





clean, fresh cooking in a beautiful space



Eden, located in Avondale, is a contemporary restaurant and private dining space featuring new American cuisine. A tenet behind the menu development is the curation and selecting of ingredients by our chefs. With an on-site greenhouse and sourcing from local farmers and purveyors, access to the freshest and highest quality ingredients allow the culinary team to produce simple, clean cuisine.

Our private dining menu features breakfast, brunch, lunch, dinner, and dessert options. Eden offers a variety of private dining and restaurant configurations complete with elegant and modern decor, perfectly suited for small to large events. In addition to our beverage selection, our mixologist can create a custom-crafted cocktail to personalize your celebration.

Book our event spaces for milestone birthdays, weddings, cocktail receptions, or bridal and baby showers. We can accommodate any celebration in our main room or either of our private dining spaces.



breakfast

EDEN CONTINENTAL BREAKFAST *\$30 per guest*

House-baked bread & pastries, eden butter
Seasonal jam, seasonal sliced fruit
Coffee | Brewpoint Coffee, Hot tea | Volition Tea
Fresh squeezed orange juice, Iced tea

PLATED BREAKFAST *\$50 per guest*

BEVERAGES

Coffee | Brewpoint Coffee, Hot tea | Volition Tea
Fresh squeezed orange juice, Iced tea

FOR THE TABLE

Seasonal sliced fruit
House-baked bread & pastries, eden butter

ENTRÉE

(Host to select two, guests will choose tableside)

PARFAIT

honey yogurt, passionfruit chia, banana,
strawberry, mango, housemade granola

GRILLED FLANK STEAK & EGGS

spring onion chimichurri, queso fresco
crispy fingerling potatoes

LEEK & WILD MUSHROOM OMELET

garden greens, gruyère, crispy fingerling potatoes

EGGS BENEDICT

avocado, grilled tomato, poached eggs, hollandaise, fine
herbs, crispy fingerling potatoes

ADD - ONS *(price per guest)*

Mimosa 12

Bloody Mary 14

Wine | White, Rosé, Red, Sparkling 14

Champagne 20



menus subject to change

brunch

\$50 per guest

FOR THE TABLE

Seasonal sliced fruit
House-baked bread & pastries

BEVERAGES

Coffee | Brewpoint Coffee, Hot tea | Volition Tea
Fresh squeezed orange juice, Iced tea

ENTRÉE

(Host to select two, guests will choose tableside)

PARFAIT

honey yogurt, passionfruit chia, banana,
strawberry, mango, housemade granola

GRILLED FLANK STEAK & EGGS

spring onion chimichurri, queso fresco
crispy fingerling potatoes

LEEK & WILD MUSHROOM OMELET

garden greens, gruyère, crispy fingerling potatoes

EGGS BENEDICT

avocado, grilled tomato, poached eggs, hollandaise,
fine herbs, crispy fingerling potatoes

SPRING CAESAR SALAD

gem lettuce, cornmeal fried baby artichokes,
medium-boiled egg, housemade focaccia crouton, shaved
parmesan, pepperoncini caesar

Add a protein to the salad (*per guest*)

Salmon 8 | Shrimp 10

Grilled chicken 7 | Flank steak 10

TUNA SALAD SANDWICH

arugula, MightyVine tomatoes, toasted multigrain bread

SMOKED TURKEY SANDWICH

grilled rapini, pickled mustard seeds, taleggio cheese,
calabrian chili aioli, toasted baguette

Sandwiches served with french fries or side Eden salad

ADD - ONS (*price per guest*)

Mimosas 12

Bloody Mary 14

Wine | White, Rosé, Red, Sparkling 14

Champagne 20

menus subject to change



lunch

\$60 per guest

BEVERAGES

Coffee | Brewpoint Coffee, Hot tea | Volition Tea
Fresh squeezed orange juice, Iced tea, Soda

TO START

Seasonal crudité's, house dips
Housemade bread, eden butter

ENTRÉE

(Host to select two, guests will choose tableside)

CHOPPED BLT SALAD

iceberg lettuce, bacon lardon, grilled asparagus, radish, sourdough crouton, cherry tomato, puffed grain, blue cheese, buttermilk

ANCIENT GRAINS BOWL

chickpeas, farro, brown rice, curried golden raisins, radish, snap peas, sliced almond, herbs, lemon thyme ricotta, curried vinaigrette, arugula

