

Soho House Chicago, lunch sample menu

Smalls

Guacamole, pico de gallo, tortilla chips and crudite (gluten free)
Point Judith calamari fritti, lemon, picante aioli
TFC cauliflower, hot sauce (plant based)
Hamachi crudo, cucumber, chili, yuzu ponzu (gluten free)
Fried chicken, chili, cilantro, ranch
Japanese sweet potatoes, pepitas, jalepeno, cilantro (gluten free) (plant based)

Soups and Salads

Little gem caesar, parmigiano, herb croutons (plant based)
Nichols Farm kale, fine herbs, spicy sunflower seeds (gluten free) (plant based)
Chicken turmeric soup, brown rice (gluten free)
Chopped salad, chicken, cheddar, tomato, egg, bacon, beets, avocado, cucumber (gluten free)
Grain bowl, black rice, quinoa, kale, sweet potato, turmeric cauliflower, apple cider (gluten free) (plant based)

Sandwiches and Tacos

Turkey club, hard boiled egg, bacon, lettuce, tomato, sourdough, waffle chip
Wild shrimp or mushroom tacos, chipotle, slaw, pickled onions, avocado (gluten free)
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

Norwegian Fjord salmon, sauteed spinach, chimichurri
Waine Farm chicken, datterini tomatoes, herb salad (gluten free)
Penne vodka, tomato, chili, parmigiano, basil
Yellow curry, vegetables, bamboo shoots, ginger, lemongrass, fragrant rice (plant based)
8oz Superior Farms skirt steak, bearnaise, fries

Sides

Broccolini, chimichurri (gluten free) (plant based)
Sauteed spinach (gluten free) (plant based)
Fries or sweet potato fries (plant based)
Mac & cheese scarmoza. Choice to add: truffled mushroom and spinach, fennel sausage or lobster

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

Guacamole, pico de gallo, tortilla chips and crudite (gluten free)

TFC cauliflower, hot sauce (plant based)

Hamachi crudo, cucumber, chili, yuzu ponzu (gluten free)

Fried chicken, chili, cilantro, ranch

Parker house rolls, whipped goat cheese , za'atar, honey

Appetizers

Point Judih calamari fritti, lemon, picante aioli

Beef carpaccio, arugula, parmigiano

Japanese sweet potatoes, pepitas, jalepeno, cilantro (gluten free) (plant based)

Chicken turmeric soup, brown rice (gluten free)

Wild shrimp cocktail, horseradish

Salads

Little gem caesar, parmigiano, herb croutons

Nichols Farm kale, fine herbs, spicy sunflower seeds (gluten free) (plant based)

Chopped salad, chicken, cheddar, tomato, egg, bacon, beets, avocado, cucumber (gluten free)

Entrees

Norwegian Fjord salmon, sauteed spinach, chimichurri (gluten free)

Waine Farm brick chicken, spicy yogurt, cherry tomatoes, grapes, thai basil (gluten free)

Penne vodka, tomato, chili, parmigiano, basil (vegetarian)

Wild shrimp or mushroom (plant based) tacos, chipotle, slaw, pickled onions, avocado (gluten free)

Yellow curry, vegetables, bamboo shoots, ginger, lemongrass, fragrant rice (gluten free)

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

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

8oz Superior Farms skirt steak, bearnaise, fries

Grilled whole maine lobster, fries

Sides

French, sweet potato or truffle fries

Mac and cheese

Broccolini, salmoriglio (gluten free) (plant based)

Sauted spinach (gluten free) (plant based)

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