

STARTERS

FOCACCIA 14

HOUSE-MADE RICOTTA, HOT HONEY

BURRATA 18

ARUGULA, PESTO, TOASTED PINE NUTS, CRISP FOCACCIA & ROASTED CHERRY TOMATO

BAKED GOAT CHEESE 16

SPICY ARRABBIATA, CRISP FOCACCIA

B.L.T. DEVEILED EGGS 14

FOUR DEVEILED EGGS, SMOKED BACON, SUNDRIED TOMATO, CAYENNE, ARUGULA ON BRIOCHE TOAST

HUMMUS PLATE 16

CHICKPEA HUMMUS, FETA CHEESE, KALAMATA OLIVES, ZA'ATAR SERVED W/CRUDITÉ & CRISP PITA

CRISPY CALAMARI 19

CHERRY & BANANA PEPPERS, GARLIC, LEMON, PARMIGIANA

SIDES

SIDE SALAD 7

FOCACCIA 4

PITA 4

MASHED POTATOES 8

HOUSE MADE FRIES 8

SERVED W/CHEF'S FAVORITE SAUCE & WTBGR SAUCE

MAC 'N CHEESE 12

HOMEMADE AGED CHEDDAR SAUCE TOPPED W/SMOKED BACON

 **VEGETARIAN**

SMALL PLATES

LITTLE GEM SALAD 15

ROTH KASE BUTTERMILK BLEU CHEESE, PARMESAN, WATERCRESS, APPLE, SNAP PEAS, CANDIED PECANS, CRANBERRIES, SHERRY VINAIGRETTE

CHEF LUIS'S STEAK TACOS 18

3 STEAK TACOS, CILANTRO, PICKLED RED ONIONS, W/A SIDE OF AVOCADO SAUCE

FLATBREAD 15

ASK YOUR SERVER ABOUT OUR SELECTIONS

STEAK BITES 26

BEEF TENDERLOIN, CREMINI MUSHROOM, CHIMICHURRI, FRIED ONIONS

IT'S GREEK TO ME 16

ARUGULA, HEIRLOOM TOMATOES, CUCUMBER, PEPPERS, PICKLED RED ONION, KALAMATA OLIVES, FETA, OREGANO VINAIGRETTE

CAULIFLOWER & CHICKEN BITES 19

JASMINE RICE, SWEET THAI CHILI GLAZE

SPICY TUNA TOWER 22

AHI TUNA LAYERED W/SHRIMP, AVOCADO, MANGO, CILANTRO, CUCUMBER, LIME JUICE, & SESAME OIL

LAMB MEATBALLS 16

TWO SPICED LAMB MEATBALLS, MARINARA, TZATZIKI & CRISP FOCACCIA

LARGE PLATES

LOBSTER ROLL 35

SUCCULENT LOBSTER TOSSED IN CREAMY MAYO WITH CHIVES & CRISP CELERY ON A TOASTED BUN

BRAISED SHORT RIB 42

CREAMY MASHED POTATOES, SAUTÉED VEGGIES, DEMI GLAZE

VOODOO SHRIMP PASTA 25

BLACKENED SHRIMP, LINGUINE PASTA, LOUISIANA STYLE SAUCE

JEREMY'S BIG BURGER 24

CAB AGED BEEF, BRIOCHE BUN, BACON, SLICED BRISKET, CHEDDAR, BALSAMIC CHARRED RED ONION, BBQ SAUCE, CRISPY POTATOES
ADD FRIED EGG - 3

SPANISH OCTOPUS 24

GRILLED OCTOPUS, GIGANTE BEANS, SAFFRON & RED CHILI AIOLI

SURF & TURF 36

4OZ. FILET MIGNON, WILD GULF SHRIMP, SWEET CORN, RED PEPPER COULIS

FAROE ISLAND SALMON 32

6OZ. SALMON FILET, CHINESE MUSTARD GLAZE, BOK CHOY, PONZU, GINGER & TAMARI

NOLA BUTTERMILK FRIED CHICKEN 38

HALF CHICKEN, PIMENTO CHEESE BISCUITS, HOT HONEY, B&B PICKLES, FRIED PICKLES, COLE SLAW

DESSERTS

BUILD YOUR OWN S'MORES! 14

NOT JUST A DESSERT, IT'S AN ACTIVITY!

