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# FRONTIER

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WEST TOWN ★ CHICAGO

## BRUNCH

SATURDAY & SUNDAY  
10AM-3PM

### ★ O A T S & G R A I N S ★

SHRIMP & CORN GRITS <i>Anson Mills Grits, Gulf Shrimp, Scallions, Parmesan</i> .....	14
PUMPKIN SEED GRANOLA <i>Yogurt, Honey, Berry Compote</i> .....	8
BERRY OATMEAL <i>Seasonal Berries, Cinnamon, Honey, Freeze-Dried Orange</i> .....	9

### ★ B R U N C H S W E E T S ★

BEIGNETS <i>Powdered Sugar, Rum Apple Sauce</i> .....	5
SALTED CARAMEL FRENCH TOAST <i>Maple Braised Bacon, Apples, Spiced Pecans</i> .....	12
BERRY POPTART <i>Berry Compote, Lemon Thyme Glaze, Crushed Smoked Almonds</i> .....	8
CHOCOLATE SCONE <i>Toasted, Turnbinado Sugar</i> .....	6

### ★ B A R S N A C K S ★

DEVILED EGGS <i>Chives, Cayenne, Extra Virgin Olive Oil</i> .....	5
COBB SALAD <i>Romain, Bacon-Lardon, Corn, Avacado, Tomato, Cucumber, Cheddar, Boiled Egg, Pink Peppercorn, House Ranch</i> .....	12
KALE SALAD <i>Apple, Goat Cheese, Gooseberries, Sherry Vinaigerette, Dates, Chives, Almonds</i> .....	12
WINGS <i>Buffalo, Nashville or BBQ, House Ranch, Blue Cheese Dip, Pickled Carrots</i> .....	13
BACON FLIGHT <i>Lamb Bacon, Frontier Berkshire Bacon, Beef Bacon</i> .....	12

### ★ E G G S ★

HARVEST HASH <i>Market Vegetables, Goat Cheese, Potatoes, Pepita Salsa, Sunny Side Up Egg</i> .....	13
SMOKED BOAR HASH <i>Pulled Boar Shoulder, Sweet Peppers, Red Onion, Cilantro, Potatoes, Fried Egg, Sriracha BBQ</i> .....	14
WAGYU SIRLOIN STEAK & EGGS <i>Hashbrown, Scrambled Eggs, Chimichurri Sauce</i> .....	18

### ★ B U R G E R S & S A N D W I C H E S ★

LAMB BURGER <i>Hand Pattied Lamb Burger, Cucumber Dill Yogurt, Provolone, Watercress, Harissa Aioli, Fries</i> .....	15
MONTE CRISTO <i>House Bacon, Jack Cheese, Parmesan Crusted Sourdough, Fried Egg, Spiced Berry Jam, Fries</i> .....	14
AHI TUNA SANDWICH <i>Blackened Tuna, Tabasco Shallots, Sprouts, Wasabi Mayo, Hewn Bakery Sourdough, Fries</i> .....	14
CHICKEN BISCUIT <i>Cheddar &amp; Leek Biscuit, Fried Chicken Thigh, Banana Peppers, Nashville Hot Sauce, Cheddar Cheese, Fries</i> .....	14
FRONTIER BURGER <i>Double patties, Cheddar, LTO, Pickle, Burger Sauce Hewn Bakery Bun, Fries</i> .....	14
BISCUIT SANDWICH <i>Cheddar &amp; Leek Biscuit, Smoked Ham, Jalapeno Jam, Tomato, Fries</i> .....	14
WATER BUFFALO BURGER <i>Double Water Buffalo Patties, Cheddar, Bacon &amp; Onion Jam, LTO, Fried Jalapeno Peppers, BBQ, Fries</i> ....	16

SUBSTITUTE FRONTIER'S CHEESY BREAKFAST POTATOES +2  
FRONTIER'S BEEF BACON +3

### ★ B R U N C H P U N C H ★

CRANBERRY GIN BUCK <i>Gin, cranberry, Lime, Ginger Beer</i> .....	10/60
FRONT PORCH SOUR <i>Chamomile infused Rye Whiskey, Egg White, Lemon, Simple, Angostura</i> .....	10/60
CORPSE REVIVER #2 <i>Gin, Lemon, Cocchi Americano, Cointreau</i> .....	12/65
MIMOSA <i>Freshly Squeezed Orange Juice &amp; Chenet Champagne</i> .....	12/70
BLOODY MARY <i>Frontier's House Spicy Mix, Breckenridge Vodka</i> .....	12

★ 08.03.18 ★

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**WE CATER!**

[Annie@Pioneertaverngroup.com](mailto:Annie@Pioneertaverngroup.com)

EXECUTIVE CHEF  
BRIAN JUPITER ★

CHEF DE CUISINE  
AZAZI MORSI ★

SOUS CHEF  
REGINA POLK ★

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