TEN MILE HOUSE
re-est. 2014

BRUNCH

THE DUDE 14
breakfast sausage, over easy eggs, bourbon-maple glazed bacon cinnamon roll
**add a white russian back 5*

STEAK & EGGS 18
hash brown casserole, ancho chili bernaise

HANGOVER FRIED RICE 12
smoked pork shoulder, eggs over easy, ginger, fresh vegetables

TODAY'S FRITTATA MP
served with simple salad

SMOKED CORNED BEEF HASH 14
two over easy eggs, roasted russet and sweet potatoes, red onion, charred sweet peppers, caramelized leek and tomato hollandaise

BREAKFAST CHOW MEIN 13
smoked pork shoulder, fried prosciutto, soft egg, crisp asparagus, sweet peppers, green onion, spinach, cilantro, pepitas, spicy roasted pepper-miso broth

FRESH BERRY FRENCH TOAST 12
frosted flake crusted brioche, fresh berries, powdered sugar, blueberry maple syrup

TOSTADA BENEDICT 13
over easy eggs, smoked brisket and pork shoulder chili, white cheddar, pico de gallo, shredded lettuce, sour cream, green chili hollandaise, crispy tortillas

BISCUITS & GRAVY 12
spicy chicken sausage, over easy eggs, roasted poblano gravy

SANDWICHES

TMH PRIME BURGER 13
lettuce, tomato, onion, smoked tomato aioli, texas toast
** add cheese 1.50*
** add smoked brisket or pork 4.00*
** add bacon 2.50*

BREAKFAST SANDWICH 12
grilled brioche bread, sliced ham and bacon, poblano rajas, gruyere, over easy eggs, green chili hollandaise

TMH CUBAN 14
smoked applewood ham & pork shoulder, french brie, pickled peppers, pickles, roasted pineapple, golden bbq sauce, telera roll

CRISPY GRILLED CHEESE 11
white cheddar, mozzarella, provolone, gruyère crust, country bread
** add mushrooms or roasted tomatoes 1.50*
** add smoked meat 4.00*
** add bacon 2.50*

SALADS

SMOKED CHICKEN COBB 13
baby greens, bacon, avocado, hardboiled egg, blue cheese, tomatoes, caramelized shallot vinaigrette

KINDA' LIKEA' WALDORPH 15
grilled chicken, bacon, arugula and spinach, goat cheese, red grapes, apples, braised fennel, red onion, spiced walnuts, raisin bread croutons, cranberry bacon vinaigrette

HERB BASTED GRILLED SALMON 17
mixed greens, asparagus, artichokes, tomatoes, fingerling potatoes, french feta, lemon-garlic vinaigrette

SIMPLE SALAD 7
mixed greens, grape tomato, red onion, sherry vinaigrette

SIDES

PORK SAUSAGE 4

APPLEWOOD SMOKED HAM 4

THICK CUT BACON 4

HASH BROWN CASSEROLE 5

FINGERLING POTATOES 5

CHOICE OF TOASTED BREAD 3

WOOD FIRED PIZZAS

WAKE 'N BACON 12
apples, cinnamon strussel, bacon, white cheddar, caramel sauce, crème fraiche

NEW YORK 15
house smoked salmon, pickled red onion, tomato, capers, sesame seeds, crème fraiche

THE HUEVO RANCHERO 13
house made chorizo, scrambled eggs, mozzarella, pico de gallo, serrano chilies, sour cream

HAM, BACON & EGG 15
mornay, pesto, gruyere, mozzarella, fingerling potatoes, runny egg, spicy garlic spinach

DRINKS

"YOU'RE TURNING VIOLET, VIOLET" 9
Cielo Prosecco, Crème de Violette Liquor

ST. GERMAINE COCKTAIL 10
St. Germaine Elderflower Liquor, sparkling wine, club soda

GINGER RUM SHANDY 9
Barrets Ginger Beer, Cachaca, Lagunitas Pils

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness.

