

Soho House Chicago, The Allis lunch sample menu

Starters

- Homemade sourdough and cultured butter (vegetarian) \$10
- Marinated olives (plant based) (gluten free) \$10
- Roasted eggplant dip, lemon, pita (plant based) \$16
- Potato and mozzarella croquettes, Parmesan, picante aioli \$16
- Crispy artichokes, romesco, lemon (plant based) (gluten free) \$21

Salads

- Shaved courgette salad, cucumber, pickled shallots, porcini creme fraiche, breadcrumbs, olive oil (vegetarian) \$16
- Roasted cone cabbage, anchovy vinaigrette, croutons, parmesan \$15
- Butter lettuce, sherry vinaigrette, chives (plant based) (gluten free) \$16
- Chicken & bacon salad, honey mustard vinaigrette, avocado, cheddar (gluten free) \$22

Toasts

- Pan con tomat, white anchovies, chives \$13
- Beef tartare, mushrooms, comte, grilled bread \$20
- Crab toast, brown butter vinaigrette, fennel, radish \$21

Flatbreads

- Rarebit (vegetarian) \$15
- Mushroom and cheddar, beecher's cheddar, truffle honey, chives (vegetarian) \$18
- Burrata and roasted red pepper (vegetarian) \$20
- Potato and rosemary, garlic confit, cultured butter, maldon salt (vegetarian) \$20
- Porchetta, fennel, mustard-honey, fennel pollen \$20

Meat and fish

- House roasted turkey, focaccia, sundried tomato aioli, red onion, artisan lettuce, cheddar \$16
- Steelhead salmon, nduja vinaigrette, preserved lemon relish, artichoke \$24
- Chicken pot pie, leeks, peas, corn, gravy \$24
- Allis burger, double smash patty, white cheese, shredded lettuce, house aioli, fries \$26
- Fish & chips, mushy peas, tartare sauce \$26

Sides

- French fries \$10
- Garlic spinach (plant based) \$10
- Crispy potatoes (plant based) \$10
- Broccoli, chili, garlic (plant based) (gluten free) \$13
- Cheesy cauliflower, Mornay, Parmigiano Reggiano, chive (gluten free) \$14

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

Starters

- Homemade sourdough and cultured butter (vegetarian) \$10
- Marinated olives (plant based) (gluten free) \$10
- Roasted eggplant dip, lemon, pita (plant based) \$16
- Potato and mozzarella croquettes, Parmesan, picante aioli \$16
- Pink Moon oysters \$35
- Crispy artichokes, romesco, lemon (plant based) (gluten free) \$21

Salads

- Shaved courgette salad, cucumber, pickled shallots, porcini creme fraiche, breadcrumbs, olive oil (vegetarian) \$16
- Roasted cone cabbage, anchovy vinaigrette, croutons, parmesan \$15
- Butter lettuce, sherry vinaigrette, chives (plant based) (gluten free) \$16
- Chicken & bacon salad, honey mustard vinaigrette, avocado, cheddar (gluten free) \$22

Toasts

- Pan con tomat, white anchovies, chives \$13
- Beef tartare, mushrooms, comte, grilled bread \$20
- Crab toast, brown butter vinaigrette, fennel, radish \$21

Flatbreads

- Rarebit (vegetarian) \$15
- Mushroom and cheddar, beecher's cheddar, truffle honey, chives (vegetarian) \$18
- Burrata and roasted red pepper (vegetarian) \$20
- Potato and rosemary, garlic confit, cultured butter, maldon salt (vegetarian) \$20
- Porchetta, fennel, mustard-honey, fennel pollen \$20

Meat and fish

- Steelhead salmon, nduja vinaigrette, preserved lemon relish, artichoke \$24
- Chicken pot pie, leeks, peas, corn, gravy \$24
- Allis burger, double smash patty, white cheese, shredded lettuce, house aioli, fries \$26
- Fish & chips, mushy peas, tartare sauce \$26
- Pork chop, apple-thyme bread sauce \$29
- Skirt steak & frites, green peppercorn bordelaise \$33

Sides

- French fries \$10
- Garlic spinach (plant based) \$10
- Crispy potatoes (plant based) \$10
- Broccolini, chili, garlic (plant based) (gluten free) \$13
- Cheesy cauliflower, Mornay, Parmigiano Reggiano, chive (gluten free) \$14

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