
FRONTIER

WEST TOWN ★ CHICAGO

BRUNCH

SATURDAY & SUNDAY
10AM-3PM

★ O A T S & G R A I N S ★

SHRIMP & CORN GRITS <i>Anson Mills Grits, Gulf Shrimp, Scallions, Parmesan</i>	14
PUMPKIN SEED GRANOLA <i>Yogurt, Honey, Berry Compote</i>	8
BERRY OATMEAL <i>Seasonal Berries, Cinnamon, Honey, Freeze-Dried Orange</i>	9

★ B R U N C H S W E E T S ★

BEIGNETS <i>Powdered Sugar, Rum Apple Sauce</i>	5
SALTED CARAMEL FRENCH TOAST <i>Maple Braised Bacon, Apples, Spiced Pecans</i>	12
BERRY POPTART <i>Berry Compote, Lemon Thyme Glaze, Crushed Smoked Almonds</i>	8
CHOCOLATE SCONE <i>Toasted, Turbinado Sugar</i>	6

★ B A R S N A C K S ★

DEVILED EGGS <i>Chives, Cayenne, Extra Virgin Olive Oil</i>	5
COBB SALAD <i>Romain, Bacon-Lardon, Corn, Avocado, Tomato, Cucumber, Cheddar, Boiled Egg, Pink Peppercorn, House Ranch</i>	12
KALE SALAD <i>Apple, Goat Cheese, Gooseberries, Sherry Vinaigrette, Dates, Chives, Almonds</i>	12
WINGS <i>Buffalo, Nashville or BBQ, House Ranch, Blue Cheese Dip, Pickled Carrots</i>	13
BACON FLIGHT <i>Lamb Bacon, Frontier Berkshire Bacon, Beef Bacon</i>	12

★ E G G S ★

HARVEST HASH <i>Market Vegetables, Goat Cheese, Potatoes, Pepita Salsa, Sunny Side Up Egg</i>	13
SMOKED BOAR HASH <i>Pulled Boar Shoulder, Sweet Peppers, Red Onion, Cilantro, Potatoes, Fried Egg, Sriracha BBQ</i>	14
WAGYU SIRLOIN STEAK & EGGS <i>Hashbrown, Scrambled Eggs, Chimichurri Sauce</i>	18

★ B U R G E R S & S A N D W I C H E S ★

LAMB BURGER <i>Hand Pattied Lamb Burger, Cucumber Dill Yogurt, Provolone, Watercress, Harissa Aioli, Fries</i>	15
MONTE CRISTO <i>House Bacon, Jack Cheese, Parmesan Crusted Sourdough, Fried Egg, Spiced Berry Jam, Fries</i>	14
AHI TUNA SANDWICH <i>Blackened Tuna, Tabasco Shallots, Sprouts, Wasabi Mayo, Hewn Bakery Sourdough, Fries</i>	14
CHICKEN BISCUIT <i>Cheddar & Leek Biscuit, Fried Chicken Thigh, Banana Peppers, Nashville Hot Sauce, Cheddar Cheese, Fries</i>	14
FRONTIER BURGER <i>Double patties, Cheddar, LTO, Pickle, Burger Sauce Hewn Bakery Bun, Fries</i>	14
BISCUIT SANDWICH <i>Cheddar & Leek Biscuit, Smoked Ham, Jalapeno Jam, Tomato, Fries</i>	14
WATER BUFFALO BURGER <i>Double Water Buffalo Patties, Cheddar, Bacon & Onion Jam, LTO, Fried Jalapeno Peppers, BBQ, Fries</i>	16

SUBSTITUTE FRONTIER'S CHEESY BREAKFAST POTATOES +2
FRONTIER'S BEEF BACON +3

★ B R U N C H P U N C H ★

CRANBERRY GIN BUCK <i>Gin, Cranberry, Lime, Ginger Beer</i>	10/60
FRONT PORCH SOUR <i>Chamomile infused Rye Whiskey, Egg White, Lemon, Simple, Angostura</i>	10/60
CORPSE REVIVER #2 <i>Gin, Lemon, Cocchi Americano, Cointreau</i>	12/65
MIMOSA <i>Freshly Squeezed Orange Juice & Chenet Champagne</i>	12/70
BLOODY MARY <i>Frontier's House Spicy Mix, Breckenridge Vodka</i>	12

★ 10.11.18 ★

WE CATER!

Annie@Pioneertaverngroup.com

EXECUTIVE CHEF
BRIAN JUPITER ★

CHEF DE CUISINE
AZAZI MORSI ★

SOUS CHEF
REGINA POLK ★
