
Lamb Cheesesteak	18
Roasted red peppers, caramelized onions, arugula, boursin cheese, fries	
Pork Belly "BLT"	17
Crispy braised bacon, heirloom tomato, arugual, aioli, brioche, fries	
Slagel Farm Beef Burger	16
White cheddar, pickled onions, bacon, arugula, fries	
Peach & Prosciutto	16
Fresh mozzarella, arugula, radish, scallions, basil vinaigrette	
Market Salad	15
Seasonal vegetables, kale, spinach, goat cheese, pistachios, lemon vinaigrette	
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SIDES	
Sourdough, Whole Grain, Cinnamon Raisin or Rye	3
English Muffin	4

Bagel	5
Cream cheese	
Bacon, Homemade Maple-Sage Sausage or Canadian Bacon	5
Sliced Fresh Fruit and Berries	8
Hash Browns	5

AND OH... WHY NOT?

Bloody Mimosa	11
Blood orange puree, fresh squeezed orange juice, cava	
Bellini Bar	11
Choice of fresh fruit purees, cava	
Pressed Scotsman	11
Gin, lemon, strawberry, zoin prosecco	
Spiced Blossom	11
St. germain, apple juice, cava	
Inferno Mary	12
Jalapeno infused vodka, house made bloody mary mix, bacon strip	
Bloody Maria	12
El jimador tequila, house made bloody mary mix	
Red Snapper	12
Beefeater gin, house made bloody mary mix	

Promotions



PLAN AHEAD
AND BE REWARDED

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