

TERRACE 16

"on weekends, we brunch"

THE CLASSICS

Continental - sliced seasonal fruit or yogurt with house-made granola & berries
assorted cereals with choice of milk, bagel with cream cheese
freshly brewed coffee, tea or fresh juice | 21

*Americana - two eggs any style, fingerling potatoes
choice of bacon, sausage or country ham, toast
served with jams, fresh brewed coffee, teas or fresh juice | 28

*Steak & Eggs - 10 oz hanger steak, fingerling potatoes, bearnaise sauce
fresh greens & sunny side up egg | 38

*Traditional Eggs Benedict - smoked canadian bacon & hollandaise | 24

SPECIALTY BRUNCH ENTREES

*Avocado -Toast (DF, Veg) - sourdough toast with choice of eggs, pickled vegetables | 23
add smoked salmon 5

*Salmon's Best - lox salmon, toasted bagel, red onion, cucumber | 26

*Lobster Omelet (GF) - Spinach, tomato & fingerling potatoes | 32

Vegetable Frittata (Veg) - egg whites, asparagus, wild mushrooms.
spinach, gruyere, fingerling potatoes, arugula | 23

*Croque Madame - french toast bread, sunny side egg, smoked ham, swiss cheese,
roasted tomatoes and potatoes| 22

*Brunch Burger - open faced-brioche, american cheese, caramelized onion,
burger sauce & sunny side up egg| 29

*Turkey Avocado Club - oven roasted turkey, swiss cheese, apple-wood bacon,
avocado, aioli, grilled hoagie| 22

*Breakfast Burrito - scrambled eggs, fingerling potatoes, chorizo, avocado, chihuahua| 25

Fried Chicken Wings (8 pc) - chef's special buffalo sauce, celery & carrots, ranch dressing| 22

GRIDDLE GREATS

French Toast (Veg) - fresh seasonal fruit, whipped cream cheese | 22

Buttermilk Pancakes (Veg) - fresh seasonal berries & maple syrup | 22

Belgian Waffles (Veg) - fresh seasonal berries, whipped cream, maple syrup | 22

SIDES

Breakfast Meats (GF) - chicken sausage, pork sausage, country ham, turkey bacon, smoked apple wood bacon, avocado, one egg | 6

Breakfast Potatoes (GF) - roasted peppers & onions | 7

Steel Cut Oats (Veg, GF) - milk, honey & apple | 14

Organic Greek Yogurt Parfait (GF, Veg) - seasonal berries, granola | 18

Fruit Plate (GF, DF, V, Veg) - fresh sliced melon, citrus, and seasonal berries | 18

Bowl of Fresh Seasonal Berries | 12

BEVERAGES

coffee/ espresso/ cappuccino/caffé latte
selection of Metz luxury premium teas | 7

Bottled Water - Evian | 12 Badoit | 12

Fresh Juice - orange, carrot, apple, grapefruit | 7

TERRACE 16 BOTTOMLESS

**must order a brunch entrée to participate
90 minute limit on all bottomless cocktails*

Bloody Mary's - Absolut Vodka | 22 Ketel One Vodka | 25

Mimosas | 20 Bellini's | 20 Prosecco - Syltbar | 25

Champagne - Moet Chandon Imperial | 60 Veuve Clicquot | 65

*GF - GLUTEN FREE *DF- DAIRY FREE *V- VEGAN *VEG- VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. OUR MENU DOES CONTAIN ITEMS SERVED RAW OR PARTIALLY COOKED, OR MAY CONTAIN RAW OR PARTIALLY COOKED INGREDIENTS.



@TERRACE16CHICAGO

@TRUMPCHICAGO

401 N WABASH CHICAGO, IL 60611 (312) 588-8030

FOR YOUR CONVENIENCE, A SERVICE CHARGE OF 20% AND APPLICABLE TAXES WILL BE ADDED TO YOUR CHECK