

Soho House Chicago, lunch sample menu

Smalls

Harissa hummus, sundried tomatoes, olives, pita (plant based)

Tuna tostada, chipotle, leeks (gluten free)

TFC fried chicken, hot sauce

Deviled eggs, gochujang, scallions (gluten free)

Japanese sweet potato, spicy pepitas, jalapeno, cilantro (gluten free) (plant based)

Spinach and artichokes dip, grilled bread (vegetarian)

Chicken and turmeric soup, root vegetables, brown rice (gluten free)

Salads

Little gem Caesar, breadcrumbs, parmesan

Kale and quinoa, crispy lentils, pomegranate, feta cheese, apple cider vinaigrette (gluten free)

Grain bowl, sweet potato, cauliflower, quinoa and black rice, kale, turmeric hummus (gluten free) (plant based)

Beets, citrus, watercress, ricotta, pomegranate (gluten free)

Sandwiches

Portobello asada tacos, chipotle, avocado, cilantro, pickled onions (gluten free)

Avocado toast, poached eggs, chili (vegetarian)

Soho smash burger, cheddar, iceberg, tomato, fancy sauce, pickle, potato bun

Dirty vegan burger, quinoa, beans & yam patty, mustard, tomato, lettuce, pickle (plant based)

Entrees

Grilled salmon, lemon aioli, garlic spinach (gluten free)

Club steak, bearnaise, french fries

Roasted jerk chicken, citrus-slaw salad, lime (gluten free)

Rigatoni, vodka, basil, chili (plant based)

Mac and cheese, scamorza, parmesan

Sides

French, sweet potato or truffle fries. Grilled broccolini, salmoriglio, lemon (gluten free) (plant based)

Green salad (gluten free) (plant based). Garlic spinach (gluten free) (plant based)

Lunch combo (available between 12pm to 3pm, Monday to Friday)

Daily soup with sandwich or salad

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, dinner sample menu

Smalls

TFC fried chicken, hot sauce

Tuna tostada, chipotle, leeks (gluten free)

Deviled eggs, gochujang, scallions (gluten free)

Snapper ceviche, aji amarillo, lime, coconut, plantain chips (gluten free)

Spinach and artichokes dip, grilled bread (vegetarian)

Appetizers

Chicken and turmeric soup, root vegetables, brown rice (gluten free)

Beef tartare, sourdough, shallots, capers, truffle aioli

Crispy brussel sprouts, black garlic vinaigrette, lime (gluten free) (plant based)

Japanese sweet potato, spicy pepitas, jalapeno, cilantro (gluten free) (plant based)

Harissa hummus, sundried tomatoes, olives, pita (plant based)

Salads

Kale and quinoa, crispy lentils, pomegranate, feta cheese, apple cider vinaigrette (gluten free)

Little gem caesar, breadcrumbs, parmesan (vegan option available)

Grain bowl, sweet potato, cauliflower, quinoa and black rice, kale, turmeric hummus (gluten free) (plant based)

Beets, citrus, watercress, ricotta, pomegranate (gluten free)

Entrees

Portobello asada tacos, chipotle, avocado, cilantro, pickled onions (gluten free) (plant based)

Roasted jerk chicken, citrus-slaw salad, lime (gluten free)

Skirt steak, béarnaise, french fries

Soho smash burger, cheddar, iceberg, tomato, fancy sauce, pickle, potato bun

Dirty vegan burger, quinoa, beans & yam patty, mustard, tomato, lettuce, pickle (plant based)

Mac and cheese, scamorza, parmesan

Grilled salmon, lemon aioli, spinach (gluten free)

Rigatoni, vodka, basil, chili (plant based)

Butter chicken, tomato gravy, garlic naan, rice (gluten free)

Sides

French, sweet potato or truffle fries. Grilled broccolini, salmoriglio, lemon (gluten free) (plant based)

Green salad (gluten free) (plant based). Garlic spinach (gluten free) (plant based)

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