

## SMALL BITES

- Roasted Grape Crostini** 11  
whipped ricotta with honey & grapes
- French Onion Dip** 8  
with homemade kettle chips
- Guacamole** 10  
with tortilla chips
- Fromage & Fruit** 15  
assorted cheese, figs, honey, almonds & grapes
- Maryland Crabcakes** 14  
with mustard aioli
- Hummus** 10  
with fresh crudites & pita

## EGGS 11 am - 3 pm

*served with toast & salad  
substitute egg white +1.50*

- Park Ave** 14  
spinach, bacon, caramelized onion & goat cheese
- Build Your Own** 14  
Choice of 3:  
red pepper, spinach, mushroom, tomato, bacon, caramelized onion, green onion, goat, mozzarella or cheddar cheese
- Steak & Eggs** 18  
skirt steak with 2 eggs your way
- Quiche** 14  
*\*ask for our quiche of the day*
- American** 14  
scrambled eggs, nitrate-free bacon & fruit

## SANDWICHES

*served with kettle chips or salad*

- Turkey Brie Panini** 14  
granny smith apples & apricot preserve
- BLTA** 14  
nitrate-free bacon, tomato, lettuce, avocado & mayonnaise
- Black Angus Burger** 17  
lettuce, tomato, grilled onion & pickle  
bacon, avocado or cheese +1.50 ea
- Atlantic Salmon Burger** 18  
salmon, spinach-feta patty with lettuce, tomato & cucumber dill sauce
- Skirt Steak** 19  
arugula, horseradish cream, crispy onion strings on toasted ciabatta
- Cafe Sandwich** 13  
Choice of: Tuna Salad, Curried Chicken Salad or Chicken Salad
- Turkey Club** 14  
nitrate-free bacon, lettuce, tomato & mayonnaise  
avocado +1.50

DINE IN • TAKE OUT

# MEG'S Café

EST. 1995



Serve 2 \$25    Serve 4 \$50  
with salad, dinner rolls & dessert

### Tuesday

Blackened Fish Tacos with salsa, guacamole & black beans

### Wednesday

Lemon Chicken Picatta with angel hair

### Thursday

Sesame Crusted Salmon with roasted potato

### Friday

Memphis BBQ Chicken with roasted potato

### Saturday

Peruvian Chicken with orzo

No Substitutions Available

ASK ABOUT OUR DAILY SPECIALS

## SALADS

- Chicken \$5    Steak \$12
- Salmon \$8    Shrimp \$8
- Figgy Green** 16  
mixed greens, figs, apples, bacon & bleu cheese
- Chopped** 14  
romaine, red pepper, cucumber, green onion, tomato, avocado & goat cheese
- California Cobb** 16  
romaine, nitrate-free bacon, hard boiled egg, tomato, avocado & goat cheese
- Sesame Asian** 14  
mixed green, carrots, tomato, cucumber, snap peas, sesame seeds & almonds
- An "A" Plus** 14  
arugula, avocado, asparagus, apples & almonds
- Cafe Salad** 13  
mixed greens with seasonal vegetables  
Choice of: Tuna Salad, Curried Chicken Salad or Chicken Salad
- Caesar** 13  
romaine, parmesan & garlic croutons

## ENTREES

- Wild Caught Salmon** 24  
asparagus, mushroom, tomatoes & white wine
- Chicken Pot Pie** 16
- Ratatouille** 16  
summer vegetables with mozzarella cheese
- Grilled Swordfish** 29  
with avocado lime salsa
- Skirt Steak** 29  
roasted potato & herb butter
- Lemon Chicken Picatta** 18
- Angel Hair Verdura** 17  
asparagus, cherry tomato, spinach & parmesan  
Add Chicken \$5  
Add Shrimp \$8
- Peruvian Chicken** 19  
rum glaze & orzo
- Fish Tacos** 16  
Blackened fish, guacamole, salsa & black beans  
corn or flour tortilla  
substitute steak +2