VANILLA BEAN CRÈME BRÛLÉE 10

VANILLA CUSTARD WITH A CARAMELIZED SUGAR TOPPING

BANANA CHOCOLATE BRIOCHE BREAD PUDDING 12

WITH CREME ANGLAISE, AND ICE CREAM

GRANNY SMITH APPLE TARTE TATIN 10

CHOCOLATE CENTER. SERVED WITH VANILLA ICE CREAM

GELATO | SORBET

1 SCOOP - 3 | 3 SCOOPS - 8

ASK ABOUT OUR SEASONAL CUSTOM FLAVORS

GLUTEN FREE DESSERT BITES 10

ROTATING ASSORTMENT

PROUDLY SERVING HOT TEA SOURCED FROM RARE TEA CELLARS IN CHICAGO

ASK ABOUT OUR CUSTOM CURATED SELECTION

COCKTAILS

PINK NOISE 15

TITOS, ST. GERMAIN ELDERFLOWER,
AND STRAWBERRY ROSEWATER

CLOUD COVER 14

PISCO, SPICED PINEAPPLE, LEMON
JUICE, AND EGG WHITE

CRUSHED VELVET 16

RED WINE, LILLET ROUGE, PEAR EAU DE VIE,
LEMON AND POMEGRANATE JUICE
AND TARAGON CORDIAL

MIDWEST GOTHIC 16

BASIL HAYDEN, AVERNA, BING CHERRY,
AND LEMON JUICE

FALSE SPRING 15

FRESNO CHILI INFUSED TEQUILA, MEZCAL,
PASSIONFRUIT, PINEAPPLE,
AND LIME JUICE

AFTER HOURS 16

WOODFORD RESERVE, THAI ICED
TEA, COCONUT MILK, AND COLD
BREW

N/A BEVERAGES

"SANS"GRIA 10

N/A RED WINE, FRESH ORANGE JUICE, AND
SPARKLING SODA, LOADED WITH SLICED
CITRUS AND CRISP GREEN APPLE.

CUCUMBER COOLER 10

MUDDLED FRESH CUCUMBER BALANCED
WITH TART LIME JUICE, SIMPLE SYRUP,
AND SPARKLING CLUB SODA.

JUST PEACHY 10

SWEET ORANGE JUICE AND LUSH PEACH
SYRUP, BALANCED WITH FRESH LIME JUICE
AND TOPPED WITH CRISP CLUB SODA.

SODAS 4

COKE | COKE ZERO | DIET COKE | SPRITE
ORANGE FANTA | GINGER ALE

DIRTY SODAS 7

CLASSIC DIRTY COKE | ORANGE CREAMSICLE
PEACHES & CREAM | BLUEBERRY VANILLA

A' SICILIANA 7 (ITALIAN SODA)

BLOOD ORANGE | POMEGRANATE | LEMON

HARNEY & SON'S ICED TEA 7

GREEN | BLOOD ORANGE | BLACK

SAN PELLEGRINO

375ML 4 | 750 ML 8

FRENCH PRESS COFFEE 7

Lennon's

SHARE THE LOVE WE HAVE FOR HOSPITALITY!

THE STORY

JEREMY'S GOAL: CREATE A WELCOMING SPACE WHERE COMMUNITY
THRIVES, OFFERING GUESTS A PLACE TO GATHER OVER GREAT MEALS,
EMBARK ON A GLOBAL FLAVOR JOURNEY, & LINGER LONG AFTER THE
LAST BITE FOR UNFORGETTABLE ENTERTAINMENT & CELEBRATIONS.

THE VISION

LENNON'S IS THE FIRST OF MULTIPLE CONCEPTS FROM L3
HOSPITALITY, LED BY JEREMY STOLBERG, WHILE THE KITCHEN IS LED BY
CHEF LUIS WHO POSSESSES 30+ YEARS OF CULINARY LEADERSHIP.

THE NAME

WE ARE NAMED AFTER OUR PARTNER KYLE'S FIRSTBORN DAUGHTER,
LENNON, WHO ARRIVED RIGHT BEFORE OUR DOORS OPENED. HER
NAME STANDS AS OUR TRIBUTE TO FAMILY & LOVE.

EXPLORE OUR BUILDING!

1 | GROUND FLOOR | THE EATERY

A GLOBALLY INSPIRED DINING EXPERIENCE BUILT
AROUND SHARED PLATES, WARM HOSPITALITY &
MEMORABLE MOMENTS.

2 | SECOND FLOOR | LENNON'S LOUNGE

LIVE ENTERTAINMENT, HANDCRAFTED COCKTAILS, AND A
VIBRANT SOCIAL ENERGY. AVAILABLE FOR PRIVATE EVENTS
AND CELEBRATIONS — YOUR OCCASION, ELEVATED.

3 | THIRD FLOOR & ROOFTOP | THE ROOF DECK

AN INTIMATE THREE-COURSE PRIX FIXE EXPERIENCE WITH A
SPECTACULAR OUTDOOR ROOF DECK BENEATH THE OPEN
SKIES, OFFERING SWEEPING VIEWS ACROSS THE ENTIRE CITY.

- *Jeremy Stolberg*