

Soho House Chicago menu



Smalls

- Eggplant dip, pomegranate, chips or crudité (plant based) \$12
- Beetroot dip, hemp seeds, chips or crudité (plant based) \$13
- Shishito peppers, miso glaze (plant based) \$16
- TFC cauliflower, hot sauce (plant based) \$16
- Guacamole, chips or crudité (plant based) \$19
- TFC fried chicken, hot sauce \$20

Appetizers

- Chilled tomato soup, cucumber (plant based) \$10
- Za'atar roasted carrots, maple, coconut tzatziki (plant based) \$16
- Calamari fritti, paprika salt, lemon aioli \$22
- Shrimp cocktail, dill, cocktail, lemon aioli \$23
- *Hamachi tostada, fried shallot, avocado, spicy aioli \$23
- Burrata, tomato, basil (vegetarian) \$24

Sandwiches and salads

- Summer chopped salad, asparagus, snap peas, tomatoes, radish, avocado, gem lettuce (choose one: ranch / sherry vinaigrette / lemon and oil) \$15 (add ons: feta \$4 / bacon lardons \$7 / chicken \$10 / salmon \$12 / shrimp \$14)
- Avocado on toast, chili, sourdough, basil (plant based) \$17 (add egg \$3)
- Caesar salad, romaine, parmesan, croutons (plant based) \$17
- Club chicken wrap, bacon, lettuce, tomato, egg, chili, dijonaise, fries \$18
- Turkey sandwich, provolone, avocado, dijonaise \$19
- *Dirty burger, cheddar, mustard, lettuce, tomato, pickle, fries \$24
- Dirty vegan burger, vegan cheese, special sauce, lettuce, tomato, pickle, sweet potato fries (plant based) \$25
- *Ahi tuna poke, tuna poke, cucumber, grilled corn, fresno chili, spicy soy \$28

Mains

- Penne a la vodka, amass vodka, tomato sauce, oat cream, chili (plant based) \$20
- Mac and cheese, scamorza, parmesan \$21
- Roasted cauliflower, green hummus, pomegranate salas verde (plant based) \$23
- Yellow curry, sweet potato, peas, jasmine rice (plant based) \$25
- Wood grilled octopus, potatoes, romesco \$27
- P.E.I mussels, shallots, garlic, white wine \$29
- Rigatoni, beef bolognese \$29
- Brick chicken, grape, tomato, spicy yoghurt, thai basil \$32
- Salmon, spinach, aioli \$37
- Branzino, turmeric, herb salad \$42
- *Club steak/Ribeye, bearnaise, fries \$43/\$64

Wood fired pizzas

- Mozzarella, tomato, basil, oregano (vegetarian) \$20
- Spicy salami, tomato, mozzarella \$22
- Artichoke, olives, tomato, hemp, watercress, calabrian chili \$23
- Prosciutto, burrata, tomato, arugula \$30
- Spicy sausage, arugula, mushroom, cherry tomato, vegan mozzarella \$30
- Black truffle, quattro formaggi (vegetarian) \$32

Sides

- Fries / Sweet potato fries \$9
- Broccolini \$10
- Grilled corn ribs \$10
- Green salad \$10
- Spinach \$10
- Jasmine rice \$10

Lunch Combo

- Available 12pm-4pm \$15
- Choose any two: soup, salad or sandwich

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.