

mains	
beef burger 8 oz with cheddar, bacon, lettuce, tomato, red onion + french fries	12.50
turkey burger swiss, caramelized onions, lettuce, tomato, honey mustard + french fries	12.50
black bean veggie burger pepper jack, avocado, lettuce, tomato, chipotle aioli + sweet potato fries	12.50
roast chicken mustard glazed half chicken, caramelized potatoes, shallots, carrots, parsnips and brussels sprouts, rosemary bread pudding + mustard white wine pan gravy	19.00
butternut squash ravioli goat cheese, spiced walnuts, crispy sage, brown butter + balsamic syrup	16.00
blackened fish tacos black beans and red onions, coleslaw, mexican rice, corn tortillas, mango salsa + chipotle aioli	17.00
beef short ribs butternut squash gnocchi, swiss chard, pearl onions + red wine	21.00
bbq salmon jalapeno corn hotcakes, avocado salsa + spicy BBQ sauce	19.00
chicken breast stuffed with herbed goat cheese with potato gnocchi, spinach, grape tomatoes + lemon beurre blanc	19.00
whitefish haricots verts, grape tomatoes, sweet corn, mushrooms + truffle cream sauce	19.00
skirt steak balsamic marinade, sauteed mushrooms and onions, grilled green beans, garlic mashed potatoes + zinfandel reduction	21.00
pork chop sweet potato gratin, brussels sprouts with bacon and shallots + apple cider grain mustard gravy	19.00
lamb and pappardelle slow cooked lamb shank tomato ragu with pecorino romano + pesto	18.00
chicken chopped salad broccoli, romaine, red and yellow bell peppers, green beans, grape tomatoes, grilled corn, garbanzo beans, carrots, radish, red onions + goddess dressing	16.00
steak tortilla salad marinated skirt steak, avocado, grilled red onions, grape tomatoes, mixed greens, tortilla strips + creamy herb dressing	16.00

sides	
garlic mashed potatoes	4.50
sauteed spinach	4.50
caramelized root vegetables	5.00
french fries	4.00
sweet potato fries with curried mayonnaise	5.00
grilled green beans	5.00
sauteed brussels sprouts with bacon + shallots	5.00

desserts	
7.00	
chocolate lava cake with raspberry sauce and creme anglaise	
sticky toffee pudding cake with butterscotch sauce	
cheesecake of the day	
today's warm bread pudding with creme anglaise	
slice of red velvet cake with cream cheese frosting	
slice of organic carrot cake	
two delicious cupcakes	

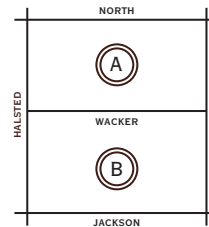


yes, we cater!

All of our appetizers, entrees, salads and desserts can be presented on platters for your office event, home party or any other function. Please ask a manager for details.

yes, we deliver!

Area A: \$2.50
with \$15.00 minimum order
Area B: \$5.00
with a \$25.00 minimum order



delivery or pickup

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breakfast

(served 8 am to 3 pm daily)

fresh fruit salad with honey lime yogurt	6.50
steel cut oatmeal with sliced bananas + brown sugar	6.50
healthy breakfast parfait Milk and Honey granola, organic vanilla yogurt + fresh berries	6.75
challah french toast with blueberry-peach compote + creme anglaise	9.50
oatmeal pancakes with cinnamon-apple compote, honey-vanilla butter + walnut brittle	9.50
chilaquiles with chicken, tomatillo sauce, corn tortillas, pepper jack + two eggs	9.75
feast grand slam two eggs any style, crispy bacon, pork sausage, feast potatoes + toast	9.50
breakfast croissant scrambled eggs, prosciutto, roasted tomatoes, mozzarella + arugula + feast potatoes	9.25
breakfast burrito flour tortilla with scrambled eggs, pepper jack, refried beans, guacamole + sour cream with pico de gallo + feast potatoes	9.50
garbage omelette bacon, sausage, mushrooms, bell peppers, onions, tomatoes, cheddar + pepper jack served with feast potatoes (<i>no substitutions thank you</i>)	9.75
build your own omelette choose 3 ingredients - cheddar, mozzarella, feta, swiss, pepper jack, goat cheese, roasted peppers, bacon, chicken sausage, pork sausage, ham, spinach, roasted tomatoes, caramelized onions, mushrooms, fresh basil. served with feast potatoes	9.75
eggs benedict two poached eggs and country ham over an english muffin with hollandaise sauce + feast potatoes	12.00
eggs royale two poached eggs and smoked salmon over an english muffin with hollandaise sauce, caviar + feast potatoes	13.50
crab benedict two poached eggs and crab cakes over jalapeno corn bread with chipotle hollandaise + feast potatoes	13.50
eggs portobello two poached eggs over a breaded portobello mushroom with spinach, roasted tomatoes, hollandaise sauce + feast potatoes	12.50
steak benedict two poached eggs and skirt steak over an english muffin with hollandaise sauce + feast potatoes	12.50
benedict trio one each: eggs royale, crab benedict and eggs benedict + feast potatoes	17.00
smoked salmon plate toasted bagel, cream cheese, sliced tomatoes, red onions, mixed greens, capers + lemon wedge	12.50

