

pre-pizza

PARLOR PIZZA BREAD

house beer bread, mozzarella, Molinari pepperoni, garlic-herb aioli, sesame

NACHO BITES ★

sweet slow-braised BBQ pork, refried black beans, avocado, pico de gallo, chipotle cream

BALSAMIC GLAZED FRIED MOZZARELLA

with pickled vegetables and marinara

GLAZED BRUSSELS SPROUTS

spicy maple syrup, toasted pumpkin & sesame seeds

HAND CUT FRITES

with Sriracha honey mustard, jalapeño cream cheese sauce, ketchup

hot seasoned & drizzled with hot honey +2.50

CALAMARI GRILLED OR FRIED ★

with cherry peppers, spicy marinara, chipotle chimichurri sauces

HUMMUS

broccoli, celery, cucumbers, carrots, grilled garlic bread

KALE & ARTICHOKE DIP ★

roasted red peppers, garlic cream, bread crumbs, grilled garlic bread

MANGO SHRIMP TEMPURA

crispy fried mango shrimp, chili flakes, ranch & mango sauces

**GARLIC
CHEESE
ROLL
\$7**

- NOT PIZZA -

RUSTIC CHICKEN PITA

lemon herb chicken, pesto mayo, arugula, red onion, oven roasted tomato, wood-fired pita bread, frites

PARLOR SMASH BURGER ★

brioche bun, double beef patty, American cheese, lettuce, tomato, pickle, special sauce, frites

add an egg*, add applewood smoked bacon

PARLOR CHICKEN SANDWICH

fried chicken thigh or grilled chicken breast, napa cabbage slaw, white cheddar, pickles, sriracha aioli, brioche bun, frites **Make it Nashville hot**

BLT SANDWICH

maple bacon, tomatoes, avocado, mixed greens, white balsamic vinaigrette, mayonnaise, on housemade bread, frites

VODKA CHICKEN PARM SANDWICH

crispy chicken cutlet, vodka sauce, mozzarella, parmesan, sundried tomato, cherry peppers, fresh basil, toasted house bread

CRISPY CHICKEN CUTLET ★

thin breaded chicken breast, arugula, cherry tomatoes, cherry peppers, balsamic glaze, shaved parmesan

VODKA RIGATONI ★

mezzi rigatoni, vodka sauce, shaved parmesan, basil
add meatballs, grilled chicken, burrata

PARLOR PIZZAS

JUST CHEESE BABY... ★

San Marzano tomato, mozzarella, provolone, white cheddar cheese blend, oregano, grated parmesan

MARGHERITA

San Marzano tomato, fresh mozzarella, fresh basil, extra virgin oil

SGT. PEPPER ★

San Marzano tomato, mozzarella di bufala, Molinari pepperoni, white truffle oil

ABE FROMAN'S FAVE

San Marzano tomato, house sausage, roasted red peppers, sautéed spinach, fresh mozzarella

GREAT BALLS OF FIRE

San Marzano tomato, beef & pork meatballs, Molinari pepperoni, house giardiniera, parmesan, fresh mozzarella

BURRATA BE KIDDING ME ★

fresh mozzarella, fresh burrata, baby arugula, lemon vinaigrette, white truffle oil

I FEEL LIKE BACON LOVE

leek béchamel, Nueske's bacon, white cheddar, shaved Yukon Gold potato, scallions

YOU MAKE ME CORNY

roasted corn, parmesan, jalapeño, mozzarella, queso fresco, lime garlic aioli, paprika, chives

CHEESUS, MARY & JOSEPH

leek béchamel, whipped ricotta, white cheddar, D.O.P. parmesan, smoked mozzarella, minced garlic, fresh oregano

AUNT CHILADA'S CHICKEN

chipotle marinara, adobo pulled chicken, grilled scallions, roasted mushrooms, spicy mayo, cilantro

HOT CHIX

Nashville hot chicken, spicy pickles, red onion, parmesan, white cheddar, lime garlic aioli, fresh dill

HONEY BOO BOO ★

caramelized onions, roasted garlic, parmesan, fresh mozzarella, taleggio DOP, rosemary, sea salt, honey

HOW STRACCIATELLA GOT HER GROOVE BACK ★

San Marzano tomato, spicy soppressata, chili oil, shaved garlic, jalapeños, parmesan, stracciatella

BEEFER SUTHERLAND

provolone, Italian beef, hot or sweet peppers, au jus

TEDY BRUSCHETTA

San Marzano tomato, sundried tomato, provolone, parmesan, oregano, extra virgin olive oil

CRIMSON PIE

San Marzano tomato, parmesan, Italian seasoning, extra virgin olive oil

MAKE IT SPICY with our spicy San Marzano sauce

BUILD-YOUR-OWN-PIZZA

we recommend three toppings

SAUCES

San Marzano
spicy marinara
leek béchamel
pine nut pesto
BBQ Sauce



CHEESE

mozzarella di bufala
fresh mozzarella
white cheddar
stracciatella
parmesan
burrata
ricotta

