



# BREAKFAST



## GRIDDLE



ADD REAL MAPLE SYRUP FOR 95¢  
ADD BANANAS & STRAWBERRIES FOR \$1.25

### Lori's Buttermilk Pancakes

John's Mom's family recipe SHORT \$4.25, FULL \$5.95

### Blueberry Crumble Pancakes

Buttermilk pancakes stuffed with blueberries and topped with lemon zest icing and Danish crumbles SHORT \$6 FULL \$8

### Pumpkin "Pie" Pancakes

Spiced pumpkin cakes sweetened with brown sugar and served with maple-pecan butter SHORT \$6 FULL \$8

### Noah's Chocolate Chip-Banana Pancakes

Buttermilk pancakes stuffed with chocolate chips and bananas topped with chocolate drizzle SHORT \$5.25, FULL \$7.25

### Challah French Toast

Thick-cut challah dipped in a cinnamon-vanilla custard  
SHORT \$4.50, FULL \$5.95

### Butterscotch-Marscarpone French Toast

Our challah French Toast topped with butterscotch-marscarpone, chopped candied pecans and butterscotch drizzle.

SHORT \$6.50 FULL \$8.50

## BENEDICTS



### The Classic

Two poached eggs over Canadian bacon and toasted English muffin topped with hollandaise sauce \$9

### The Country

Buttermilk biscuit topped with roasted carver ham, two poached eggs and country bacon gravy \$10

### The Steak & Egger

Whole roasted beef tenderloin on rustic Italian bread with herb roasted tomato, two poached eggs and topped with sun-dried tomato cream \$13

## LIGHTER FARE



**Lynn's Oatmeal** with dried cherries, candied almonds and bananas \$5.50

**Granola** with bananas, strawberries and vanilla yogurt \$6.25

**Smoked Salmon Plate** with red onion, capers, egg, cream cheese and toasted bagel (plain, sesame, poppy seed) \$11

## EXTRAS



**Smoky bacon** \$2.95

**Sausage links** \$2.75

**Organic chicken-apple sausage** \$3.50

**House Roasted Ham** \$2.95

**House red potatoes** \$2.50

**Two eggs, any style** \$2.95

**Strawberries & bananas** \$2.50

**Toast or English Muffin** \$1.75

**Toasted bagel** \$1.75

**Sour cream/cream cheese** \$1

**One pancake** \$2.50

**One flavored pancake** \$3.25

**Seasonal fruit plate**

## JOHN'S SPECIALTIES



### Chilequiles

Eggs scrambled with corn tortillas, pico de gallo, Chihuahua cheese and tomatilla salsa \$8.25

ADD CHICKEN CHORIZO FOR \$1.25

### Mexican Hash

Roasted chicken and poblano hash with red potatoes, onions and Chihuahua cheese, topped with two eggs any style \$9

### Southern Hash

House roasted ham and red pepper hash with red potatoes, onions, mushrooms, cheddar cheese and two eggs any style \$9

### Breakfast Burrito

Scrambled eggs, onions and roasted poblanos in a flour tortilla topped with black beans, Chihuahua cheese and roasted tomato salsa \$8.25

ADD CHICKEN CHORIZO FOR \$1.25

ADD ANDOUILLE SAUSAGE FOR \$2

## EGGS



### PROUDLY SERVING EGGS SOURCED FROM LOCAL FARMS.

OUR EGGS ARE FREE RANGE AND FREE OF ANTIBIOTICS AND ADDED GROWTH HORMONES.

ALL EGG DISHES COME WITH HOUSE RED POTATOES AND CHOICE OF TOAST: MULTIGRAIN, COUNTRY WHITE, RYE OR ENGLISH MUFFIN. FOR BAGELS AND EGG WHITES, ADD \$.75 EACH

### Omelet of the Day

It's the chef's call...

### John's Scramble

Eggs scrambled with andouille sausage, onions, green peppers, mushrooms and mozzarella \$9.50

### Oliver's Scramble

Eggs scrambled with roasted chicken, mushrooms, smoky bacon, onions and cheddar cheese \$9.25

### Roscoe Village Omelet

Zucchini, mushrooms, tomato, leeks, roasted garlic and goat cheese \$9.50

### Smoked Salmon Scramble

Eggs scrambled with smoked salmon, cream cheese and scallions \$9.50

### The Combo

Three eggs any style with toast, potatoes, choice of organic chicken sausage, bacon or sausage links \$8.50

