

Longman & Eagle - A modern take on an old Chicago neighborhood inn.

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Breakfast

PBR Breakfast: Two Eggs Any Style, North Country Bacon or Housemade Sausage or Housemade Maple Glazed Spam, House Potatoes, Ice-cold Can of PBR	10
{without Can of PBR}	9
Pork Belly Benedict, Harissa Hollandaise, Pickled Vegetables, Dried Dates, Pita {Choice of House Potatoes or Mixed Greens}	15
Sunnyside Duck Egg Hash, Duck Confit, Shallots, Yukon Gold Potato, Black Truffle Vinaigrette	14
Market Omelet, Capanota, Gruyère de Comté {Choice of House Potatoes or Mixed Greens}	14
Whole Hog Crepinette, Anson Mills Grits, Collard Greens, Gulf Prawn, Andouille Sausage, Andouille Vinaigrette	16
{add Sunnyside Egg}	18
Challah French Toast, Strawberry Pate de Fruit, Graham Cracker Streusel, Cheesecake Puree, Rum Panna Cotta	14
Irish Steak Breakfast, Painted Hills Strip Loin, Blood Sausage, Irish Beans, Potato Botxy, Crème Fraiche, Sunnyside Egg	16
Quiche of Seasonal Vegetables, Goat Cheese, Fine Herbes Puree	14
Tete de Cochon, Rice Beans, Garlic-Lemon Aioli, Pickled Garlic, Yucca Chips, Mojo Powder	14
House Made Biscuits & Pork Sausage Gravy	11
{add Sunnyside Egg}	13
Fried Chicken, Waffles, Sweet Potato & Pork Belly Hash, Maple Syrup	14
House Made Granola, Smoked Blueberries, Banana-Caramel Puree, Horchata Gel, Klug Farms Cherries & Raspberries, Goat's Milk	8
Seared Scottish Salmon, Bagel Puree, Everything Bagel Seasoning, Cucumber & Yellow Tomato Gazpacho, Grilled Scallions, Daikon Sprouts, Apples, Soft Boiled Egg	13

Lunch

Ploughman's Platter, Pork Rillettes, Serrano Ham, Boquerones, Cornichons, Soft Boiled Egg, Werp Farm Greens, Fruit Mostarda, Montelerraina, Baguette	13
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Slow Roasted Cauliflower, Beluga Lentils, Caramelized Onion, Golden Raisins, Mango, Cucumber Raita	14
Green Pozole, Grilled Corn, Hominy, Cabbage, Avocado-Red Onion Relish, Crème Fraiche	10
Brown Butter Cavatelli, Mole, Acorn Squash, Spiced Pepitas, Tomatillos, Cotija Chese	15
Organic Werp Farm Greens, Fine Herbs, Sea Salt, Green Goddess Dressing	8
Compressed Melon Salad, Watercress, Pecorino, Pickled Carrot, Watermelon Radish, Ice Wine-Melon Vinaigrette	15

Sandwiches (*all sandwiches served with beef fat fries or mixed greens*)

Wild Boar Sloppy Joe, Crispy Sage & Onion, Pickled Jalapeño, Housemade Sesame Seed Bun	16
Slagel Family Farms Burger, Aged Widmer's Cheddar, North Country Bacon, Housemade Sesame Seed Bun	16
{add Sunnyside Up Egg}	18
Monte Cristo Reuben, Slagel Family Farms Ham, Sauerkraut, Thousand Island Dressing, Fontina Cheese	13
Hot Brown, Toasted Challah, Peach Jam, North Country Slab Bacon, Sliced Turkey Breast, Brie Mornay, Bacon Fat Bread Crumbs	14

Sides

Toast with House Made Preserves & Whipped Butter	3
Housemade Breakfast Sausage	5
North Country Bacon	4
Housemade Maple Glazed Spam	4
House Potatoes	4
Anson Mill Cheese Grits, Saba	6

Note: Our menus change frequently, sometimes daily, as ingredients allow. The menu highlighted above is a recent menu, but is likely to change without notice.

Hours

Hours / Mon - Fri 9am - 2am / Sat 9am - 3am / Sun 9am - 2am

Address

2657 N. Kedzie Ave / Chicago, IL 60647 / 773-276-7110 (No Reservations)