

Longman & Eagle - A modern take on an old Chicago neighborhood inn.

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- [Drink](#)
- [Sleep](#)
- [OSB at L&E](#)
- [Store](#)
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Desserts

Black Sesame Doughnut, Coconut Tapioca, Black Sesame Puree, Powdered Coconut, Lime, Coriander, Lime & Palm Sugar Granita, Coconut Sorbet	9
Pralined Pecan Terrine, Caramel & Bourbon, Espresso, Honey Foam, Chocolate Oil, Malted Ice Cream, Molasses Syrup, Chocolate Powder	10
Peach Pie, Burnt Cinnamon Oil, Chewy Buckwheat & Oat Crumble, Toasted Buckwheat Ice Cream, Honey-Peach Puree, Honey Poached Peaches	10
Mochi-Cashew Smoked Tea Steamcake, Caramelized Niño Banana, Fried Plantain, Passion Fruit-Avocado Puree, Souffled Rice, Salted Cashew Ice Cream	10
Sweet Corn Funnel Cake, Saffron-Bourbon Panna Cotta, Corn Nut Praline, Cherry Wood Ash, Charred Vanilla Ice Cream, Sweet Corn & Molasses Pudding, Bourbon Marshmallow	10

Pastry Chef: Jeremy Brutzkus

Note: Our menus change frequently, sometimes daily, as ingredients allow. The menu highlighted above is a recent menu, but is likely to change without notice.

Hours

Hours / Mon - Fri 9am - 2am / Sat 9am - 3am / Sun 9am - 2am

Address

2657 N. Kedzie Ave / Chicago, IL 60647 / 773-276-7110 (No Reservations)