

## Salads

---



**Chicken Salad**

9



**Salad**

## Dessert

---



**Lemon Ricotta Almond Flourless Cake**

6  
€



**Chocolate Chip Cookies**

## Desserts

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**Cupcake of the Day**

4 €



**Chocolate ice cream**

22



**Flourless Chocolate Cake**

6 €



**Flourless Chocolate Torte**

## Non alcoholic drinks

---



**Iced Tea**

3  
€



**Kombucha**

## Appetizers

---



**Lettuce Wraps**

13  
€



**Shrimp Cocktail**

8



**Crabcakes**

## Pizza

---



**American**

8



**Meat Pizza**



**Turkey**

## Salad

---



Salad with pecan nuts

9

## Extras

---



1/2 Avocado

2  
€

## Snacks

---



Brownies

## Toast

---



French Toast

11  
€

## Sides & Extras

---



**Roasted Tomato**

## Sandwiches

---



**The Grilled Chicken Sandwich**

14  
€



**Mae's Chicken**

6  
€

## Breakfast

---



**Eggie Sandwich**

11  
€



**Huevos Locos**

13  
€



**Fruit Cup**

4  
€

## SIDES

---



**Yogurt Granola**

9  
€



**Billionaire Bacon**

5  
€



**Multigrain Toast w/ Jam Butter**

3  
€



**Smoked Paprika Sweet Potato Wedges**

4  
€



**Feast Fries w/ Artichoke Aioli\***

6  
€



**Roasted Fingerling Potatoes**



**Corn Off the Cob**

## Drinks

---



**HOT SHOT**

3  
€

## Chicken

---



**Fried chicken**

14

## Little things

---



Scones

## Steaks

---



Steak frites

9  
34  
€

## Cocktails

---



Zanahorita

11  
€



The Feast Bloody Mary

13  
€



Old Fashioned

11  
€



Aviation

10  
€

## Quiches & Bagel

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**Quiche of the Day**

6  
€

## Ice cream\*

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**Vanilla ice cream**

## Daily Specials

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**Wine Down Wednesday 1/2 Price**



**English Brekkie\***

15  
€

## Main

---



**Feast Burger\***

14  
€



**The Market Bowl**

15  
€



**Whole Grilled Fish Seasonal Catch**



**The Simple Kid**

6  
€



**Lily's Quesadilla**

6  
€

## **Appetizer**

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**Cheese Fruit Board**



**Beef Tenderloin Skewers**

## **Cake**

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**Fairytale Cookie Cake**



**Gluten Free Fairytale Cookie Cake**

## **Beer**

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**Weihenstephaner Hefe Weissbier**

5  
€



## Platters

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**Pan Fried Onion Dip**



**Crudite Vegetable Platter**

## Milk

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**Milk**

## Cookies

---



**Chocolate Chip**

## Eistee

---



**Black Tea**

3  
€

## Warme Getränke

---



Café au lait

3  
€

## Hot Sandwiches

---



BBQ Pulled Pork

## Pizzbrötchen

---



Foccacia

## Alkoholische Cocktails

---



Gin Tonic

10  
€

## Vegetables

---



**Lettuce**

## Sweets & Ice

---



**Cookies**

## Yaki Udon - Udon Nudeln

---



**Roast Beef**

## Pasta Zutaten

---



**Meatballs**

9

## Brunch

---



**Morning Pastry Tray**

## Iced Teas

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**Matcha Lemonade**

5  
€

## Beverages

---



**Organic Chocolate Milk**

2  
€

## Contorni

---



**Chicken Breakfast Sausage**

## Tea

---



**Green Tea**

3  
€

## Hot Beverages

---



**Additional Espresso Shot**

1  
€

## Coffee

---



**Cappuccino**

9  
3  
€

## Small Bites

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**Bacon Wrapped Plum**



**Mini Turkey Meatballs**



**Vegan Sweet Potato Cakes**

## Entrees

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**Sweet Potato Quinoa**

## Eggs

---



**Market Plate\***

14  
€



**Two Eggs any Way**

3  
€

## **Weekend Specials**

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**Friday Only Fish Chips**

18  
€



**Saturday Only Fried Chicken Sandwich**

14  
€

## **Featured Items**

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**Deep Dish Quiche**

## **Rose**

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**Rosé Domaine Cantarelle Madam Provence, France**

9  
€

## **White**

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**House White Company 251**

7  
€



**Pinot Grigio Terre di Marca Veneto, Italy**

9  
€



**Pinot Grigio Black Oak Healdsburg, CA, USA**

7  
€



**Sauvignon Blanc Fernlands Marlborough, New Zealand**

9  
€



**Chardonnay Victoria Friuli-Venezia Giulia, Italy**

9  
€



**Riesling Seehof Rheinhessen, Germany**

10  
€

## Red

---



**House Red Company 251**

7  
€



**Tempranillo Camina La Mancha, Spain**

8  
€



**Cabernet Sauvignon Havenscourt California, USA**

9  
€



**Bordeaux Château Sainte-Marie Bordeaux, France**

9  
€



**Nero d'Avola Allesandro di Camporelli Sicily, Italy**

9  
€



**Pinot Noir Havenscourt California, USA**

9  
€

## Side Salads

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**Lemon Herb Spaghetti**



**Lemon Roasted Vegetables**

## Draft Beer

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**Stella Artois Leuven, Belgium**

4  
€

## Sparkling

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**Cava Casteller Vilafranca Cataluña, Spain**

