

Chicago House Roof sample menu



Build Your Own Bowl

Available Monday through Friday, 11am to 4pm \$12

Bites

Plantains, tajin, queso fresco, crema (vegetarian) \$10

Shishito Peppers, miso glaze (plant based) \$11

Whipped Ricotta, honey, balsamic, toasted bread (vegetarian) \$12

Mezze, fennel dip, harissa, tomato, pita (plant based) \$15

Guacamole, crudité, taro crisps (plant based) \$16

TFC Chicken or Cauliflower, thai basil, hot sauce (plant based) \$15/\$12

Burrata, tomato, basil \$17

Shrimp Cocktail, cocktail sauce, lemon aioli \$20

Salads and Vegetables

Roasted Carrots, cilantro aioli, calabrian chili, breadcrumbs (plant based) \$14

Watermelon, gazpacho, cucumber, strawberry (plant based) \$15

Cucumber, basil yogurt, quinoa, herbs (vegetarian) \$15

Kale, brussels, fennel, parmesan, cranberry (vegetarian) \$15

Summer Salad, avocado, grilled corn, tomato, cilantro (plant based) \$16

Tuna Poke, cucumber, fresno, brown jasmine rice \$22

Wood Fire Pizza

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

Mains

Dirty Burger, cheddar, mustard, iceberg, tomato, pickles, fries \$18

Impossible Burger, lettuce, tomato, pickles, mustard mayo, sweet potato fries (plant based) \$21

Roasted Chicken, rosemary potatoes, mushroom jus, glazed pearl onions \$28

Sashimi Bowl, salmon, hamachi, tuna, brown rice \$30

Soy Glazed Salmon, shishito, bonito, rice \$35

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.