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VIRTUAL L [™] NAVIGATOR To find what else there is to do nearby, view the Andersonville entry in Neighborhoods list	M. Henry 5707 N. Clark, Chicago Tel: (773) 561-1600 Patron Reviews
RELATED INFO	Description
Sponsored By La Fette: A Fixed Price Multi- Course American Bistro Food • Related Styles: American (Modern), Breakfast Food, Brunch, Lunch, Vegan Friendly. • Directory • Dining Guides • Reserve A Table Now. • Reviews by Patrons	Clark Street in Andersonville boasts a delightful array of dining options, from traditional Swedish fare to French Vietnamese fusion to Middle Eastern delicacies. What a pleasure, then, to see the options spread ever further northward with the establishment of M. Henry. Located just south of the juncture where Clark diverges from Ashland, this sunny, pleasant brunch nook offers a good reason to get out of bed in the morning. The interior is artsy and fashionably fun, bounded by bare brick walls and accented with suspended antique window frames that lend a sense of intimacy to an otherwise airy, open dining room. But the real draw is the food. Take breakfast, for instance. The menu pleases and surprises with a range of standard morning offerings that are given a fresh appeal with an injection of gourmet creativity. If you like eggs benedict, why not try M. Henry's twist, a salmon benedict, complete with a dill hollandaise sauce? Patrons with a sweet tooth will find much to love as well: The menu boasts a tempting array of pancakes and French toasts (including the renowned dulce banana rumba French toast). Options expand on weekends with an extended brunch menu, which includes a scrumptious, orange-infused Grand Marnier French toast.
	Savory offerings tend more toward the healthful and vegetarian-friendly, including a poetically titled "vegan epiphany," a veggie-laden scramble feature organic tofu in place of eggs. Carnivores will enjoy a variety of sandwiches, including Jamaican jerk chicken. The menu also boasts a

creative ensemble of salads. Service is friendly and attentive, even on the weekends when locals crowd the small entryway waiting for a table for brunch. (Kay Daly)

Directions

CTA Bus 22, get off at Olive, walk north on Clark

Hours

6 a.m.-3 p.m. Tuesday-Sunday; closed Monday

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