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BOTTLES & CANS

BURNT CITY HIBISCUS IPA	5	TWO BROTHER PRAIRIE PATH (GF)	5	MILLER LIGHT	4
REVOLUTION ANTI-HERO	5	HACKER-PSCHORR	7	BUD LIGHT	4
REVOLUTION CROSS OF GOLD	6	OMMEGANG HENNEPIN	7	BUDWEISER	4
STIEGL PILS	6	ALLAGASH WHITE	6	PBR	4
STIEGL RADLER	7	STELLA ARTOIS	5	CORONA	5
TWO BROTHERS DOMAINE DU PAGE	5	RED STRIPE	5	VANDERMILL CIDER	6
		COORS LIGHT	4	CLAUSTHALER N/A	4

DRAFT BEER

TEMPERANCE BEER CO. 6
Evanston, IL
Gate Crasher, English IPA

SKETCHBOOK BREWING CO. 6
Evanston, IL
No Parking, Session Pale Ale

3 FLOYDS BREWING *
Munster, IN
They send whatever they have so ask your server.

PERENNIAL ARTISAN ALES 7
St Louis, MO
Saison de Lis, Belgian Style Saison

HALF ACRE 5
Chicago, IL
Daisy Cutter, Pale Ale

LAGUNITAS 5
Chicago, IL
Pils, Czech Style Pilsner

ROTATING CIDER *
The freshest press we can find

* ASK YOUR SERVER ABOUT OUR ROTATING HANDLES

WHITE

RIESLING 8 | 32
Dr. Pauly, Nobel House, Mosel, Germany

MOSCATO D'ASTI 9 | 36
Tintero, Sori Gramella, Piedmont, Italy

SAUVIGNON BLANC 9 | 36
Ribbonwood, Marlborough, New Zeland

PINOT GRIGIO 8 | 32
Cielo, Veneto, Italy

VERDEJO 9 | 36
Basa, Rueda, Spain

SAUVIGNON BLANC / SEMILLON 10 | 40
Peyruchet, Bordeaux, France

SAUVIGNON BLANC 12 | 48
'75 Wine Co., Oakville, CA

CHARDONNAY 9 | 36
Buried Cane, Columbia Valley, WA

CHARDONNAY 11 | 44
Spellbound, Napa Valley, CA

CHARDONNAY 15 | 60
Sonoma-Cutrer, Sonoma Coast, CA

RED

BARBERA D'ASTI 8 | 32
Michele Chiarlo, Piedmont, Italy

COTES DU RHONE 8 | 32
Olivier Cuilleras, Rhone, France

MALBEC 9 | 36
Padrillos, Mendoza, Argentina

TUSCAN BLEND 9 | 36
La Maialina, Gertrude, Tuscany, Italy

RIOJA 9 | 36
Aradon, Rioja, Spain

PINOT NOIR 10 | 40
McManis Family Vineyards, CA

PINOT NOIR 8 | 32
Chilensis Reserva, Maule Valley, Chile

RED BLEND 9 | 36
(CABERNET / MERLOT / SYRAH)
CMS, Columbia Valley, WA

ZINFANDEL 9 | 36
Cline Family Cellars, Lodi, CA

CABERNET SAUVIGNON 9 | 36
Hayes Ranch, Livermore, CA

CABERNET SAUVIGNON 12 | 48
Z. Alexander Brown, Uncaged, Napa, CA

OTHER

PROSECCO 8 | 32
Cielo, Veneto, Italy

ROSÉ OF SANGIOVESE 9 | 36
Barnard Griffin,
Columbia Valley, Washington

FRIZZANTE 8 / can
SCARPETTA, NORTHEASTERN ITALY

NON

FOUNTAIN SODA	3
WBC ROOT BEER	3.99
GREEN RIVER	3.99
HOUSEMADE LEMONADE	2.50
ICED TEA	2.50
BADOIT SPARKLING WATER	3.25