

MORNING

HOYT'S

Chicago

EDITION

MODERN AMERICAN TAVERN

Market Fresh Eggs

American Breakfast | 13
*two eggs, choice of breakfast meat,
choice of tavern potatoes, fruit, or arugula salad*

Market Fresh 3 Egg Omelet | 14
*create your own signature omelet
choice of tavern potatoes, fruit, or arugula salad
choose up to five items:
bell peppers, tomatoes, onions, mushrooms, spinach, ham,
bacon, sausage, cheddar, mozzarella, swiss, feta*

Hoyt's Egg Benedict | 15
*2 poached eggs, multi-grain muffin, choice of smoked ham
or smoked salmon, jalapeño hollandaise, tavern potatoes*

Biscuits & Gravy | 14
housemade biscuits, chorizo gravy, sunny side eggs

Huevos Rancheros | 14
*two eggs any style, corn tortilla, ranchero sauce,
refried bean queso, salsa, sour cream*

Breakfast Wrap | 13
*flour tortilla, crispy potatoes, chorizo, cheese,
scrambled eggs, sour cream, pico de gallo*

Egg White Kale Frittata | 14
chicken sausage, tomatoes, feta cheese

Batters and Grains

Buttermilk Pancakes | 11
maple syrup, whipped butter

Blueberry Granola Pancakes | 13
maple syrup, whipped butter

Banana Bourbon French Toast | 13
brioche, pecans, bananas, bourbon maple caramel

Steel Cut Oatmeal | 9
dried fruit, candied walnuts, brown sugar, half & half

The name Hoyt's comes from William M. Hoyt, who worked as a young child in a grocery store, put himself through college and started his own food retail business at the age of 18 with a capital of \$89. He built the original Hoyt's store in 1858 and the company focused primarily on fresh fruit. Hoyt's store thrived and was well known for its high quality products and friendly service. It did not take long for Hoyt's to expand into fresh produce, dairy, poultry, coffee and spices.

By 1870 sales had reached \$1 million and by the early 1890's sales surpassed \$5 million. Hoyt's became a leading food distributor for the entire Midwest. As coffee and spices became more "en vogue," Hoyt's built both a coffee mill and a spice mill on the site.

The great fire in 1871 destroyed three of Hoyt's buildings, but he was one of the very first on this side of the river to rebuild.

Mr. Hoyt sold the business in 1910, but the store did not change names until 1920 when it was bought by Austin Nichols & Co. After selling his company, Mr. Hoyt ventured into the hotel business in 1915 by buying the Dearborn Hotel at 817 N. Dearborn.



Everything Else

Fresh Fruit & Berries | 9
daily breakfast bread, yogurt dip

Greek Yogurt Parfait | 7
seasonal berries, tavern granola

Smoked Salmon Plate | 14
cream cheese, capers, pickled red onions, tomato, toasted bagel

Breakfast Meats | 5 ea
Applewood Smoked Bacon, Chicken Sausage or Pork Sausage

Tavern Potatoes | 6

Greek Yogurt | 5

Bowl of Fruit | 5

Bakery Fresh Pastries | 4

Toast | 3

Rye, Wheat, White, English Muffin

Bagel with Cream Cheese | 4

Plain, Everything, Cinnamon Raisin

Something to Drink

Espresso | 3 Double | 4

Cappuccino | 5

Café Latte | 5

Freshly Brewed Coffee | 4

Hot Chocolate | 4

Hot Tea | 5

Milk | 4

Whole, 2 %, Skim, Soy

Juices | 4

Apple, Grapefruit, Orange, Tomato, Pineapple, Cranberry

Breakfast Libations - available after 9:00am

Chicago Mary | 12.5

Jalapeño Infused Absolut, Zing Zang Bloody Mary Mix, Loaded Skewer with a Mini Chicago Style Hot Dog, Miller High Life Pony

Mimosa | 10

Domaine St. Vincent Sparkling Brut topped with freshly squeezed Orange Juice

Escobar | 12.5

Jalapeño Infused Tequila, McClary's Beet & Carrot Vinegar, Agave Nectar, Fresh Lime Juice

Plain Jane | 12.5

North Shore Chamomile Citrus Vodka, St. Germaine, Fresh Lemon & Lime Juice

(GF) = Inform your server you would like this item prepared gluten free.

The Department of Public Health advises that eating raw or undercooked meat, poultry or seafood poses a risk to your health.