

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

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Bar Snacks

House Marinated Olives	5
Slagel Family Farms Meatballs, Anson Mills Polenta, Puff Pastry, Pepperoni, Marinara	8
Pretzel, Welsh Rarebit	7
Artisanal Cheese Selection, Fruit Mostarda, Crostini	12
Housemade Paté, Giardiniera, Sourdough Tartines	9
BBQ Spiced Beef Rinds	5

Small Plates

Beef Tartare, Foie Gras Torchon, Medjool Dates, Klug Farms Peaches, Mustard Greens, Buttered Challah, Truffle Gribiche	18
Slagel Family Farms Bone Marrow, Bacon-Shallot Jam, Green Apple Kimchi, Pickled Garlic & Shallots, Parsley, Sourdough	15
Marinated Octopus & Boudin Noir Salad, Ricotta Salata, Boquerones, Fingerling Potato Chips, Arugula, Green Olive Caramel	19
Pig's Head, Blue Cheese, Carrot & Celery Relish, Buffalo Sauce	16
Sourdough Crusted Veal Brain, Heirloom Tomato, Bacon Lardon, Bibb Lettuce, Sourdough Croutons, Garlic Aioli, Tomato-Truffle Vinaigrette	16
Braised Pork Cheek, Sour Cabbage, Sea Island Red Peas, Pickled Mustard Seeds, Green Apple, Chinese Mustard Caramel, Beer Foam	16
Duck-In-A-Jar, Duck Pastrami, Duck Donfit, Duck Heart, Rice Beans, Potatoes, Klug Farms Raspberries, Duck Blood-Foie Gras Jus	17
Maine Lobster, Squid Ink Tagliatelle, Crab Streusel, Lobster Gel, Cotija Cheese, Mole	18
Housemade Burrata, Mushroom Marmalade, Compressed Apricots, Radishes, Raspberry Mustard, Whole Grain Bread	16
Organic Werp Farm Greens, Sea Salt, Green Goddess Dressing	8
Compressed Melon Salad, Watercress, Pecorino, Pickled Carrot, Watermelon Radish, Ice Wine-Melon Vinaigrette	15

Entrees

Painted Hills Strip Loin, Horseradish-Bone Marrow Pomme Puree, Crispy Leeks, Truffle Creamed Escarole, Foie Gras-Whiskey Bearnaise	38
Corvina, Frog Legs, Fried Oyster, Braised Greens, Anson Mills Grits, Sunchoke Confit, Green Tomato Chowchow, Southern Pork Broth	30
Fried Chicken Roulade, Duck Fat Biscuits, High Life Apples, Cipollini Onions, Waffle Puree, Honey Espuma, Cayenne-Maple Chicken Jus	26
Berkshire Pork Tenderloin, Seared Foie Gras, Pork Shank Braised Beans, Butternut Squash Cardamom Puree, Serrano Chiles, Maple Banyuls Gastrique	32
Grilled Cobia, Klug Farms Sweet Corn-Summer Squash Succotash, Mellow Corn Polenta, Peach & Pickled Ramp Relish	28
Slow Roasted Cauliflower, Beluga Lentils, Carmelized Onion, Golden Raisins, Mango, Cucumber Raita	18
Housemade Potato Gnocchi, One Hour Duck Egg, Fava Beans, Morels, Grilled Asparagus Relish, Parmesan	24
Slagel Family Farms Burger, Aged Widmer's Cheddar, North Country Bacon, Housemade Sesame Seed Bun, Beef Fat Fries	16
Wild Boar Sloppy Joe, Crispy Sage, Onion, Pickled Jalapeno, Housemade Sesame Seed Bun, Beef Fat Fries	16

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)