MEATS

grilled chicken
Italian beef
Nueske's bacon
meatballs
spicy soppressata
Nashville hot chicken
Molinari pepperoni
shrimp
sausage
egg

PLANTS

aged balsamic
cherry peppers
green peppers
giardiniera
mushrooms
tomatoes
pineapple

red onion
red pepper
sliced jalapeño
white truffle oil
hot honey
spinach
kale

make it on cauliflower crust

gluten cross-contact cannot be avoided

With Pizza

add grilled, fried chicken, shrimp

KALE COBB

Nueske's bacon, egg, scallion, avocado, cherry tomatoes, blue cheese, buttermilk ranch dressing. choice of fried chicken thigh or grilled chicken breast

ANTIPASTO CHOPPED ★

iceberg lettuce, crispy prosciutto di Parma, pepperoni, artichoke hearts, pepperoncinis, provolone, baby heirloom tomatoes, green olives, potatoes, creamy Italian dressing

LITTLE GEM CAESAR

garlic bread croutons, crispy parmesan cheese, Greek yogurt Caesar dressing

SUPER GREEN ★

spinach, kale, romaine, parmesan, green olives, steamed broccoli & asparagus, diced avocado, pistachios, chili flakes, avocado vinaigrette

WATERMELON SALAD

watermelon, feta cheese, roasted pistachios, honey lemon vinaigrette, fresh mint
available may 25 - september 7

***★ house favorites**

**For the safety of our guests and team members, Parlor is Cashless.
To ensure the best service we have a maximum of 4 checks / cards per table.**

*The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. *These items may be served undercooked or raw

*Before placing your order, please inform your server if a person in your party has a food allergy.

As a way to offset rising costs associated with the restaurant (Food, Beverage, Labor, Benefits, Supplies) we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check should you choose.



WEEKEND BRUNCH ***

CHICKEN BISCUIT ★

fried chicken breast, Wisconsin yellow cheddar, honey Buffalo sauce, housemade biscuit, with house hash

BREAKFAST BURRITO ★

choice of chicken –or– pork belly, with avocado, scrambled eggs*, refried beans, potato hash, queso fresco, chipotle chimichurri

CANDIED BACON AND EGG SANDWICH*

candied bacon, fried egg*, American cheese, romaine, sliced tomato, chives, Dijon aioli, brioche bun, with house hash

EGG WHITE OMELET*

feta cheese, marinated cherry tomatoes, shaved red onion, avocado, basil, and baby green salad, with housemade beer bread

AVOCADO TOAST

housemade beer bread, cottage cheese, avocado smash, aged balsamic, pickled red onion, chile parm egg, arugula, lemon vinaigrette, everything bagel seasoning

CHILAQUILES ★

housemade tomatillo salsa, pulled chicken, avocado, onion, corn tortilla strips, lime sour cream, queso fresco, two eggs your way*

SMASHED SAUSAGE & EGG BISCUIT

buttermilk biscuit, double smashed breakfast patty, American cheese, egg*

EXTRAS

housemade biscuit
white or wheat toast
bacon
sausage

seasonal fruit
two eggs*
house hash
side salad

*house favorites

OMELET ~you decide~

CHEESE

(choose 1)

feta
blue
mozzarella
white cheddar
yellow cheddar

MEATS

(add any for 3 each)

bacon
chicken
pork belly
sausage

PLANTS

(choose 3)

avocado
tomatoes
green peppers
jalapeno
mushrooms

red peppers
spinach
white onion
yellow peppers

SWEET
stuff

seasonal
**FRENCH
TOAST**

on thick cut Japanese milk bread

June – August: peaches & cream

September – November: pumpkin spice

December – February: mixed berry

March – May: caramel apple banana

double fluff
**SOUFFLE
PANCAKES**

caramelized banana, banana
whipped cream, powdered sugar,
maple syrup



PIZZAS

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TEDY BRUSCHETTA

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SGT. PEPPER ★

San Marzano sauce, mozzarella di bufala, Molinari pepperoni, white truffle oil

CHEESUS, MARY & JOSEPH

leek béchamel, whipped ricotta, white cheddar, D.O.P. parmesan, smoked mozzarella, minced garlic, fresh oregano

make it on cauliflower crust

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BUILD-YOUR-OWN BLOODY MARY

Tito's Vodka – Grey Goose Vodka – Ketel One
22oz mug with your choice of Bloody Mary mix
add a Modelo beer back

Brunch Bubbles

INDIVIDUAL MIMOSA

Prosecco (187ml) choice of two:
orange, grapefruit, pineapple,
or cranberry juice

MIMOSA TO SHARE

Prosecco Brut (750ml) with
orange, grapefruit, pineapple,
and cranberry juices

ROSEBERRY SPRITZ

Prairie Organic Gin,
raspberry, lemon,
Jeio Sparkling Rosé



ESPRESSO MARTINI

Tito's, Maplewood Coffee Liqueur,
Hexe Cold Brew, demerara,
Luxardo Coffee Bitters

BEVERAGES

draft nitro cold brew
regular coffee
pineapple juice

grapefruit juice
orange juice
iced tea