

Soho House Chicago, all day sample menu

Dips served with tortilla chips, pita bread or crudité

Guacamole (gluten free) (plant based)

Eggplant (plant based)

Beet hummus (gluten free) (plant based)

Smalls

Deviled eggs, chili, mustard, celery (gluten free) (vegetarian)

Fried chicken, lemon & pepper, garlic aioli

Japanese sweet potato, pepitas, jalapeno, cilantro (gluten free)

Chicken karaage, brown butter caramel, kosho tartare

Tuna tostada, chipotle aioli (gluten free)

Maitake mushrooms, sunchokes, truffle, chives (gluten free) (plant based)

Soups and Salads

Tom kha gai, coconut, kafir lime, mushrooms (plant based)

Chopped, chicken, cheddar, tomato, egg, bacon, beets, avocado

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

Antioxidant bowl, kale, avocado, quinoa, apple, blueberry, pomegranate, chia, hemp (gluten free) (plant based)

Sandwiches and Tacos

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

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

Shrimp tacos, chipotle, agave, slaw, cilantro, lime (gluten free)

Chicken club, hard boiled egg, bacon, lettuce, tomato, dijonaise, waffle chips

Entrees

Grain bowl, red beet hummus, sweet potato, kale, turmeric cauliflowers, buckwheat, quinoa, black rice, hemp seed (gluten free) (plant based)

Jerk chicken coleslaw, citrus, lime (gluten free)

Club steak, béarnaise, french fries

King salmon, lemon aioli, spinach (gluten free)

Penne with vodka, basil, chili (plant based)

Saag aloo curry, potato, spinach, tomato, garlic naan, brown jasmine (gluten free)

Lemongrass salmon, bok choy, king oyster mushrooms, lemongrass broth

Sides

French, sweet potato or truffle fries

Mac and cheese

Broccolini, salmoriglio (gluten free) (plant based)

Sautéed 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.