

We are a fresh local restaurant focusing on creating a fast-casual dining atmosphere that's healthy. Family friendly comfort food with a twist! Our meats, locally sourced from Hotherr Meat Company, are braised and cooked in house.

We use Non-GMO oils and prepare our food fresh daily. Gluten free options available.



HATCHED

AVAILABLE UNTIL 2PM

AVOCADO TOAST-^V

Served on a vegan multi-grain, fried eggs and mixed greens \$10.95

STACKED BREAKFAST SKILLET-

Crispy tater tots with fresh fried eggs, jalapeños, pico de gallo, cheddar cheese topped with guacamole, homemade salsa and sour cream

\$9.95

Add chorizo, applewood smoked bacon, ham, or chicken +\$3

CHORIZO JALAPEÑO BURRITO

Fresh scrambled eggs, chorizo, pico de gallo, jalapeño, tater tots, avocado, queso fresco wrapped in a flour tortilla served with a side of fresh house made salsa

\$10.95

VEGGIE BURRITO-^V

Fresh scrambled eggs, spinach, cherry tomato, and feta cheese wrapped in a flour tortilla served with a side of house made salsa

\$8.95

BREAKFAST PANINI

Fresh scrambled eggs, applewood smoked bacon, and cheddar cheese served on a sourdough panini bread

\$9.95

PORK BELLY AND EGGS

Crispy slices of pork belly, jumbo cage free egg, cheddar cheese served with sweet maple sriracha aioli on a brioche bun

\$11.95

ADD ONS

CHEESE SAUCE	\$1.50
BACON	\$2.00
AVOCADO	\$1.50
PANKO AVOCADO	\$2.50
DUCK BACON	\$4.00
PORK BELLY	\$4.00
CHICKEN	\$4.00
SALMON	\$6.00
SHRIMP	\$4.00
AHI TUNA	\$6.00
GUACAMOLE	\$4.00
BEYOND MEAT PATTY	\$5.00

SHARED

CALAMARI

Crispy calamari, banana peppers and a trio of sauces (sweet chili, marinara, chipotle ranch)

\$12.95

WISCONSIN CHEESE CURDS-^V

Crispy fried cheese curds with marinara sauce

\$8.95

ROASTED CORN NACHOS-^{GF, V}

Roasted corn, black beans, jalapeños, pico de gallo, pepper jack cheese sauce, corn tortilla chips topped with S&F crema

\$12.95

(pork +3, chicken +4, steak +5)

TOMATO BASIL FLAT BREAD-^V

Oven roasted tomatoes, fresh mozzarella, basil with a balsamic glaze

\$11.95

BLACKENED CHICKEN QUESADILLA

Chicken, mozzarella cheese, crispy flour tortilla served with fresh salsa, sour cream and guacamole

\$10.95

(extra chicken +3, steak +4, shrimp +5)

LOADED TOTS

Crispy tater tots, pork belly, scallions, sour cream, cheese sauce

\$9.95

BONELESS CHICKEN WINGS

Tossed in buffalo sauce with celery and carrot sticks served with a choice of blue cheese or ranch

\$10.95

SOUP



ASK YOUR SERVER ABOUT OUR DAILY HOMEMADE SOUPS

CUP- \$4.95

BOWL- \$6.95

BAR SPECIALS

MULE MONDAYS
TACOS AND TEQUILA TUESDAYS
WHISKEY WEDNESDAY

HAPPY HOUR

Monday-Friday
4-6:30pm

SELECT BEERS
WINE BY THE GLASS
HOUSE COCKTAILS
BAR BITES

SIDES

FRIES	\$3.00
SWEET POTATO FRIES	\$4.00
HAND CUT CHIPS	\$3.00
TATER TOTS	\$3.00
(Non GMO Sunflower Oil)	
FRESH FRUIT	\$4.00
SIDE SALAD	\$5.00
MAC N' CHEESE	\$5.00
VEGGIE OF THE DAY	\$3.00

BURGERS



ALL BURGERS SERVED WITH YOUR CHOICE OF A SIDE

STACKED SOCIAL BURGER

Double beef patty, avocado, caramelized onion, cheddar cheese, and chipotle aioli, served on a brioche bun

\$13.95

JALAPEÑO GUACAMOLE BURGER

House made guacamole, pickled jalapeño, pico de gallo, pepper jack cheese sauce and crispy tortilla strips

\$14.95

TURKEY BURGER

Fresh ground turkey breast, blended with fresh spinach and peppers topped with fresh avocado, cheddar cheese, chipotle aioli, served on a brioche bun

\$12.95

BLACK BEAN AND QUINOA BURGER-^V

Topped with fresh lettuce, red onion, guacamole, provolone and chipotle aioli, served on a brioche bun

