

Soho House Chicago, roof sample menu

Dips

Edamame & jalapeno dip, crudite (gluten free) (plant based)

Hummus, sundried tomatoes, olives, pita (plant based)

Smalls

Truffle fries, parmesan, parsley (vegetarian)

Burrata, heirloom cherry tomato, basil, aged balsamic

Ceviche shrimp and scallops, coconut milk, passion fruit, serrano, lime (gluten free)

Calamari fritti, arrabbiata sauce

Fried artichokes, lemon aioli (vegetarian)

Salads

Tuna poke, brown rice, avocado, chili, lime, nori (gluten free)

Little gem caesar, breadcrumbs, parmesan

Kale, pickled apples, puffed chickpeas, radishes, herb tofu, vegan feta (gluten free) (plant based)

Fattoush, cucumbers, cherry tomatoes, red onions, yoghurt, sumac (plant based)

Taco bowl, avocado, pico de gallo, corn, beans, chipotle aioli, chips (gluten free) (plant based)

Entrees

Chickpea falafel, hummus, pita bread (plant based)

Soho Smash burger ,cheddar, iceberg, tomato, fancy sauce, pickle, fries

Dirty vegan burger ,lettuce, tomato, fancy sauce, onions, sweet potato fries (plant based)

Lobster roll, celery, paprika, fries

Beef asada tacos, salsa verde, onion, cilantro, lime (gluten free)

Branzino, cherry tomato, salmoriglio (gluten free)

Roasted chicken, heirloom tomato, cucumbers, basil (gluten free)

Wood fired pizza

Mozzarella, tomato sauce, basil, parmesan (vegetarian)

Pepperoni, tomato sauce, mozzarella, oregano

Vodka, porchetta, calabrian chili, caramelized onions

Black truffle, squash blossom, goat cheese (vegetarian)

Desserts

Key lime pie

Tres leches

Fruit plate (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.