apolonia brunch

small plates & shares

Artichoke Hummus pecan dukkah | pomegranate molasses | 15^{88}

Crispy Potato Rosti caramelized onions | 9^{88}

Softly Scrambled Eggs boursin cheese | arugula | 12^{88}

Endive & Avocado Salad lemon-parmesan dressing | torn croutons | 18^{88}

*Chilled Oysters** raw w/ house mignonette **–or–** broiled w/ chili butter | 4^{88} ea.

housemade pastries

brunch pastry tier
a selection of our sweet & savory favorites for the table
seasonal jam | vanilla crème | soft butter
32^{88}

S'mores Croissant lyneá chocolate | toasted meringue | 8^{88}

Banana Budino Croissant bourbon banana caramel | cocoa nib granola | 9^{88}

Warm Cinnamon Roll brown sugar | cream cheese icing | 9^{88}

Old Fashioned Cruller brown butter-cinnamon glaze | 7^{88}

*Shakshuka Danish** herbs | soft cheese | farm egg | 9^{88}

Chocolate Babka hazelnut praline | 7^{88}

Black Truffle Puff Bread crunchy herbs | toasted garlic | 19^{88}

mains & pastas

'Cacio e Pepe' Polenta brisket ragù | sunny egg | 19^{88}

Frittata Española tender potatoes | fontina | piperade | 16^{88}

Blue Crab Benedict whole mustard hollandaise | swiss chard | 22^{88}

Steak & Eggs in Purgatory calabrian chili | house pomodoro | 22^{88}

Warm Seafood Salad calamari | octopus | lemon vinaigrette | 19^{88}

Ancient Grains Bowl marinated chickpeas | crunchy egg | cucumber salad | 19^{88}

Fiorentini al Sugo smoked tomato | catalpa grove pork sausage | 25^{88}

Bucatini Carbonara guanciale | black pepper | pecorino | 19^{88}

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

There will be a 3% processing fee applied to all non-cash payments.

cocktails

Apolonia Mimosa
choice of: orange | lemon | grapefruit
13^{88}

Bloody Mary
vodka | apolonia bloody mix
14^{88}

apolonia blend coffee

Fresh Drip
4^{88}

Double Espresso
4^{88}

Café Latte or Cappuccino
6^{88}

Cold Brew
7^{88}

tea

6^{88}

Moroccan Mint Meritage

Emperor's Chamomile

Earl Grey

Italian Green Almondine

Vanilla Bourbon Chai

Fields of France Rooibos

Sicilian Orange Green

on draft

8^{88}

'Cheap Thrills' IPA
saint errant brewing | chicago | il

Czech Pilsner
moRE brewing | villa park | il

cans

8^{88}

Pilsner
perennial brewing | st louis | mo | 16 oz

Hefeweizen
mikerphone brewing | elk grove | il | 16 oz

Saison de Lis
perennial brewing | st louis | mo | 16 oz

wines by the glass

sparkling

Prosecco 17^{88}
NV le colture | valdobbiadene | italy

Brut Réserve 29^{88}
NV charles heidsieck | champagne | france

rosé

Nero d'Avola 14^{88}
2022 martha stoumen | mendocino | california

white

Muscadet 13^{88}
2022 la louvetrie | loire valley | france

Grüner Veltliner 14^{88}
2024 malat | kremstal | austria

Sauvignon Blanc 14^{88}
2024 terres blondes | loire valley | france

Dry Riesling 15^{88}
2021 georg gustav huff | rheinhessen | germany

Chardonnay 16^{88}
2022 valliant | central coast | california

Albana Secco 12^{88}
2022 vigna rocca | romagna | italy

red

Gamay Noir 15^{88}
2023 georges dubœuf | beaujolais | france

Pinot Noir 17^{88}
2024 brooks | willamette valley | oregon

Cabernet Franc 15^{88}
2023 nicolas reau | anjou | france

Dolcetto 15^{88}
2022 dolcetto d'alba | piemonte DOC | italy

Sangiovese 15^{88}
2022 leda pucci | chianti DOCG | italy

Red Blend 15^{88}
2023 antonio maçanita | douro | portugal

Malbec 16^{88}
2022 alhambra | mendoza | argentina

vermouths by the glass

served on the rocks, with various garnishes

crisp & refreshing

Torino Extra Dry 14^{88}
bordiga | piedmont | italy
balanced, bright, savory

Torino Bianco 14^{88}
bordiga | piedmont | italy
elegant, semi-sweet, smooth

Sec 2000 14^{88}
vergano | piedmont | italy
light, zesty, delicate

rich & textured

Torino Rosso 14^{88}
bordiga | piedmont | italy
tannic, warm, bold

Gioacchino 15^{88}
selvagrossa | marche | italy
bitter, herbal, floral