### Custom Omelet

Mix and match any of the ingredients listed below \$5.50

**CHEESES +.75** { MOZZARELLA, SPICY JACK, SWISS, CHIHUAHUA, CHEDDAR, CREAM CHEESE (1.00), FETA (1.50) }

**MEATS +1.25** { BACON, SAUSAGE LINKS, ROASTED CHICKEN, SMOKED SALMON (3.00), CHICKEN CHORIZO, ANDOUILLE (2.00) }

**VEGETABLES +.75** { GREEN PEPPER, MUSHROOM, ONIONS, ROASTED RED PEPPER, TOMATO, SPINACH, BROCCOLI, LEEKS, PICO DE GALLO }

## KIDS MENU



### Kids Combo

2 scrambled eggs with bacon or sausage links and toast. \$5

### Happy Pancake (or French Toast)

Buttermilk pancake with a whipped cream smiley face. Served with bacon or sausage. \$5



# LUNCH



## STARTERS & CHILI



### Guacamole

Served with homemade tortilla chips \$8

### Hummus

With broccoli, baby carrots, cucumber and warm pita \$6

### Vegetarian Chili

Mixed vegetables and three beans in a mild chile sauce \$3.50/6  
ADD HOMEMADE CORNBREAD FOR \$1.50

### Los Alamos Chili

Slow cooked beef, pork, beans and chiles topped with Chihuahua cheese, sour cream and onions \$4/7

ADD HOMEMADE CORNBREAD FOR \$1.50

## SALADS



DRESSINGS: DIJON VINAIGRETTE, RASPBERRY VINAIGRETTE, BUTTERMILK RANCH, TAHINI-SESAME AND CHIPOTLE RANCH

### House Salad

Organic baby greens, spinach, tomato, carrot and cucumber \$5.50

### Apple, Spinach & Goat Cheese Salad

Granny Smith apples, goat cheese and candied walnuts tossed with spinach and choice of dressing \$10 (MINI \$5.25)

### Rose's Curry Chicken Salad

Roasted chicken mixed with apples, almonds, raisins, mango chutney and curry mayo scooped over greens with warm pita \$9

## CHOPPED SALADS



OUR CHOPPED SALADS ARE MADE WITH FINELY-CHOPPED ROMAINE, RED CABBAGE, ICEBERG, CARROTS AND BROCCOLI

### John's Chopped Salad

Grilled chicken, dried cherries, roasted corn, smoky bacon, goat cheese and tahini-sesame dressing \$12 (MINI \$5.75)

### Southwestern Chicken Chopped Salad

Spice-rubbed grilled chicken, avocado, roasted corn, tortilla strips, chopped tomato and chipotle ranch \$11 (MINI \$5.25)

## JUICES & SMOOTHIES



### Squeezed Juices

Orange juice, grapefruit juice, apple cider 9 oz. \$2.75 12oz. \$3.50

### Yellow Moon Smoothie

Strawberries and bananas blended with orange juice \$3.95

### Red Rage Smoothie

Strawberries and bananas blended with apple cider \$3.95

## LUNCH SIDES



Steamed Spinach \$3.25

Small Salad \$3.25

Sweet Potato Fries \$3.50

French Fries \$3

## BURGERS & CHICKEN



Choose from a Half-Pound Angus Beef Burger, 8 oz. Marinated Chicken Breast or Turkey Burger

Burgers and Chicken sandwiches come on a toasted brioche bun with lettuce, tomato and choice of one side or choose a sm salad (+\$2.25)

\$8.50

### TOPPINGS:

Cheddar, American, Swiss \$1

Feta, Bleu, Goat \$1.50

Guacamole \$1

Bacon \$1.50

Sautéed Mushrooms \$1

Grilled Onions \$.75

### OR CHOOSE FROM OUR SPECIALTY TOPPINGS:

**The Cowboy { VOTED BEST BURGER AT BURGERFEST! }**

Sharp Cheddar "Pub" cheese, caramelized onion and bacon relish, topped with BBQ drizzle \$11

### The Fundito

Melted Chihuahua cheese and chicken Chorizo with roasted poblanos, pickled jalopenos and ranchero salsa \$12

### The Buffalo

Blue cheese, creamy & spicy buffalo sauce and celery salt \$11

### The Black Jack

Spicy jack cheese, guacamole, spice rub, grilled red onions and chipotle ketchup drizzle \$12

### The Webster

Feta and roasted red pepper relish topped with balsamic syrup \$11

## SANDWICHES



ALL SANDWICHES COME WITH A CHOICE OF SIDE OR CHOOSE A MINI SALAD (+\$2.25)

### Pulled BBQ Pork Sandwich

Slow roasted pork simmered with bbq-chipotle sauce on brioche bun \$9

### Turkey Sandwich

On multigrain with bacon, tomato, Swiss and black pepper mayo \$8.50 ADD GUACAMOLE FOR \$1.25

### Tofu Sandwich

Grilled, marinated tofu on multigrain with tomato, spinach and ginger-soy sauce mayo \$8

### Tuna Salad Sandwich

Albacore tuna mixed with red pepper, mayo, Dijon on multi grain toast with lettuce and tomato \$9

### BBQ Chicken Melt

Pulled chicken topped with bbq-chipotle sauce and melted mozzarella cheese \$9

Illinois Department of Public Health advises that thorough cooking of animal foods reduces the risk of illness...