EDEN SALAD

marinated kale, pepitas, avocado, dried cranberries, pecorino vinaigrette

Add a protein to any salad (*per guest*)

Salmon 8 | Shrimp 10

Grilled chicken 7 | Flank steak 10

TUNA SALAD SANDWICH

arugula, MightyVine tomatoes, toasted multigrain bread

SMOKED TURKEY SANDWICH

grilled rapini, pickled mustard seeds, taleggio cheese, calabrian chili aioli, toasted baguette

FRENCH DIP SANDWICH

french onion aioli, lacey swiss cheese, pickled red onion, au jus, toasted baguette

Sandwiches served with french fries or side Eden salad

DESSERT

An assortment of housemade bakery sweets served family style

ADD - ONS

Inquire about our wine list, custom cocktails, and beer

menus subject to change





dinner

\$90 per guest

BEVERAGES

Coffee | Brewpoint Coffee, Hot tea | Volition Tea

TO START

(Host selects in advance for all guests)

BURRATA

grilled focaccia, summer squash, roasted cherry tomato, pickled ramp, crunchy bits

BEET SALAD

spicy greens, roasted beets, strawberry, pickled white asparagus, sunflower sprouts, cajeta

SPRING CAESAR SALAD

gem lettuce, fried baby artichoke, boiled egg, herb focaccia croutons, pepperoncini, caesar dressing, parmesan

Add a protein to any salad (*per guest*)

Salmon 8 | Shrimp 10

Grilled chicken 7 | Flank steak 10

INCLUDES

Housemade bread, eden butter

ENTRÉE

(Host to select two, guests will choose tableside)

HALF GRILLED CHICKEN

spring vegetable panzanella, sherry chicken jus vinaigrette

SEARED WALLEYE

seared walleye, mustard caperberry sauce, peas

CENTER CUT SKIRT STEAK

grilled asparagus, chimichurri

EGGPLANT

moroccan lentil-stuffed eggplant, beet tahina sauce, chermoula

DESSERT

(Host selects in advance for all guests)

SEASONAL FRUIT CRUMBLE

vanilla bean ice cream

CHILLED BUTTERMILK PIE

graham cracker crust

CHOCOLATE TORTE

seasonal berries

ADD - ONS

Inquire about our wine list, custom cocktails, and beer



menus subject to change

dinner add-ons

PASTA COURSE

\$18 per guest

(Host selects in advance for all guests)

HERBED RICOTTA GNOCCHI

carrot, chile, montamore, crispy trumpet mushroom, lemon verbena

PORK TAGLIATELLE

blonde bolognese, apple, marcona almond, golden oregano

PASSED HORS D'OEUVRES

\$25 per guest

(Host selects three options in advance for all guests.

Passing time of 45 minutes)

Merguez meatballs snow pea leaves, beet tahina, harissa raisins, fried lemon

Black truffle deviled egg, garlic aioli, chives

Umami donuts, truffled parmesan espuma

Braised short rib, roasted potato cup, sour cream, chives

Spicy thai chicken lettuce cup, crunchy bits

Confit tuna folded with pepperoncini caesar dressing, pickled shallot, sieved egg, herbs, saltine crackers

Beet crostino, roasted beets, strawberry, pickled white asparagus, sunflower sprouts, cajeta

Trumpet mushroom, walnut salsa, whipped ricotta

Patatas bravas, spicy tomato sauce, garlic aioli



menus subject to change

spaces

We have spaces to fit any mood or need. Choose between our cozy and moody Slate, our intimate yet bright Selenite, Need more space? Full buyouts are available.

Each space has full A/V capabilities available, as well as wifi and music control.

SLATE | Capacity: Up to 22

The mood of Eden's main dining room rolls into Slate like a fog blanketing the city and the panorama-like woodland mural provides a serene and surreal view to anyone entering the space. The dark and moody chamber captures the moment before a gentle rain washes away the hustle and bustle of the city. Raise your glass and toast to letting time and your worries slip away in this truly transportive space.

SELENITE | Capacity: Up to 18

With a nod to Eden's original interior, you will be lifted into a room of lightness and clarity. Design details and finishes continue in from the main dining room, but curated elements from the brass light fixture, framed artwork, and fireplace mantle provide unique accents allowing the space to stand on its own. Adorning the room from its namesake are selenite crystals, that reflect the idea of the elements and simplicity that are influential in Eden's menu creation.

FULL BUYOUT

Contact us to inquire about full restaurant buyouts



Slate



Selenite

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