



GROUP DINING INFORMATION

lakeview

3800 N Clark Street
Chicago, IL 60613
773.929.3680

uncommonground

GROUP DINING INFORMATION

music room

located just off of the main dining room, the airy music room can accommodate up to 50 guests for a seated dinner or up to 65 guests for a standing cocktail reception. The room is equipped with audiovisual equipment, including a projector and screen.

grace street

our grace street room was the original coffee shop turned restaurant. It is the ideal private venue for groups of up to 28 guests for a seated event or 25 for a standing cocktail reception. This room also features audiovisual equipment as well as an outdoor space.

outdoor spaces

prefer the great outdoors? Host a gathering on our beautiful patio. (Available Spring-Fall) The patio is lined with organic produce we grow on site. This space is great for groups of up to 40 for a seated function or 50 for a cocktail style event.

greenstar brewery

illinois' first certified organic brewery is the perfect location for a fun cocktail reception!

for larger parties and buy-outs, we encourage you to call or email us to discuss how we can accommodate your group by reserving the entire, or part of, the restaurant.

audio/visual capabilities

our equipment supports VGA input and we supply a VGA cable for that input. If your computer/tablet used a different video output, you will be responsible for supplying the appropriate cable/adaptor to convert to VGA.

for more information or to arrange a tour, please contact Justin Freeman at 773.929.3680 or justin@uncommonground.com

uncommonground

PRICING STRUCTURE

our goal

helping execute beautiful events in our warm dining areas. we use this information as a foundation for our work but will always work with you on designing the perfect package. please let us know what we can do to make your event as memorable as possible.

menu items subject to change based on our seasonal menu

N/A drinks

all of our packages include soda, iced tea, and regular organic coffee

BRUNCH

biscuits, two entrees, one side - \$23 per person

biscuits, two entrees, two sides - \$27 per person

biscuits, three entrees, two sides - \$32 per person

LUNCH

one appetizer, two entrees, one side - \$25 per person

one appetizer, three entrees, two sides - \$30 per person

DINNER

one appetizer, salad, two entrees - \$28 per person

two appetizers, salad, two entrees - \$35 per person

three appetizers, salad, three entrees - \$50 per person

ask about adding linens, high-top tables, flowers to your event

audio/visual capabilities

our equipment supports VGA & HDMI input and we supply a VGA cable for that input. If your computer/tablet used a different video output, you will be responsible for supplying the appropriate cable/adaptor to convert - \$75

visit us at uncommonground.com to see pictures of our many dining areas that can accommodate large groups

BRUNCH

eat drink look listen

FOR THE TABLE

buttermilk biscuits

housemade seasonal jam and whipped butter

ENTRÉES

french toast

brioche, maple syrup, powdered sugar

vegan hash

*summer squash, onions, mushrooms, kale, vegan chorizo,
sweet + russet potatoes, piperade*

yogurt + granola

*honey-sweetened greek yogurt, seasonal fruit,
housemade granola, sunflower seeds*

fried chicken + waffles

belgian waffles, fried buttermilk chicken

farmer's market scramble

*chef selection of fresh seasonal vegetables
in free-range scrambled eggs*

lakeview chilaquiles

*scrambled eggs, spicy chorizo, crispy tortilla strips,
jalapeños, chihuahua cheese, salsa verde, avocado crema*

belgian waffles

whipped butter, pure local maple syrup

SIDES

applewood smoked bacon

crispy potatoes

sausage links

fresh fruit (+2 per person)

LUNCH

eat drink look listen

APPETIZERS

artichoke, goat cheese, pesto dip
toasted ciabatta crostini

roasted garlic hummus
marinated olives, marcona almonds, crudités, toasted pita

sweet potato fries
goat cheese fondue

elote
*charred corn, cotija, cilantro-lime aioli,
green tomato jam, corn chips*

ENTRÉES

superfood caesar salad
*baby kale, shredded brussels sprouts, chopped broccoli, romaine,
avocado, vegan caesar dressing, crispy garlic chips*

chopped salad
*romaine, smoked bacon, blue cheese, cucumbers, mighty vine cherry
tomatoes, avocado, scallions, smoked tomato ranch*

pulled pork tacos
carnitas, salsa verde, cilantro, onion, cotija cheese

grass-fed beef smash burger sliders
gouda, special sauce, brioche bun

fried chicken sliders
aioli, pickle

macaroni + cheese
smoked gouda, cheddar, neufchatel, crispy herbed potato crumble

SIDES

french fries
sweet potato fries (+\$1 per person)
mixed greens in apple cider vinaigrette

DINNER

eat drink look listen

APPETIZERS

artichoke, goat cheese, pesto dip
toasted ciabatta crostini

roasted garlic hummus
marinated olives, marcona almonds, crudités, toasted pita

miso cauliflower
cilantro, ginger, scallions, smoked paprika vinaigrette

elote
charred corn, cotija, cilantro-lime aioli, green tomato jam, corn chips

sweet potato fries
goat cheese fondue

SALADS

sunshine salad
farmer's market produce, sunflower sprouts, quinoa, sunflower seeds, champagne vinaigrette

superfood caesar salad
baby kale, chopped broccoli & romaine, shredded brussels sprouts, avocado, vegan caesar dressing,

chopped salad
romaine, smoked bacon, blue cheese, cucumbers, mighty vine cherry tomatoes, avocado, scallions, smoked tomato ranch

ENTRÉES

summer gnocchi
greenstar organic beer blistered mighty-vine cherry tomatoes, seasonal vegetables, pecorino-romano, homegrown organic herbs

bacon wrapped meatloaf
yukon gold mashed potatoes, bordelaise, crispy onions, arugula salad

greenstar bbq chicken thighs
organic amish chicken, greenstar brewing bbq sauce, fingerling potatoes, summer succotash

sustainable salmon (+4 per person)
mighty-vine tomatoes, herbed pearl cous cous, marinated green beans, kalamata olives, marcona almond butter

chimichurri grass-fed flank steak (+5 per person)
grilled sweet corn, seared shishito peppers, lime, black peppercorn sauce
grass-fed skirt steak (+\$5 per person)
chimichurri, frites, lemon-pepper aioli

DESSERT

chef's selection of dessert bites (+\$5 per person)