menu items subject to change

lunch

(served 11 am to 3 pm daily)

chicken tortilla soup or soup of the day with avocado, pepper jack + tortilla strips	<i>cup</i> 4.00 <i>owl</i> 6.00
mixed greens salad	6.00
mesclun greens, cherry tomatoes, shredded carrots + balsamic vinaigrette	
dip trio hummus, roasted red pepper and walnut, spinach artichoke + pita	8.50
bbq chicken quesadilla bell peppers, pepper jack, red onion, jalapenos + cilantro with coleslaw	8.00
margherita pizza tomato, fresh mozzarella + basil	10.00
wild mushroom pizza mozzarella, mascarpone, thyme + truffle oil	10.00
prosciutto pizza mozzarella, tomato, red onion + arugula with lemon vinaigrette	10.00
spinach, chicken and pear salad candied pecans, dried cranberries, gorgonzola + sherry vinaigrette	12.50
steak tortilla salad marinated steak, charred red onions, avocado, cherry tomatoes, corn, mixed greens, cilantro herb dressing + crispy tortilla strips	14.00
tuna melt tuna salad, sliced tomatoes and melted cheddar on country white toast	10.75
kentucky hot brown served open faced on country white with sliced turkey breast, bacon, tomato + mornay sauce with cheddar and parmesan	12.00
beef burger 8 oz with bacon, cheddar, lettuce, tomato + red onion	11.00
turkey burger with swiss cheese, caramelized onions, lettuce, tomato + honey mustard	11.00
black bean veggie burger avocado, pepper jack, lettuce, tomato + chipotle mayo	11.00
grilled chicken club bacon, guacamole, lettuce, tomato + lemon mayonnaise on baguette	11.00
lemon + rosemary chicken skewers hummus with feta, kalamata olive, cucumber + grape tomato salad, lemon vinaigrette + pita bread	12.00
caprese sandwich with fresh mozzarella, vine ripened tomatoes, pesto + arugula	12.50
smoked turkey wrap with swiss, arugula, red onions + sun dried tomato pesto in a spinach wrap	10.00
chicken chopped salad chicken, roasted corn, carrots, broccoli, cucumber, cabbage, red onions, red and yellow peppers, garbanzos, radish, snow peas, green beans + Goddess dressing	12.00
salmon teriyaki spinach, orange, cucumber + red onion salad over soba noodles	14.00

all sandwiches served with french fries, feast potatoes or mixed greens

dinner

(served from 5.00 pm daily)

	appetizers	
chicken tortilla soup with avocado, pepper jack + tortilla strips		6.00
dip trio hummus, roasted red pepper and walnut, spinach artichoke + pita		9.00
crispy calamari artichoke tapenade + red pepper aioli		9.50
black mussels dijon white wine broth + grilled ciabatta		12.00
feast mac and cheese	<i>sm</i> 8.00 <i>lg</i> 12.00	
bacon, roasted tomatoes, parmesan, cream + toasted breadcrumbs		
bbq chicken quesadilla bell peppers, pepper jack, red onions, jalapenos + cilantro with coleslaw		8.50
crab cakes with corn salsa + chipotle mayonnaise		10.00
guacamole with housemade corn tortilla chips		9.00
hot dates chorizo stuffed medjool dates wrapped in bacon with spicy tomato sauce		9.50
risotto	<i>sm</i> 11.00 <i>lg</i> 19.00	
creamy arborio rice with shrimp, sweet potatoes + bacon		
won ton napoleon tuna tartar, seared sesame crusted tuna + tuna sashimi layered with won ton crisps, mixed greens, wasabi dressing, sweet soy + pickled ginger		10.00
cheese plate artisan cheeses with baguette, fruit and relish		15.00
	pizzas	10.00
margherita tomato, fresh mozzarella + basil		
wild mushroom mozzarella, mascarpone, thyme + truffle oil		
prosciutto mozzarella, tomato, red onion + arugula salad with lemon vinaigrette		
	salads	
mixed greens with cherry tomatoes, shredded carrots + balsamic vinaigrette		6.00
roasted beet arugula, panko crusted goat cheese, oranges + red wine vinaigrette		9.00
spinach pears, candied pecans, dried cranberries, gorgonzola + sherry vinaigrette		9.00
apple + walnut crisp apples, toasted walnuts, manchego, mixed greens + honey-thyme vinaigrette		9.00