\$11.95

BEYOND MEAT BURGER-^V

Fresh avocado, lettuce, red onion, provolone cheese, chipotle aioli, served on a brioche bun

\$14.95

GLUTEN FREE BUN

\$2.00

VEGETARIAN



HUMMUS AND NAAN- VEGAN

Crispy naan bread topped with fresh hummus, cherry tomato and cucumber relish

\$11.95

PORTOBELLO MUSHROOM PANINI

Herb roasted portobello mushroom, fire roasted red peppers, caramelized red onions, goat cheese and arugula with basil aioli served on a sourdough bread

\$13.95

GF bun +\$2

BRUSSEL SPROUT TACO PLATTER-^{GF},

3 crispy brussel sprout tacos, pickled red onion, pico de gallo, S&F slaw, garlic aioli

\$11.95

FALAFEL WRAP-

Crispy falafel, feta cheese, pickled onion, pico de gallo, S&F slaw with tzatziki and spicy chili sauce served in a flour tortilla

\$11.50

KIDS

\$8.00

INCLUDES CHOICE OF SIDE:
fresh fruit, fries, sweet potato fries,
house made chips or tater tots

GRILLED CHEESE

CHICKEN STRIPS

CHEESE QUESADILLA- add chicken +\$2.00

CHICKEN TACO

TURKEY BURGER WITH CHEESE

GRASS FED CHEESEBURGER

MACARONI AND CHEESE

BEVERAGES

FOUNTAIN SODAS	\$2.50
COFFEE	\$3.50
TEA	\$2.50
IZZE	\$1.95
JARRITOS	\$3.00
MEXICAN COKE	\$3.00
IBC ROOTBEER	\$3.00
APPLE JUICE	\$2.50

BEER, WINE AND SPECIALTY COCKTAILS AVAILABLE

18% gratuity is included for parties of 8 or more
*prices are subject to change

STACKED



SERVED WITH A CHOICE OF A SIDE
OR CUP OF SOUP (add \$3)

SHRIMP PO BOY

Crispy seasoned fried shrimp with lettuce, tomato and pickle with chipotle remoulade served on a baguette

\$13.95

BBQ PULLED PORK

House roasted pulled bbq pork, cabbage slaw and pickles served on a brioche bun

\$10.95

PARMESAN CHICKEN

Panko crusted chicken breast, fresh mozzarella, with basil aioli and San Marzano tomato sauce served on a baguette

\$12.95

STACKED CHEESE STEAK

Tender marinated ribeye, caramelized onions, red and green peppers, topped with melted provolone, garlic aioli served on a baguette

\$14.95

HOFHERR MEATS BRAISED

SHORT RIB BAHN MI **spicy*

Sweet and tangy boneless short rib, topped with a daikon cilantro slaw served with spicy serrano pepper aioli served on a baguette

\$12.95

DUCK BACON BLT

Maple Leaf duck bacon, cherry tomatoes, arugula, provolone cheese, fresh basil aioli served on a brioche bun

\$10.95

TURKEY AND BRIE

Hand carved oven roasted turkey breast, granny smith apple, brie cheese, cranberry aioli on country walnut raisin bread

\$12.95

CHICKEN CAPRESE

Marinated chicken breast, fresh mozzarella, pesto, tomatoes, basil pesto aioli served on a baguette

\$11.95

THE CUBAN

Tender braised pork, tavern ham, pickles, swiss cheese, creole mustard sauce served on a baguette

\$10.95

GLUTEN FREE BUN

\$2.00

FOLDED



COMBO RICE AND BEANS (add \$2)

PANKO CRUSTED AVOCADO-^V

Panko crusted avocado slices served with fresh pico de gallo, S&F slaw, queso fresco topped with sriracha aioli in a corn tortilla

\$5.00

FALAFEL TACO- GF,^V

Crispy falafel, feta cheese, pickled red onions, pico de gallo, S&F slaw, topped with tzatziki and spicy chili sauce served in a flour tortilla

\$5.00

AHI TUNA POKE

Fresh sashimi ahi tuna, cucumber and avocado tossed in a sweet soy sauce, topped with S&F slaw, topped with wasabi crema in a crispy wonton shell

\$6.50

CAJUN SALMON- GF

Cajun salmon served with S&F slaw, pico de gallo, avocado, queso fresco and topped with chipotle crema in a corn tortilla

\$6.50

GARLIC SHRIMP- GF

Marinated shrimp served with fresh pico de gallo, S&F slaw, queso fresco and topped with salsa verde served in a corn tortilla

\$6.50

HOFHERR MEATS BRAISED LAMB

Braised lamb with cucumber relish, pickled red onion, S&F slaw, feta cheese, topped with spicy chili sauce and tzatziki sauce served in a flour tortilla

