

Chicago House sample menu



Smalls

Shishito Peppers, miso glaze (plant based) \$11
TFC Fried Chicken or Cauliflower, (plant based) hot sauce \$15/\$12
Guacamole, crudites, taro crisps (plant based) \$16
Calamari Fritti, chili, lemon aioli \$18

Appetizers

Green Vegetable Soup, cannellini beans, tarragon (plant based) \$10
Meatballs, tomato sauce, parmesan \$14
Burrata, tomato, basil (vegetarian) \$17

Salads

Butter Lettuce ,avocado, sherry vinaigrette (plant based) \$16
Chopped Salad, chicken, cheddar, bacon, beets, egg, baby gem, avocado \$20
Ahi Tuna Poke, avocado, cucumber, fresno, brown jasmine rice \$22
add chicken \$6, add burrata for \$8, add salmon for \$8

Sandwiches

Avocado Toast, chili, basil (plant based) add poached egg \$3, \$14
Club Chicken Wrap, bacon, lettuce, tomato, egg, chili, dijonaise, fries \$18
Dirty Burger, cheddar, mustard, iceberg, tomato, pickles, fries \$18
Impossible Burger, lettuce, tomato, pickles, mustard mayo, sweet potato fries (plant based) \$21

Grill and mains

Mac And Cheese, scamorza, parmesan (vegetarian) \$18
Rigatoni, beef bolognese or plant based bolognese (plant based) \$21
Chicken Paillard, arugula, cherry tomato, olive, aged balsamic \$24
Salmon, spinach, aioli \$32
Skirt Steak / Fillet Mignon, fries, bearnaise \$32/\$48

Wood-fired pizzas

(available after 11am)
Buffalo Mozzarella, tomato, basil, oregano (vegetarian) \$18
Artichoke, white sauce, ricotta, roasted garlic (vegetarian) \$19
Spicy Salami, tomato, mozzarella, mushroom \$21
Prosciutto, tomato, burrata, arugula \$22

Sides

Spinach \$7
Green Salad \$7
Sweet Potato Fries \$7
French Fries \$7

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.