8  
€



**Sparkling Rosé Pavão Vinho Verde, Portugal**

9  
€



## Gluten Free

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**Gluten Free Brownies**

## Brunch Menu

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**Pastry of the Day**

3  
€

## Shared Plates

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**Feast Fries**

6  
€



**Roasted Beet Nachos**

10  
€

## Specialty Drinks

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**Sea Salt Matcha Latte**

5  
€



**MF Beet Down**

5  
€



**Stormy London Fog**

5  
€

## Fried

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**Panko Chicken Skewers**

## Craft

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**Lagunitas IPA Petaluma, CA**

5  
€

## Draft Beers

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**Pabst Blue Ribbon**

3  
€

## Beer/Cider

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**Coors Light Golden, CO**

3  
€

## Draft

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**Boddington's Cream Ale United Kingdom**

6  
€



**Wild Onion Brewery Misfit IPA Lake Barrington, IL**

6  
€



**Cruz Blanca Palm Shade APA Chicago, IL**

6  
€



**Great Lakes Oktoberfest Cleveland, OH**

6  
€



**Avery Brewing White Rascal Belgian White Boulder, CO**

6  
€



**Metropolitan Brewing Crankshaft German Kolsch Chicago, IL**

6  
€



**Lexington Brewing Distilling Bourbon Barrel Ale Lexington, KY**

6  
€



**The Eighth Handle Rotating**



**Allagash White Portland, ME**

5  
€

## Enhancements

---



**Fresh Fruit Berries**

## Vegan Options

---



**Vegan**

## Crispy Fried

---



**Fish Chips\***

18  
€

## Green Salads

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**The Figgy Green Salad**

## Break Time

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**Angel Food**

## Smalls

---



**Fritters**

11  
€

## Mimosas

---



**The Strawberry Thyme**

9  
€



**The Peach Rosemary**

9  
€



**The Seasonal The Hummingbird**

10  
€

## Otsumami

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**Blistered Shishitos\***

10  
€

## Bottle

---



**O'Doul's NA St. Louis, MO**

4  
€

## Steak Enhancements

---



**Whipped Herb Butter**

## Salads + Bowls

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**The Figgy Green Salad\***

13  
€



**MF Caesar**

12  
€



**Grilled Tandoori Chicken Bowl**

14  
€



**The Grain Bowl**

12  
€



**Bowl of Turkey Chili\***

7  
€

## Cocktail

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**MF BS**

10  
€



**The Negroni Fizz**

10  
€



**The Hammersmith**

11  
€

## Can

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**Penrose Taproom IPA Geneva, IL**

5  
€



**Half Acre Daisy Cutter Chicago, IL**

6  
€



**Buffalo Creek Brewing 360 Pilsner Long Grove, IL**

5  
€



**Buffalo Creek Brewing Farmers Illegit Daughter Long Grove, IL**

5  
€

## Sammies

---



**Farmers BLT**

13  
€



**House Smoked Turkey Truffle\***

13  
€



**The Feast Burger\***

14  
€

## Coffee\*

---



Latte

4  
€



Coffee

## Specialty Coffees

---



House Coffee

3  
€

## Big Zalads

---



The House Salad

12  
€

## Flatbreads & Salads

---



Kale



## The

---



**Herbal**

3  
€

## Collection

---



**Kale Salad**

## Tap List

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**Lavenberry**

5  
€

## BOTTOMLESS MIMOSAS

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**Bottomless Mimosas**

16  
€

## Kombucha on Tap

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**Ginger Sarsaparilla**

4  
€

## Insalata

---



**Kale Caesar**

## Soups, Salads, & Boards

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**Artisan Cheese Board**

21  
€

## Home Comforts

---



**Orzo Pasta**

## Drinks

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**Drinks**

## Dakota's Specialty Cocktails

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**Elderberry**

4  
€

## Homemade Dinners

---



**1/2 Roasted Chicken**

25  
€

## Soup | Salad | Sides

---



**Broccoli Slaw**

## Additional Services

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**Custom-Designed Plated Dinners Desserts**



**Complete Equipment Tent Rental**



**Serving Staff Bartenders**



**Need a Space to Party?**

## Sweet Trays

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**Assorted Finger Sweet Tray**



**Gluten Free Sweet Trays**

## Bistro Sandwiches

---



**Roasted Turkey Truffle**

## Southern Exposures

---



**Fried Chicken Sammie**

14  
€

## Valentines Menu

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**Midnight Mocha**

5  
€

## McCafé® Coffees

---



**Iced Coffee**

3  
€

## Add-Ins

---



**Syrup, Almond Milk, or Oat Milk**

1  
€

## Coffee / Hot

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**GOLDEN MILK**

5  
€

## Cookies by the Dozen

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**Gluten Free Fairytale**



**Krispy Swirl**



**Dark Chocolate Salty Oat**



**Gluten Free Dark Chocolate Salty Oat**



**Vegan Lemon Drops**

## Sides \$6

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**Chicken Sausage**

9  
4  
€

## FRESH FILLED DOUGHNUTS

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**MORNING MATCHA**

11  
€

## Loose-Leaf Teas

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**White Tea**

3  
€

## The "Fine Print"

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**The Fine Print**

## Valencia's Daily Features

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**Thirsty Thursday**

5  
€

## Toast + Yogurt

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**Eva's Avocado Toast**

11  
€



**MF Toast\***

12  
€

## Kombucha + Fresh Juice

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**Fresh In-House OJ**

4  
€



**Everyone Loves a Ginger**

8  
€



**The Feast Beast**

8  
€

## Neighborhood Burgers

---



**The Classic**

10  
€

## Breakfast at Tiffany £67

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**Seasonal Fruit Bowl**

4  
€

## Surf & Turf Meal for Two

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**Parker House Rolls**

## Fish - Lunch & Dinner

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**Chilean Salmon**

25  
€

## Uncategorized

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**Falafel Benedict**

13  
€



**Fairytale**