## WINES

### WHITE

- Avanti Pinot Grigio** *Italy*  
Full bodied, smooth, dry and crisp  
\$7/\$31
- Santa Rita 120 Sauvignon Blanc** *Chile*  
Crisp and grassy with melon and citrus flavors  
\$6.50/\$29
- Babich Sauvignon Blanc** *New Zealand*  
Flavors of green apple and citrus enliven this "fruit salad" in a glass  
\$8.50/\$39
- Novellum Chardonnay** *France*  
This un-oaked French Chardonnay has subtle aromas of white peach, toasted almonds and flowers  
\$7.50/\$35.
- Burgans Albarino** *Spain*  
Great Spanish wine with complex flavors of hazelnut and peach  
\$8.25/\$38
- Clean Slate Reisling** *Germany*  
Refreshing and lively with fruit balanced by a crisp finish  
\$7.25/\$33
- Hess Su Skol Chardonnay** *California*  
Big, luscious and creamy Chard with flavors of Asian pear and French oak  
\$9/\$41

### COCKTAILS

- Roscoe Breeze**  
Svedka Citron Vodka, splash of orange, cranberry and lime \$6.50
- The Razzle**  
Svedka Raspberry Vodka, lemonade and raspberry liqueur \$6.50
- House Margarita**  
Made with fresh lime juice \$6.50
- Hornitos Margarita**  
Sauza Hornitos Resosado Tequila, Grand Marnier and fresh lime juice \$8.50
- Petron Margarita**  
Petron Silver Tequila, Grand Marnier and fresh lime juice \$11
- The John Daly**  
Jeremiah Sweet Tea Vodka and lemonade \$6
- Sangria**  
Cool & Refreshing · GLASS \$5.25, PITCHER \$21

### DRINKS

- Bloody Mary**  
Svedka Vodka, spicy bloody mix, pickle and olive skewer, celery salt rim. \$6
- Mimosa**  
J. Roget sparkling wine with fresh orange juice \$5
- Bellini**  
J. Roget sparkling wine with peach nectar \$5
- Kir Royale**  
J. Roget sparkling wine with raspberry liqueur \$5

### RED

- R Collection Merlot** *California*  
Smooth and juicy with berry and plum flavors  
\$7.50/\$34
- Castle Rock (Mendocino) Pinot Noir** *California*  
Rich, with red and black cherry and a hint of spice and sweet vanilla  
\$8.50/\$39
- Mas Donis Capcanes Garnacha** *Spain*  
Juicy and tart with flavors of raspberry and white pepper  
\$7.75/\$36
- Apaltagua Reserva Pinot Noir** *Chile*  
Silky with rich blackberry and mocha coffee flavors  
\$7.50/\$35
- Plungerhead Zinfandel** *California*  
Velvety smooth with raspberry, licorice and coffee flavors  
\$8.75/\$40
- Hey Mambo Blend** *California*  
A fun blend with luscious flavors of cranberries, cherries and cocoa soft tannins  
\$7.75/\$36
- Avalon (Napa Valley) Cabernet Sauvignon** *California*  
Spicy red fruit and a silky texture highlight this great cab  
\$9/\$41
- Colores Del Sol Malbec** *Argentina*  
Bold flavors of black cherry and juicy blackberry with hints of smoke and mocha  
\$8/\$37

### BEERS

- Stella Artois** (Lager, Belgium) \$5
- Miller Lite** (Lager, Milwaukee) \$4
- Pacifico** (Lager, Mexico) \$5
- New Holland's The Poet** (Oatmeal Stout, Michigan) \$5.25
- Three Floyds Alpha King** (Pale Ale, Indiana) \$5
- Pranqster** (Belguin style golden ale, California) \$5.50
- Hacker-Pschorr Weisse** (Wheat Beer, German) \$6.50

"At John's Place,  
home-style fare comes  
with a dash of panache."

—CHICAGO SUN TIMES

Find out more about our daily  
drink specials and private parties  
on our website at [johnsplace.com](http://johnsplace.com)