



2734 WEST ROSCOE STREET, CHICAGO IL
312.366.2294 |
EAT@EDENINCHICAGO.COM
[EDENINCHICAGO.COM/PRIVATE-DINING](https://www.edeninchicago.com/private-dining)



seasonally inspired menus, in a welcoming space



Eden is a greenhouse-driven restaurant and private dining destination in Chicago's Avondale neighborhood. Our contemporary American menu is shaped by what's growing in our on-site greenhouse and sourced from Midwest farmers and purveyors, allowing our culinary team to create clean, thoughtful dishes rooted in seasonality.

Our private dining menus include breakfast, brunch, lunch, dinner, and dessert, with flexible configurations suited for both intimate gatherings and larger celebrations. From milestone birthdays and weddings to cocktail receptions and showers, Eden offers a warm, modern setting paired with seasonal food and personalized hospitality.

spaces

SLATE | Capacity: Up to 24

Slate is a cozy, moody private dining room connected to Eden's main dining space. With darker tones and a bold mural backdrop, it's well suited for seated dinners, cocktail-style gatherings, and celebrations that benefit from a more intimate, atmospheric setting.

SELENITE | Capacity: Up to 20

Selenite is a bright, intimate private dining room with a clean, modern feel. Light finishes and thoughtful design details create an airy environment ideal for smaller dinners, meetings, and milestone moments that call for a polished yet welcoming space.

ROOM FEATURES

- Bluetooth enabled rooms for streaming music throughout the restaurant from a wireless device
- 5 Smart TVs that can be used to:
 - Stream / Watch Videos
 - Presentations
 - Photo Slideshows
 - Fubo.TV access to live sports & TV, including the Marquee Sports Network
 - Scheduled Content (content can be scheduled to appear on screens at different times throughout the event)
 - Free wifi access throughout entire space & private dining rooms
- Access to tech team who will work with you to make sure all of

Each space has full A/V capabilities available, as well as wifi and music control. Our private dining rooms are equipped with TV screens that can be used to share presentations, photo slideshows, videos, and more. All rooms have state-of-the-art speakers built-in and allow you to easily connect to them via bluetooth so you can play your favorite playlist during your event. Outside audio/video equipment requires prior approval.

FOOD AND BEVERAGE MINIMUM SPENDING REQUIRED

The food and beverage minimum is dependent on room selection, day of week, and time of year. Final price to include admin fees, tax, and gratuity.

VIEW CURRENT MENU PRICING [HERE](#)

FULL BUYOUT

Contact us to inquire about full restaurant buyouts.



Slate



Selenite

greenhouse tours

ADD A TOUR OF OUR ON-SITE GREEN HOUSE TO YOUR PRIVATE DINING EXPERIENCE

Tour our on-site greenhouse privately with our team to learn more about our growing program. Guests can tour the greenhouse prior to dinner as a cocktail hour, or after their event as a grand finale. Pricing for greenhouse tour add-ons will be provided upon request. For more information, please consult our Private Dining Manager.

WE COOK WHAT WE GROW

Measuring 20 x 28 feet, Eden's on-site greenhouse is home to 18 raised garden beds and a variety of growing vessels, all built and maintained in-house. The soil has been thoughtfully nurtured for nearly a decade using organic practices, creating an environment where herbs, greens, and edible flowers thrive. Growing on-site allows our culinary team to harvest at peak freshness, ensuring vibrant flavor and quality year-round. By carefully managing light, temperature, and seasonal conditions, the greenhouse supports consistent yields and directly shapes the dishes on our menu.

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BRUNCH

SAMPLE MENU

starters

HOUSE-BAKED BREAD & PASTRIES

GREEN CITY MARKET FRUIT BOWL | GF, VEGAN
seasonal fruit & berries, greenhouse herbs

entrées

select one

QUINOA PANCAKES | GF, NF, V
blueberry-thyme jam, lemon mascarpone, blueberry
maple syrup

FARMED MUSHROOM OMELETTE | GF, NF, V
gruyère, maldon salt, esmee arugula
choice of side: breakfast potatoes, eden salad, market
fruit cup

EDEN BREAKFAST SANDWICH | NF
gruyère, egg omelette, jalapeño remoulade,
housemade bun
add-ons: bacon, breakfast sausage, avocado
choice of side: breakfast potatoes, eden salad, market
fruit cup

AVOCADO TOAST | DF, NF, V
medium-boiled egg, candied fresno, radish, pickled
shallot, toasted seeds, sourdough

SKINNY TURKEY CLUB | NF
applewood bacon, smoked gouda, avocado, artisan
lettuce, oven-dried tomato, onion, herb aioli,
sourdough
choice of side: french fries, green city market fruit cup,
or eden salad

EDEN MARKET BURGER | NF
american cheese sauce, dill pickle, grilled onion slaw,
arugula, oven-dried tomatoes, black garlic dijonaise
choice of side: french fries, green city market fruit cup,
or eden salad

*This is a sample menu.
All items are subject to
change according to
seasonality.*



