

# Soho House Chicago, roof sample menu

## Appetizers

Guacamole, chips and crudites (gluten free) (plant based)

Truffle fries, parmesan, parsley

Burrata, cherry tomatoes, basil, balsamic (vegetarian)

Coctel de camaron, serrano, cilantro, lime, tostadas (gluten free)

Monterey Bay calamari fritti, picante aioli, chilies

## Salads

Tuna poke, avocado, cucumbers, fresno, brown rice (gluten free)

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

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

Heirloom tomato, jalapeno-labneh, crispy lentils, herbs, ponzu vinaigrette

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

## Entrees

Branzino, cherry tomato, salmoriglio (gluten free)

Wood roasted chicken, heirloom tomato, cucumbers, basil (gluten free)

Chickpea falafel, baba ghanoush, cucumber, pita bread, sea salt

Burger burger, cheddar, lettuce, tomato, pickles, onions, fries

Vegan dirty burger, lettuce, tomato, special sauce, onions, sweet potato (plant based)

Spicy fried rice tamari, cabbage, carrots, peas, ginger (gluten free) (plant based)

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

## Wood fired pizza

Mozzarella, tomato sauce, basil, parmesan (vegetarian)

Pepperoni, tomato sauce, mozzarella, oregano

Broccolini, ricotta, lemon zest, anchovies, fresno chili, garlic confit

Vodka, porchetta, calabrian chili, caramelized onions

Black truffle, squash blossom, goat cheese (vegetarian)

## Desserts

Key lime pie

Tres leches

Melon sorbet for two, tajin, lime (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.