

Soho House Chicago, The Allis lunch sample menu

Smalls

Roasted eggplant dip, lemon, focaccia bread (plant based)

Potato & mozzarella croquette, picante aioli (vegetarian)

Burrata, marinated roasted peppers, grilled sourdough bread, garlic, olive oil (vegetarian)

Salads and vegetables

Shaved courgette salad, cucumber, pickled shallots, porcini creme fraiche, aromatic breadcrumbs, olive oil (vegetarian)

Butter lettuce, sherry vinaigrette, chives (plant based) (gluten free)

Fall fruit salad, pears, pomegranate, blue cheese, spiced pumpkin seeds, little gem, radicchio, port reduction vinaigrette

Chicken & bacon salad, honey mustard vinaigrette, avocado, cheddar (gluten free)

Meat and fish

Allis burger, double smash patty, cheese, shredded lettuce, truffle oil, fries

Fish & chips, mushy peas, tartar sauce

House roasted turkey, focaccia, sundried tomato aioli, red onion, lettuce, white cheddar

Steelhead salmon, white bean and tomato ragout, lemon and olive oil

Wood fired pizza

Mozzarella, parmesan, tomato sauce, basil (vegetarian)

Pepperoni, mozzarella, tomato sauce, parmesan

Mushrooms, mozzarella, thyme, truffle oil (vegetarian)

Nduja sausage, broccolini, fontina, confit garlic

Sides

French fries (plant based). Garlic spinach (plant based) . Baby potatoes, herbs (plant based).

Broccolini, chili, garlic (plant based) (gluten free). Truffle fries, parmesan, parsley (vegetarian). Mac & cheese.

Lunch combo (available between 12pm to 4pm, Monday to Friday)

Daily soup with sandwich

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

Soho House Chicago, The Allis dinner sample menu

Smalls

Homemade sourdough & cultured butter

Roasted eggplant dip, lemon, flatbread (plant based)

Potato & mozzarella croquette, parmesan, picante aioli (vegetarian)

Mac & cheese, Beecher's cheddar mornay, chili, chives (vegetarian)

Starters

Pink moon oysters, mignonette (gluten free)

Burrata, marinated roasted peppers, grilled sourdough bread, garlic, olive oil (vegetarian)

Charred artichokes, basil dip, horseradish, crispy shallots (plant based)

Beef tartare, mushrooms, comte, sunchoke chips

Salads and vegetables

Shaved courgette salad, cucumber, pickled shallots, porcini creme fraiche, aromatic breadcrumbs, olive oil (vegetarian)

Butter lettuce, sherry vinaigrette, chives (plant based) (gluten free)

Fall fruit salad, pears, pomegranate, blue cheese, spiced pumpkin seeds, little gem, radicchio, port reduction vinaigrette

Chicken & bacon salad, honey mustard vinaigrette, avocado, cheddar (gluten free)

Meat and fish

Allis burger, double smash patty, white cheese, shredded lettuce, truffle oil, fries

Fish & chips, mushy peas, tartare sauce

Steelhead salmon, white bean and tomato ragout, lemon and olive oil

Half chicken, apple cider jus, crispy potatoes, buttered cabbage

Lamb shepherd's pie, wine braised lamb, mashed potatoes, wilted garlic spinach (gluten free)

16oz cowgirl steak, sauce bordelaise, watercress, fries, garlic aioli

Wood fired pizza

Mozzarella, tomato sauce, basil (vegetarian)

Pepperoni, mozzarella, tomato sauce, parmesan

Mushrooms, mozzarella, thyme, truffle oil (vegetarian)

Nduja sausage, broccolini, fontina, confit garlic

Sides

French fries (plant based). Garlic spinach (plant based) . Baby potatoes, herbs (plant based).

Broccolini, chili, garlic (plant based) (gluten free). Truffle fries, parmesan, parsley (vegetarian).

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