

676 restaurant & bar

“building strong relationships with our farmers to create better meals for our guests”

proudly supporting...

spence farm, burtons maplewood farm, heritage prairie farms, genesis growers, catalpa grove, living water farm, gunthorp farms, seedling farm, cdk angus ludwig farmstead creamery, kilgus, little farm on the prairie



farm favorites

the windy city 21

eggs any style, choice of breakfast meat
potato, juice & coffee

beef hash 16

house corned beef brisket or smoked pastrami
new & sweet potato
charred scallion, poached egg

ted's organic local grits 12

course ground cornmeal, smoked pork belly
grilled corn, roasted tomato, parmesan cheese

banana bread pancakes 16

cracked whole wheat, cinnamon, spiced pecan
blueberry jam, organic yogurt

great lakes smoked lox platter 18

herb zingerman's cream cheese, crisp caper
hard boiled egg, tomato, red onion choice of bagel

egg white & mushroom frittata 16

capriole farmstead goat cheese, oven dried tomato, arugula

eggs benedict 16

676 cured “canadian” bacon, hollandaise, potato

veggie benedict 16

house made whole grain meatless breakfast patty
spinach, hollandaise, potato

basil pesto omelet 16

tomato, crisp prosciutto, mozzarella, potato

three egg omelet (choice of three) 16

swiss, cheddar, mozzarella, bacon, ham
mushrooms, spinach, tomato, peppers, onions

the “art of breakfast” buffet

fresh seasonal fruits, yogurts, organic cereals, and house-made seven grain granola
omelet station featuring little farm on the prairie eggs, including breakfast bowl
676 potatoes, humanely raised bacon, sausage links, and blueberry-maple sausage
chef prepared jams, preserves, relishes, salsas and chutneys
toast-your-own bread and bagels from Z bakery
house baked danish, seasonal muffins, and flaky croissants
made in house gluten free breakfast breads, pastries and english muffins
organic coffee or tea forte tea and choice of juice

25

off the griddle

select one of the following

belgian style waffle

buttermilk pancakes

brioche french toast 

16

top with your choice of the following
(choose one)

caramel apple chutney

strawberry jam

raspberry preserve

blueberry compote

brown sugar cream

kilgus whipped cream

keeping it light

market fruit plate 14

seasonal berries, brown sugar cream

mixed berry side 8

strawberry, blueberry, raspberry, brown sugar cream

“no fuss” ruby red grapefruit 9

peeled & segmented, 676 honey

organic yogurt parfait 9

vanilla yogurt, house-made seven grain granola, seedling orchard peach

steel-cut wisconsin oats 9

brown sugar, cinnamon, raisin

local fruit smoothie 9  

(choose one)

blueberry, tart cherry, raspberry, peach

made with organic yogurt, almond milk, ginger & 676 hive honey

on the side

toast & jam

toasted bagel & cream cheese 5

applewood smoked bacon 6

nitrate free sausage link 6

white, nine grain, rye, english muffin, biscuit 4

two cage free eggs any style 6

blueberry & maple sausage patties 6

fruit cup 8

breakfast potatoes 6

dry cereals (select one) 6

cheerios, raisin bran, rice krispies
frosted flakes, fruit loops, kashi

676 & Chef Herve believe you should know where your food comes from, who grew it and what is in it

 indicates vegan offering

 indicates gluten-free alternative available upon request

 dairy-free alternative available

*consuming these raw or undercooked foods increases the opportunity of food borne illness