

# GEORDIE'S

WRIGLEY MANSION

## TO BEGIN BRUNCH

ASSORTED PASTRIES

House Cultured Butter

SEASONAL FRESH FRUIT

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## CHOICE OF ENTRÉE

**SUMMER VEGETABLE HASH GF, V**

Asparagus, Potato, Leeks, Cherry Tomatoes, Spring Onion, Corn, Cilantro Crema

**FAROE ISLAND SALMON**

Grilled Corn Succotash, Arugula, Buerre Blanc

**CROQUE MADAME**

Brioche, Sunny Side Egg, Nueske's Ham, Gruyère, Mornay, Frisée

**ROSEMARY CRUSTED PRIME RIB**

Sunny Side Egg, Bordelaise

**WAGYU CHEESEBURGER**

Brioche Bun, American Cheese, Bread & Butter Pickles, Dijonnaise

**CRAB CAKE BENEDICT**

Poached Egg, Rémoûlade, Hollandaise, Frisée

**DUCK CONFIT CHILAQUILES**

Tomatillo Salsa, Crema, Pickled Onion, Radish, Jalapeño, Avocado, Sunny Side Egg

**NY CHEESECAKE MILKBREAD FRENCH TOAST V**

Whipped Cream Cheese, Macerated Berries, Graham Cracker Crumble

**FRIED CHICKEN & BROWN SUGAR WAFFLE**

Chicken Thigh, Sunny Side Up Egg, Maple Syrup

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## FAMILY STYLE SIDES

**MAPLE GLAZED BACON GF**

**SCHREINER'S BREAKFAST SAUSAGE GF, V**

**CRISPY FINGERLING POTATOES GF, V**

**LOLLA ROSSA CITRUS SALAD GF, V**

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## DESSERTS

PLEASE VISIT OUR DESSERT ROOM LOCATED IN JAMIE'S WINE BAR

EXECUTIVE CHEF DAVID BRITO

GF Gluten Free V Vegetarian

20% gratuity applied to parties of 6 or more. All non-members will be charged a \$5 trial membership fee per household.  
\$79/adult, \$35/child ages 5-12 Coffee, juice, tea, soda included

\*Consuming raw or undercooked seafood, meats or eggs may be hazardous to your health. \*Indicates items that may be served raw or undercooked.



JAMIE HORMEL HOSPITALITY