

# Brunch Menu



Jose "Mosquito" Alvarez - Executive Chef

## RAW BAR *Oysters, minimum of 3 pieces*

### Blue Point Oysters 3.75ea <sup>GF</sup>

Connecticut oysters served with cucumber mignonette and cocktail sauce. Rockefeller or grilled with jalapeño and bacon, add \$2.

### Hood Canal Oysters 3.95ea <sup>GF</sup>

Washington State oysters served with cucumber mignonette and cocktail sauce.

## STARTERS

### Cherry Pepper Calamari 16

Fried calamari, tossed with sliced cherry peppers and served with marinara.

### Potstickers 12

Choice of pork or vegetable, served with soy ginger and honey mustard.

### Lemon Basil Hummus 14 <sup>GF</sup> *without bread*

Chickpea hummus, mixed with basil and fresh lemon juice, served with watermelon radish, carrots and pita bread.

### Baked Zucchini Cakes 14

Served with marinara sauce.

### Spinach & Artichoke Dip 13

Served with pita bread.

## GREENS *Half or full-sized versions. Add Grilled Chicken \$5, Cajun Shrimp or Grilled Salmon \$9.*

### Eggplant Caprese 19 <sup>V</sup> <sup>GF</sup>

Vine ripened tomatoes, buffalo mozzarella and breaded eggplant, stacked and served over baby arugula with shaved parmesan, pistachio pesto dressing and balsamic syrup drizzle.

### Chopped Salad 12/19 <sup>GF</sup>

Mixed greens, hearts of palm, chick peas, sweet corn, kalamata olives, tomatoes, Vidalia onion, feta cheese and pulled chicken, tossed in a honey Dijon vinaigrette dressing.

The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune system. Thorough cooking of such animal foods reduces the risk of illness.

### Hamachi Crudo 19

Orange and lemon zest, cucumber, avocado and hoisin.

### Ahi Tuna Nachos 23

Ahi tuna served with crispy wontons and spicy mayo slaw.

### Cajun Shrimp 19 <sup>GF</sup>

½lb. of shrimp, Cajun-dusted, pan-fried and finished in the oven, served with honey mustard.

### Burrata & Prosciutto 19 <sup>GF</sup>

Served over baby arugula with toast points and cherry tomato. Pistachio pesto and balsamic syrup drizzle.

### Kung Pao Cauliflower 15 <sup>V</sup> <sup>GF</sup>

Tempura fried with scallions, sesame seeds and cashews, topped with a drizzle of hot honey.

### Garlic Knots 11

### Beet Salad 11/17 <sup>GF</sup> <sup>V</sup> <sup>GF</sup>

Roasted red beets and baby arugula, served with oranges, goat cheese and toasted pistachios, tossed in a pistachio pesto vinaigrette.

### Caesar Salad 9/14 <sup>GF</sup> *without breadcrumbs*

Romaine lettuce, shaved parmesan and garlic butter breadcrumbs.

### Winter Salad 11/17 <sup>GF</sup> <sup>V</sup> <sup>GF</sup>

Baby kale, quinoa, roasted sweet potatoes, apples, pomegranate seeds, and toasted cashews, tossed in a lemon vinaigrette.

## SAVORY

### Huevos Rancheros 17 <sup>GF</sup>

2 fried eggs, served over vegetable fried rice, with avocado, pico de gallo and green salsa.

### Pennville Omelet 16 <sup>GF</sup>

Spinach, artichoke hearts, tomatoes and feta cheese served with breakfast potatoes. Add sausage, chorizo, ham, or bacon \$3

### Avocado Toast 17

Rustic wheat bread, mashed avocado with cilantro, lime, arugula and sliced tomatoes. Your choice of fried or scrambled egg.

### Breakfast Burrito 13

Scrambled eggs with cheddar cheese, onions, bell peppers, pico de gallo. Served with breakfast potatoes and sour cream. Add sausage, chorizo, ham, or bacon \$3

### Quinoa Porridge 16 <sup>GF</sup>

Quinoa, egg whites, roasted mixed vegetables and pistachios, topped with goat cheese and a dust of brown sugar.

### Skirt Steak & Eggs 29 <sup>GF</sup>

Char-grilled 9oz. skirt steak, served with two eggs, any style and breakfast potatoes.

### Eggs Benedict 16

English muffin, poached egg, grilled ham and hollandaise sauce, served with hash browns. Substitute Maine Lobster or Maryland Lump Crab \$15.

### Breakfast Sandwich 15

Toasted Brioche bun with scrambled eggs, cheddar cheese, bacon, arugula, tomato and sweet basil mayo. Served with breakfast potatoes.

### Short Rib Hash 17 <sup>GF</sup>

Braised short rib tossed with hash browns, bell peppers and onions, topped with your choice of fried or scrambled egg.

## SIDES

Maple Sausage 7 Bacon 7 Ham 6 Breakfast Potatoes 7 Fries 7

Hash Browns with peppers & onions 8

## SWEET

### Nutella French Toast 16

Brioche loaf, drizzled Nutella and sliced strawberries, served with maple syrup.

### Matcha Pancakes 13

Served with whipped butter and maple syrup. Add strawberries or blueberries \$3.

## TWO-HANDED *All sandwiches served with fries or cole slaw.*

### Lobster Roll 32 <sup>V</sup>

Maine lobster tossed in a Sriracha mayo with celery, scallions and watermelon radish, served in a buttered New England roll.

### Wagyu Burger 23

8oz. Snake River Farms-Northwest burger, grilled and topped with cheddar cheese sweet onion, sliced tomato, arugula on a brioche bun. Add Fried Egg \$1.50, Bacon \$2, Onion Strings \$1.50, Gluten-free bun \$2.

