

# uncommonground

GROUP DINING INFORMATION

edgewater

1401 W Devon Avenue  
Chicago, IL 60660  
773.465.9801

# uncommonground

## GROUP DINING INFORMATION

### **music room**

*located just off of the main dining room, the airy music room can accommodate up to 54 guests for a seated dinner or up to 100+ guests for a standing cocktail reception. The room is equipped with audiovisual equipment, including a projector and screen. Private restrooms and private access if needed.*

### **lounge**

*our bar/lounge features original art deco wood + glass work. It is the ideal private venue for groups of up to 24 guests for a seated event or 40+ for a standing cocktail reception. This room also features audiovisual equipment.*

### **outdoor space**

*prefer the great outdoors? Host a gathering on our beautiful patio. (Available Spring-Fall) The patio is lined with organic produce we grown on site. This space is great for groups of up to 70+ for a seated function or 120+ for a cocktail style event.*

### **rooftop farm**

*America's first certified organic rooftop is the perfect location for a fun cocktail reception! impress your friends with a view of the city among organic produce used in the food served at your event. our rooftop farm is the perfect setting for intimate ceremonies, birthday gatherings, or corporate cocktail receptions.*

**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.**

for more information or to arrange a tour, please contact  
Melanie Kircher at 773.929.3680 or [melanie@uncommonground.com](mailto:melanie@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](http://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 (vegetarian)*

**winter vegetable hash**

*yukon + russet potatoes, carrots, celery root, cauliflower, brussels sprouts,  
garnished with pickled beets + red onions  
(vegan)*

**salmon platter (+\$4 per person)**

*lemon-caper dill cream cheese, mighty vine tomato,  
cucumber, onion, everything bagel*

**fried chicken + waffles**

*belgian waffles, fried buttermilk chicken*

**farmer's market scramble**

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

**edgewater chilaquiles**

*scrambled eggs, pork carnitas, crispy tortilla strips, cilantro-lime crema,  
chihuahua cheese, salsa roja, cilantro, sour cream (gluten-free)*

**10-grain pancakes**

*whipped butter, pure local maple syrup (vegetarian)*

## SIDES

**crispy bacon**

**crispy potatoes**

**sausage**

**fresh fruit (+2 per person)**

# LUNCH

*eat drink look listen*

## APPETIZERS

**artichoke, goat cheese, pesto dip**  
*toasted ciabatta crostini*

**uncommon hummus**  
*fresh vegetables, toasted pita (vegan)*

**sweet potato fries**  
*goat cheese fondue (vegetarian)*

## ENTRÉES

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

**chopped salad**  
*romaine, smoked bacon, blue cheese, cucumbers, mighty vine cherry  
tomatoes, avocado, scallions, smoked tomato ranch  
(gluten-free)*

**baja fish tacos**  
*tempura-fried Atlantic cod, napa cabbage slaw, kimchi aioli,  
flour tortilla*

**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  
(vegetarian)*

## SIDES

**hand-cut 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*

**uncommon hummus**  
*fresh vegetables, toasted pita (vegan)*

**roasted cauliflower**  
*cilantro, ginger, scallions, smoked  
paprika-miso vinaigrette  
(vegan + gluten-free)*

**greenstar pretzel sticks**  
*beer cheese, local mustard, horseradish  
aioli, housemade pickles  
(vegetarian)*

**sweet potato fries**  
*goat cheese fondue (vegetarian)*

**chef's choice flatbread**

## SALADS

**greens + grains salad**  
*cauliflower, butternut squash, red  
lentils, dukkah spice, moroccan olive  
vinaigrette  
(vegan + gluten-free)*

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

**chopped salad**  
*romaine, smoked bacon, blue cheese,  
cucumbers, mighty vine cherry  
tomatoes, avocado, scallions,  
smoked tomato ranch (gluten-free)*

## ENTRÉES

**mushroom ravioli**  
*black garlic madiera butter, rosemary  
(vegetarian)*

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

**jerk chicken**  
*marinated amish chicken thighs, saffron rice, winter peas*

**sustainable salmon**  
*confit baby rainbow carrots, wilted greens  
(gluten-free)*

**winter vegetable curry**  
*fingerling potato, cauliflower, roasted tomatoes, farro (vegan)*

**grass-fed flank steak (+\$5 per person)**  
*citrus sage marinated flank steak, sweet potato mash*

## DESSERT

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