**MUST HAVE**  
*Hours*  
TUESDAY - SATURDAY • 11 AM - 8 PM  
CLOSED SUNDAY & MONDAY

*Location*  
317 PARK AVE  
GLENCOE IL 60022

*Connect*  
(847) 835 - 2620 •  
ANAPPLEADAYCATERING.COM



## KIDS

<b>Sliders</b> with kettle chips	9
<b>Mac n Cheese</b>	8
<b>Kid's Pasta</b> choice of butter & parmesan tomato basil sauce	8
<b>Cheese Quesadilla</b> with tortilla chips Add chicken \$2	8
<b>Grilled Cheese</b> with kettle chips	7
<b>Chicken Tenders</b> with kettle chips	8

## SIDES

<b>Soup</b> Cup \$5 Bowl \$7	
<b>Nitrate-Free Bacon</b>	6
<b>Mac n Cheese</b>	8
<b>Vegetable of the Day</b>	6
<b>Roasted Potatoes</b>	5
<b>Fruit Cup</b>	6
<b>Mixed Greens</b> with tomato, cucumber, balsamic dressing	4
<b>Caesar</b> with parmesan & garlic croutons	4
<b>Chips</b>	3

## DESSERT

<b>Granny Smith Apple Pie</b>	5.5
<b>Raspberry Pie</b>	5.5
<b>Double Chocolate Brownie</b>	3
<b>Caramel Bread Pudding</b>	6
<b>Cookie</b>	1.75

*A La Mode \$1.50*

# WINE

## Red

**Brooks Pinot Noir**  
Willamette OR  
Bottle \$50

**Ramey Cellars Claret**  
Nappa Valley CA  
Bottle \$50

**Smith Hook Cabernet**  
Central Coast CA  
Glass \$15  
Bottle \$50

**H. Mynors Zinfandel**  
Nappa Valley CA  
Bottle \$45

**Hahn Pinot Noir**  
Central Coast CA  
Glass \$11  
Bottle \$45

**Catena Vista Malbec**  
Vistalba AR  
Glass \$10  
Bottle \$35

**House Red**  
Glass \$8

## White

**Rombauer Chardonnay**  
Carneros CA  
Glass \$17  
Bottle \$55

**Whitehaven Sauvignon  
Blanc**  
Whitehaven NZ  
Glass \$14  
Bottle \$45

**Caposaldo Pinot Grigio**  
Veneto IT  
Glass \$10  
Bottle \$35

**Little Things Chardonnay**  
Bottle \$40

**Rose**  
Peyrassol FR  
Glass \$11  
Bottle \$40

**Seehof Riesling**  
Rheinhessen HR  
Bottle \$35

**House White**  
Glass \$8

## Sparkling

<b>Rose Split</b>	11
<b>Prosecco</b>	11

## COFFEE

<b>Bottomless House Blend</b>	3
<b>Cappuccino</b>	4
<b>Latte</b>	4
<b>Redeye</b>	4
<b>Double Espresso</b>	4
<b>Cold Brew</b>	4

## COCKTAILS

<b>Aperol Spritz</b> aperol, prosecco, club soda	12
<b>Bloody Mary</b> Tito's Vodka	14
<b>Strawberry Bourbon Iced Tea</b>	14
<b>Blueberry Lavender</b> vodka, blueberry-lavender & club soda	14
<b>Sunflower</b> gin, elder flower & lemon	13
<b>Mimosa</b> prosecco, orange juice	11
<b>Hibiscus Passion Fruit Margarita</b>	13
<b>Frose</b>	12

## BEER

<b>Peroni</b>	5
<b>Amstel</b>	5
<b>Fat Tire</b>	5
<b>Heineken</b>	5
<b>Pilsner Urquell</b>	6
<b>Seasonal IPA</b>	7

FOLLOW US FOR

*Events  
Deals  
Specials*



MUST HAVE  
menus

### Consumer Advisory

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.  
Alert your server if you have special dietary requirements.