daisies

logan square • chicago, il

Executive Chef/Proprietor: Joe Frillman
Pastry Chef/Partner: Leigh Omilinsky
Director of Operations: Hannah Griffith

Onion Dip & Chips $12

Caviar Supplements:

Smoked Trout Roe†	$19
Golden Kaluga†	$76
Osetra Reserve†	$85
Beluga Hybrid†	$135

BRUNCH

SERVED FROM 10AM-2PM EVERY SUNDAY

SAVORY SELECTIONS

Tigelle Sandwich — $15
sunny egg | prosciutto cotto | peach mostarda

Whole Wheat Pancakes — $16
maple syrup | whipped butter | orange zest

Lamb Sugo Hash — $22
rutabaga | sweet potato | fried egg | herbs

Smoked Whitefish Sandwich — $18
smoked trout roe† | iceberg | dill | sprouted wheat

Eggs Benedict — $22
celeriac | braised kale | smoked hollandaise | chicken chicharrones

Scrambled Egg Bruschetta — $20
black truffle ricotta | parmesan | chives

Ocean Trout Gravlax — $25
potato latke | spring onion vinaigrette | cured egg yolk†

Agnolotti — $22
beets | smoked trout roe† | dill

Tajarin Carbonara — $21
bacon | egg yolk† | parmesan

Pappardelle — $21
mushroom ragu | house cheese | basil

Gluten-Free or a substitution is available. Gluten-Free pasta substitutions are $5

SIDES $8

Breakfast Potatoes
rosemary | house cheese

Bacon
applewood smoked

Simple Green Salad
pecorino di parco | wishbone vinaigrette

Breakfast Sausage Links
maple | sage

A 25% SERVICE CHARGE IS ADDED TO ALL DINE-IN CHECKS. ALL GRATUITY AND FEES ARE INCLUDED AND ANY ADDITIONAL TIP IS NOT EXPECTED.

THE CHICAGO DEPT OF PUBLIC HEALTH WANTS US TO REMIND YOU THAT WHILE IT MAY BE DELICIOUS, CONSUMING RAW OR UNDER COOKED FOODS OF ANIMAL ORIGIN SUCH AS BEEF|FISH|LAMB|PORK|POULTRY|SHELLFISH|EGG MAY RESULT IN AN INCREASED RISK OF FOOD BORNE ILLNESS †

COCKTAILS

Belle Sour $14
bourbon | seasonal nectar | st germain | lemon

Brunch Bubbles $15
"mimosa" but more fun
blood orange OR grapefruit aperitivo

Daisies Espresso Martini $14
coffee | amaro | limoncello | choice of spirit

Bloody Mary $14
tomato | horseradish | dill

LOW & NO

Pet N/Ah $12
house-made sparkling "wine"

Torino Torino $14
red bitter | sweet vermouth | coffee

House Kombucha $6

Gerolsteiner (Sparkling Water) $9

Daisies Pop $6
choice: herb soda, blueberry soda or birch beer

WINE

Sparkling

Tenuta Cocci Grifoni "Tara" Brut $15/56
Passerina: Marche, 2024

ISC "Ombre" Rosé $14/50
Chambourcin: Illinois, 2023

White Wines

Bianco di Morgante $14/50
Nero d'Avola: Sicily, 2025

Masseria Li Veli Askos $16/58
Verdeca: Puglia, 2025

Orange/Rosé

Cantina Marilina "Sikele" $16/58
Grecanico: Sicily, 2024

Felline "Polignano" Rosato $14/50
Susumaniello, Negroamaro, Primitivo: Puglia, 2025

Red Wines

Willful Pinot Noir $19/65
Pinot Noir: Oregon, 2023

Marietta Cellars "Arme" Estate Cab Sauv $17/60
Cabernet Sauvignon, Merlot, Malbec, Petit Verdot: California, 2024

BEER

Moody Tongue "Aperitif Pilsner" $9
Pilsner | 16oz draft

Pipeworks "Ninja vs The Haze" $9
Hazy IPA | 16oz draft

Best Day Brewing "Kolsch" $7
Non-Alcoholic | 12oz can

A 25% SERVICE CHARGE IS ADDED TO ALL DINE-IN CHECKS. ALL GRATUITY AND FEES ARE INCLUDED AND ANY ADDITIONAL TIP IS NOT EXPECTED.

THE CHICAGO DEPT OF PUBLIC HEALTH WANTS US TO REMIND YOU THAT WHILE IT MAY BE DELICIOUS, CONSUMING RAW OR UNDER COOKED FOODS OF ANIMAL ORIGIN SUCH AS BEEF|FISH|LAMB|PORK|POULTRY|SHELLFISH|EGG MAY RESULT IN AN INCREASED RISK OF FOOD BORNE ILLNESS †