LUNCH

SAMPLE MENU

entrées

select one

TUSCAN WHITE BEAN & KALE SOUP | NF, V
parmesan broth, cannellini beans, tuscan kale,
rosemary focaccia bread

AVOCADO TOAST | DF, NF, V
medium-boiled egg, candied fresno, radish, pickled
shallot, toasted seeds, sourdough

EDEN SALAD | GF, NF, V
marinated kale, pepitas, pickled shallots, avocado,
apple, dried cranberries, pecorino vinaigrette

SKINNY TURKEY CLUB | NF
applewood bacon, smoked gouda, avocado, artisan
lettuce, oven-dried tomato, onion, herb aioli, sourdough

CALIFORNIA CHICKEN CAESAR WRAP | NF
field greens, avocado, oven-dried tomato, artichoke,
spinach garden herb wrap

EDEN MARKET BURGER | NF
american cheese sauce, dill pickle and grilled onion
slaw, arugula, oven-dried tomatoes, black garlic
dijonnaise

sides

FRENCH FRIES | NF, VEGAN
rosemary, garlic, salt, pepper

GREEN CITY MARKET FRUIT BOWL | GF, NF, VEGAN
seasonal fruit & berries, greenhouse herbs

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DINNER

FAMILY STYLE SAMPLE MENU

to start

to share

FLUFFY POTATO ROLLS

choice of roasted chicken butter or
caramelized onion butter

FARMER GREENS AND SPROUTS | DF, GF, NF

tangerine, avocado, sunchoke crisps,
sunflower-basil vinaigrette

to share

RED CRAB BUCATINI | NF

greenhouse pesto, cauliflower, miso-cured egg yolk,
parmesan, breadcrumbs

PORK TAGLIATELLE

blonde bolognese, marcona almond, apple, arugula

entrées

to share

BRAISED VADOUVAN LENTILS | DF, GF, VEGAN

wood grilled carrots, coconut raita, apple saba, living
raisins, hazelnuts

ROASTED HALF CHICKEN | GF, NF

roasted radish & scarlet turnips, farm greens,
preserved lemon jus

WOOD GRILLED MARKET FISH | DF, GF

cornelian cherry tahina, honeynut squash,
chermoula, pistachios, elderflower honey

NEW YORK STRIP | DF, GF

honeynut squash curry, crispy maitake, candied
fresno, cashew, jus, aromatic herb

sides

BRUSSELS SPROUTS | DF, GF, NF

fish sauce caramel, avocado mousse, stone fruit
chutney, sunflower seeds

HEN OF THE WOODS MUSHROOMS | GF, NF, V

grits, zhoug, preserved rhubarb ginger honey,
dukkha, oregano

dessert

WINTER CITRUS TART | NF

blood orange/saffron gelée, ricotta ice cream,
candied yuzu

TOASTED SOURDOUGH CRÈME BRÛLÉE | NF

asian pear agrodolce, grain crunch & nasturtium

COOKIES & MILK | NF

warm chocolate chunk cookies served with malted
milk crème anglaise

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DINNER

INDIVIDUAL PLATED SAMPLE MENU

to start

shared

CHARCUTERIE BOARD

roelli red rock blue cheddar, foxglove tulip tree, edward's country ham, red bear holy cow salami, seeded sourdough crackers, golden raisin mostarda

FLUFFY POTATO ROLLS

caramelized onion butter

to share

TUNA CEVICHE | DF, GF

leche de tigre, celery, lacto-fermented green strawberries, black walnuts, stone fruit, smoked sea salt, lemon, los comanches tortilla chips

ESMEE ARUGULA SALAD | GF, V

pear, pepitas, shallot, prairie breeze, fines herbs, sherry vinaigrette

BRASSICAS SALAD | NF, V

blood orange, pomegranate, fennel, sourdough croutons, pecorino vinaigrette

entrées

select one

BRAISED VADOUVAN LENTILS | DF, GF, VEGAN

wood grilled carrots, coconut raita, apple saba, living raisins, hazelnuts

ROASTED HALF CHICKEN | GF, NF

roasted radish & scarlet turnips, farm greens, preserved lemon jus

NEW YORK STRIP | DF, GF

honeynut squash curry, crispy maitake, candied fresno, cashew, jus, aromatic herb

RED CRAB BUCATINI | NF

greenhouse pesto, cauliflower, miso-cured egg yolk, parmesan, breadcrumbs

sides

to share

BRUSSELS SPROUTS | DF, GF, NF

fish sauce caramel, avocado mousse, stone fruit chutney, sunflower seeds

HEN OF THE WOODS MUSHROOMS | GF, NF, V

grits, zhoug, preserved rhubarb ginger honey, dukkha, oregano

dessert

WINTER CITRUS TART | NF

blood orange/saffron gelée, ricotta ice cream, candied yuzu

TOASTED SOURDOUGH CRÈME BRÛLÉE | NF

asian pear agrodolce, grain crunch & nasturtium

COOKIES & MILK | NF

warm chocolate chunk cookies served with malted milk crème anglaise

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photo gallery

