

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
Scott Brooker at 312.952.5165 or scott@uncommonground.com*

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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, one side - \$28 per person

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

three appetizers, salad, three entrees, three sides - \$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

root vegetable hash

*sweet + russet potatoes, crimini mushrooms, onions,
carrots, winter squash, vegan chorizo*

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*

10-grain pancakes

whipped butter, pure local maple syrup

SIDES

crispy bacon

crispy potatoes

sausage

fresh fruit (+2 per person)

LUNCH

eat drink look listen

FOR THE TABLE

artichoke, goat cheese, pesto dip
toasted ciabatta crostini

uncommon hummus
fresh vegetables, toasted pita

sweet potato fries
goat cheese fondue

sweet corn and shishito peppers
lime pepper sauce

ceviche (+\$3 per person)
atlantic cod, jalapeno, cilantro, lime, avocado, tortilla 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

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

SIDES

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

DINNER

eat drink look listen

FOR THE TABLE

artichoke, goat cheese, pesto dip
toasted ciabatta crostini

uncommon hummus
fresh vegetables, toasted pita

sweet corn + shishito peppers
grilled sweet corn, seared shishito peppers, lime, black peppercorn sauce

ceviche (+\$3 per person)
atlantic cod, jalapeno, cilantro, lime, avocado, tortilla chips

sweet potato fries
goat cheese fondue

chef's choice flatbread

SALADS

sunshine salad
local & homegrown vegetables, sunflower sprouts, sunflower seeds, lemon-balm vinagrette

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

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

ENTRÉES

summer gnocchi
seasonal market veggies, roast tomatoes, garlic oil

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

greenstar bbq chicken thighs
smoked chicken thighs, greenstar bbq sauce, summer succotash

sustainable salmon
leek-mushroom confit, smoked mighty vine tomato broth

cauliflower riossoto
leeks, white cauliflower, arborio rice, pickled orange & purple cauliflower florets, arugula pistou

grass-fed skirt steak (+\$5 per person)
yucca fries, chimichuri

DESSERT

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