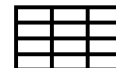


Soho House Chicago Lunch



Smalls

- Guacamole, chips, crudit , taj n, lime (gluten free) (plant based) \$16
- Tuna Tostada, chipotle, leeks, lime (gluten free) \$22
- Crispy Chicken, lemon, pepper, garlic aioli \$18
- Deviled Eggs, smoked trout roe (gluten free) \$14
- Japanese Sweet Potato, spicy pepitas, jalapeno, cilantro (plant based) (gluten free) \$16
- Spinach and Artichokes Dip, grilled bread (vegetarian) \$16
- Chicken and Turmeric Soup, root vegetables, brown rice (gluten free) \$12

Salads add on: avocado \$5 / chicken \$10 / shrimp \$12 / salmon \$10

- Little Gem Caesar, breadcrumbs, parmesan \$18
- Kale, pickled apples, puffed garbanzo, vegan feta (plant based) \$18
- Summer Grain Bowl, corn, tomato, cucumbers, radish, yam, kale, beets, hemp, basil (plant based) (gluten free) \$20

Sandwiches

- Baja Cauliflower Taco, lime crema, shredded cabbage, pico de gallo (plant based) \$23
- Dirty Burger, lettuce, tomato, cheddar, pickles, mustard, fries \$24
- Avocado Toast, poached eggs, chili (vegetarian) \$22
- Dirty Vegan Burger, lettuce, secret sauce, pickles, onions, sweet potato fries (plant based) \$24

Entrees

- Grilled Salmon*, lemon aioli, garlic spinach (gluten free) \$34
- Club Steak*, bearnaise, fries \$38
- Brick Chicken, lemongrass-turmeric glaze, spicy yogurt, tomatoes, grapes, fresh herbs (gluten free) \$32
- Patty Pan Squash, pepita vinaigrette, crispy seeds, pickled raisins, and mint (plant based) (gluten free) \$22
- Conchiglie al Pesto, squash, kale puree, confit tomatoes, vegan feta, pea sprouts (plant based) \$20

Sides

- French Fries \$10 / Sweet Potato Fries \$10 / Truffle Fries \$14
- Grilled Broccolini, salmoriglio, lemon (plant based) (gluten free) \$12
- Green Salad (plant based) (gluten free) \$8
- Garlic Spinach (plant based) (gluten free) \$10

Lunch Combo Monday - Friday, 12pm to 3pm

Daily Soup, Sandwich or Salad \$20

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.

Soho House Chicago Dinner



Smalls

Crispy Chicken, lemon, pepper, garlic aioli \$18
Tuna Tostada, chipotle, leeks, lime (gluten free) \$22
Guacamole, chips, crudité, tajin, lime (gluten free) (plant based) \$20
Deviled Eggs, smoked trout roe (gluten free) \$14
Chicken and Turmeric Soup, root vegetables, brown rice (gluten free) \$12
Sticky Ribs, lime, crispy garlic \$14

Appetizers

Seared Beef Carpaccio, smoked egg yolk, horseradish, frisee, sourdough chips \$24
Red Snapper Tartare*, grapefruit, beets, sumac (gluten free) \$22
Japanese Sweet Potato, spicy pepitas, jalapeno, cilantro (plant based) (gluten free) \$16
Spinach and Artichoke Dip, grilled bread (vegetarian) \$16

From Soho House São Paulo

Heart of Palm Ceviche, lychee, cumari chili, sweet potato chips (plant based) (gluten free) \$18

Salads

 add on: avocado \$5 / chicken \$10 / shrimp \$10 / salmon \$12

Kale, pickled apples, puffed garbanzo, vegan feta (plant based) \$18
Little Gem Caesar, breadcrumbs, parmesan \$18
Summer Grain Bowl, corn, tomato, cucumbers, radish, yam, kale, beets, hemp, basil (plant based) (gluten free) \$20

Entrees

Baja Cauliflower Taco, lime crema, shredded cabbage, pico de gallo (plant based) \$20
Patty Pan Squash, pepita vinaigrette, crispy seeds, pickled raisins, and mint (plant based) (gluten free) \$22
Brick Chicken, lemongrass-turmeric glaze, spicy yogurt, tomatoes, grapes, fresh herbs (gluten free) \$32
Skirt Steak*, béarnaise, french fries \$38
Dirty Burger, lettuce, tomato, cheddar, pickles, mustard, fries \$24
Dirty Vegan Burger, lettuce, pickles, onions, sweet potato fries (plant based) \$20
Grilled Salmon*, lemon aioli, spinach (gluten free) \$34
Conchiglie al Pesto, squash, kale puree, confit tomatoes, vegan feta, pea sprouts (plant based) \$20

Sides

Grilled Broccolini, salmoriglio, lemon (plant based) (gluten free) \$12
Garlic Spinach (plant based) (gluten free) \$10
Green Salad (plant based) (gluten free) \$8
French Fries / Sweet Potato Fries \$10
Truffle Fries \$14

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.