

Breakfast fares well at a steakhouse

Phil Vettel deconstructs David Burke's commendable morning menu. **Page 3**



Around the world with fried chicken

Americans aren't the only ones doing the dish justice, says Kevin Pang. **Page 4**



Delightful on several levels

Eco-friendly Mana Food Bar has a deft touch with tempting vegetarian offerings. **Page 5**

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Deconstructing the menu

BY PHIL VETTEL | Tribune critic

David Burke's Primehouse, as the name suggests, is best known, deservedly, for its steaks. But as the restaurant for the James Hotel, the Primehouse also serves breakfast every morning, and executive chef Rick Gresh has created a menu worth pondering. 616 N. Rush St., 312-660-6000

PRIMEHOUSE DAVID BURKE

Namesake chef David Burke, based in New York, was behind the Park Avenue Cafe concept, which had successful runs in Chicago and New York.

Chef Rick Gresh likes corned-beef hash: "Sometimes, being chef means you can have what you want," he says. This stuff is terrific.

As indulgent as it sounds; Benton bacon is a Tennessee product that's gaining cult status among chefs.

Short ribs already used on dinner menu's surf-and-turf dumplings, so working them into the breakfast menu was an easy choice.

A house-made salute to the South.

Primehouse Specialties

- Corned Beef Hash Benedict... 14**
housemade hash, poached farm eggs, hollandaise
- Bacon and Banana Fosters French Toast... 13**
benton bacon, meyers dark rum, texas toast
- Crispy Fried Chicken Livers & Eggs... 11**
bacon, onions, eggs any style, texas toast
- Sirloin and Eggs, roasted potatoes... 21**
7oz sirloin, eggs any style, hollandaise
- Breakfast Tostada... 12**
crispy corn tortilla, black beans, egg any style, salsa & queso fresco, add chorizo 3
- Primehouse Short Rib Breakfast Sandwich... 14**
butter griddled bagel, tender braised short rib, caramelized onions, muenster cheese, fried egg, served with roasted potatoes
- James Omelet, roasted potatoes... 12**
marinated filet tips, truffled mushrooms, caramelized onions, aioli cheese
- Farmer's Egg White Omelet, roasted potatoes... 11**
market vegetables, low fat muenster, turkey bacon
- Biscuits and Gravy... 12**
housemade buttermilk & scallion biscuits, sage sausage gravy & eggs any style

Breakfast Favorites

- Classic Breakfast ← Two Eggs any Style, roast potatoes & choice of meat... 11**
benton bacon, chicken apple sausage, pork link sausage, housemade sausage patties, turkey bacon, black forest ham, add coffee & juice... 17
- Omelet Your Way, roasted potatoes... 11**
whole eggs or egg whites - choose 3 items: tomato, asparagus, onion, peppers, pork sausage, chicken sausage, ham, bacon, mushroom, spinach, american, cheddar, muenster, aioli
- Eggs Benedict, roasted potatoes choice of meat... 11**
spicy coppa, hollandaise, house smoked atlantic salmon, chive hollandaise, beef pantrami, cracked pepper hollandaise
- Irish Oatmeal... 7**
choice of: bananas, berries, dried fruit or nut nuts
- Salmon Platter... 15**
cream cheese, capers, onions, sliced tomato, asparagus

Side Dishes... 4

- benton bacon
- pork link sausage
- turkey bacon
- black forest ham
- roasted potatoes
- croissant
- banana blueberry muffin
- bagel & cream cheese
- chicken apple sausage
- shortstack pancakes

Standard issue on any morning menu. "You can't be too out-of-the-box at breakfast," Gresh says.

Choose your Benny topper! Spicy coppa (dry-cured pork) and smoked salmon made in-house.

Steakhouses have lots of steak tips around; Primehouse uses them to bulk up its signature omelet.

Side Dishes... 4

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Rick Gresh previously cooked at Green Dolphin Street and Callterra, among other spots.

Executive Chef Rick Gresh

Breakfast • Lunch • Dinner • Saturday & Sunday
www.dsp@burkeprimehouse.com 616 N. Rush Street, Chicago, Illinois
18% service charge is added to parties of 8 or more.

Free Wi-Fi; get code from hostess.

If you like beets, maybe; if not, no way. Chef says, "You'd be surprised how often it's ordered."

Actually a dessert at dinner; mini-doughnuts served with jam-filled squirt bottles. Inject your own!

- Food Morning!**
- Coffee Selections**
American Coffee, Decaffeinated Espresso/Double Espresso... 4
Cappuccino/Double... 5/6
Café Latte/Double... 5/6
Hot Chocolate w/beigian de
- Fresh Squeezed Juices... 5**
Eye Opener - carrot
Powderdriver - orange, carrot, ginger
Wake Up - beet, carrot, apple, ginger
- Smoothies... 7**
Very Berry - seasonal berry
Strawberry Banana Bliss -
Protein Punch - skim milk,
Soy Power - soy milk, ma
- Sweet Classics**
- buttermilk Pancakes choice
Plain... 10
Blueberry... 13
Banana... 13
Belgian Waffle... 10
with berries, sweetened cream
- Homemade Donut Holes... 6
fill your own, ask server about today's flavors
- Fresh Fruit Salad... 7
Seasonal Fresh Berries... 8
Toasted Granola & Yogurt... 8
Side of Plain or Berry Yogurt... 3