\$6.50

AL PASTOR- GF

Tender guajillo chili marinated pork, fresh pineapple pico, S&F slaw, queso fresco topped with cilantro lime crema in a corn tortilla

\$6.00

CARNE ASADA- GF

Tender marinated ribeye, chopped romaine, pico de gallo, queso fresco, topped with salsa verde on a corn tortilla

\$6.00

SHORT RIB- GF **spicy*

Sweet and tangy boneless short rib, daikon cilantro slaw, topped with spicy serrano aioli served on a corn tortilla

\$6.00

CHICKEN ADOBO- GF

Tender marinated chicken, chopped romaine, pico de gallo, and queso fresco topped with cilantro lime crema in a corn tortilla

\$5.00

FORKED



FALAFEL SALAD- GF,^V

Crispy falafel, feta cheese, pickled red onions, pico de gallo, S&F slaw, topped with tzatziki sauce and spicy chili sauce, served on a bed of romaine and arugula

\$15.50

PANKO CRUSTED AVOCADO-^V

Panko crusted avocado slices served with fresh pico de gallo, S&F slaw, queso fresco, topped with sriracha aioli on a bed of romaine and arugula

\$14.50

GARLIC LIME SHRIMP- GF

Marinated shrimp served with fresh pico de gallo, red and green peppers, S&F slaw, queso fresco, topped with salsa verde on a bed of romaine and arugula

\$15.50

CALIFORNIA CAJUN SALMON- GF

Cajun salmon served with S&F slaw, avocado, pico de gallo topped with queso fresco, topped with chipotle crema on a bed of romaine and arugula

\$17.50

AHI TUNA POKE

Fresh sashimi ahi tuna, cucumber, cherry tomatoes, avocado tossed in a sweet soy sauce, S&F slaw, topped with wasabi crema served on a bed of romaine and arugula

\$17.50

BRAISED SHORT RIB- GF **spicy*

Sweet and tangy boneless short rib, topped with a daikon cilantro slaw, topped with spicy serrano pepper aioli served on a bed of romaine and arugula

\$16.50

CHICKEN CAPRESE- GF

Marinated chicken breast, house made pesto fresh mozzarella, cherry tomatoes, avocado served on a bed of romaine & arugula

\$15.50

SEAFOOD



AVAILABLE AT 4:30 PM

LOBSTER RAVIOLI

6 jumbo lobster ravioli topped with a sundried tomato cream sauce and balsamic reduction

17.95

PANKO CRUSTED CRAB CAKES

2 Premium crab cakes, served with mixed greens, citrus vinaigrette, topped with a chipotle remoulade sauce

\$16.95

BLACKENED AHI TUNA- GF

Seared blackened ahi tuna, wasabi mashed potatoes, served with lemon butter sauce and vegetable of the day

\$20.95

SWEET CHILI GLAZED SALMON- GF

Sweet chili glazed salmon, red onion confit, mashed potatoes and vegetable of the day

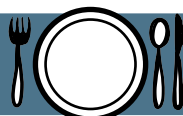
\$18.95

GROUPER

Served with lemon butter sauce, mashed potatoes and vegetable of the day- blackened or sautéed

\$19.95

SUPPER



AVAILABLE AT 4:30 PM

KOBE BEEF, BACON & BRIE BURGER

Kobe burger, bacon, brie, caramelized onions, garlic aioli, served on a brioche bun

\$16.95

STACKED SKILLET

Chimichurri steak, jerk chicken, caramelized peppers and onions, roasted potatoes, topped with jack and cheddar cheese, baked golden brown, and topped with sour cream and scallions

\$16.95

Add shrimp \$4

CHIMICHURRI SKIRT STEAK- GF

Tender marinated skirt steak, chimichurri smashers, and vegetable of the day

\$22.95

BRAISED BEEF SHORT RIB- GF

Served with a red wine veal-demi-glaze, mashed potatoes, and vegetable of the day

\$20.95

ADOBO CHICKEN- GF

Half a chicken basted with adobo sauce served with roasted potatoes and vegetable of the day

\$18.95

ADULT MAC N CHEESE

Cavatapi pasta served with a house made cheese sauce, chicken, bacon, scallions and topped with a panko cheddar crust

\$13.95

CATERING

LOOKING TO PLAN A PARTY
OR ARE YOU IN NEED OF CATERING?
LET US CATER YOUR NEXT EVENT!
info@stackedandfolded.com

We offer a wide variety of menu items
like mini sandwich & wrap platters and salads

visit us at
STACKEDANDFOLDED.COM

GF indicates gluten free items, ^V indicates vegetarian items

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
Please alert server of dietary restrictions, food allergies or intolerances

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