### Salmon Burger 19

Fresh ground salmon patty, arugula, tomato, sweet onion and sweet basil mayo. Gluten-free bun \$2.

### Tito's Bloody Mary 13

Served with soppressata, cornichons, jalapeño and Wisconsin cheddar.

### Filet Sliders 24

3 grilled filet medallions topped with creamy horseradish and caramelized onions.

### Turkey Sandwich 17

Ciabatta bread, roasted turkey breast, hickory bacon, lettuce, tomato, avocado, pepper jack cheese and chipotle mayo.

### Prime Burger 17

8oz. burger, grilled and served with cheddar cheese, sweet onion, sliced tomato, arugula and Sriracha mayo on a brioche bun. Add Fried Egg \$1.50, Bacon \$2, Onion Strings \$1.50, Gluten-free bun \$2.

### Fried Chicken Sandwich 17

Panko crusted and pan-fried, pepper Jack cheese, lettuce, tomato, sweet onion and chipotle mayo.

## SATURDAY & SUNDAY BRUNCH

Bottomless Mimosas \$20 (2-hour limit at table)

<sup>V</sup> Vegetarian <sup>GF</sup> Gluten Free

<sup>VG</sup> Vegan <sup>Spicy</sup> <sup>Contains Nuts</sup>

### Prime Rib 39.95

Served with au gratin potatoes. Thurs-Sun., starting at 4PM

*\*Due to the rising costs across the industry, we will be adding a 3% processing fee to offset some of the current conditions. (Credit card only, not on cash payments)*

**Book your next event!** Call (847) 745-9688 or email Dawn@PennyvilleStation.com

## ROSÉ

House 9/32

**Whispering Angel 13/48**

Rosé Provence

## SAUVIGNON BLANC

House 9/32

**Wairau River 11/39**

Marlborough

**Kim Crawford 13/48**

Marlborough

## CHARDONNAY

House 9/32

**St. Francis 11/39**

Sonoma

## INTERESTING WHITES & BLENDS

**EOS Moscato 9/34**

California

**Firestone 10/36**

Riesling, Santa Barbara

**Caymus Conundrum 13/48**

Blend, California

## SPARKLING

**Valdo Marca Oro 11/39**

Sparkling Rosé, Italy

**Loriella 10/36**

Prosecco, DOC

**Henriot Brut 99**

## PINOT GRIGIO

House 9/32

**Primaterra 11/39**

DOC Delle Venezia

**Bertani Velante 12/44**

Italy

**Sonoma Cutrer 16/59**

**Flowers 79**

Sonoma

**Fontanafredda Arneis 12/44**

Piedmont, Italy

**Langlois-Chateau Sancerre 19/72**

France

## SELTZER

**High Noon 7**

Mango  
or Watermelon

**Freshie 7**

Blood Orange Habañero  
or Grapefruit Guava



## COCKTAILS

**Be My Valentine 14**

Koval cranberry, lemon juice, syrup,  
and prosecco with a sugar rim

**Pineapple Express 14**

Pineapple infused Tito's Vodka, cinnamon demerara syrup,  
lemon juice and a splash of pineapple juice

**Hot Pepper Paloma 13**

Jose Cuervo Tradicional Plata, fresh grapefruit,  
jalapeños and a cayenne salt rim

**Tito's Frosé 13**

Tito's Handmade Vodka, rose, fresh strawberries,  
honey and lemon juice

**Rise and Grind 14**

Tito's Handmade Vodka, espresso, Kahlua and Baileys  
shaken and served up

**Barrel-Aged Manhattan 15**

Buffalo Trace Bourbon, sweet vermouth, Angostura  
& orange bitters

## OLD FASHIONEDS

**Old Fashioned 14**

Four Roses Bourbon, Pennyville's secret syrup,  
Angostura bitters and a Filthy Cherry with an orange twist

**Peanut Butter Old Fashioned 15**

Four Roses Bourbon, Screwball Peanut Butter Whiskey,  
and cinnamon demerara syrup

**Espresso Old Fashioned (The DiMeo) 16**

Four Roses Bourbon, walnut bitters, espresso and  
brown sugar coffee syrup. Shaken and served up.

## PINOT NOIR

House 9/32

**Le Charmel 11/39**

France

**Meiomi 13/48**

California

**Belle Gios 19/72**

California

## CABERNET SAUVIGNON

House 9/32

**Cosentino 11/39**

California

**Daou 15/55**

Paso Robles

**Justin 16/58**

Paso Robles, California

**Franks Family 89**

Napa

**Caymus 120**

Napa

## INTERESTING REDS & BLENDS

**Beronia Crianza 12/44**

Rioja

**Portillo 10/36**

Malbec, Mendoza

**Avanti 10/36**

Chianti

**Pessimist 15/54**

Blend, Paso Robles, California

**Caymus "The Walking Fool" 18/69**

Blend, Paso Robles, California

**Prisoner 27/99**

Red Blend, California

**Domaine Skouras 12/44**

Red Blend, Greece

**Orin Swift 8 Years in the Desert 99**

St. Helena

## BEER

3 Floyd's Gumballhead 7	Goose Island Matilda 6	Miller High Life 4
3 Floyd's Alpha King 8	Half Acre Daisycutter 8	Modelo Especial 6
Angry Orchard Cider 6	Half Acre Bodem 8	Peanut Butter Stout 8
Apex Predator 8	Heineken 6	Peroni 6
Allagash White 7	Heineken N.A. 6	Revolution Anti Hero 6
Blue Moon 6	Lagunitas Little Sumpin' 6	Sam Adams Seasonal 6
Bud Light 4.50	Michelob Ultra 4.50	Stella Artois 6
Coors Light 4.50	Milk Stout Nitro 8	Stiegl Radler Grapefruit 6
Corona Light 6	Miller Lite 4.50	Tecate 4