

## Breakfast

add: mushroom \$2 / spinach \$2 / tomato \$2 / onion \$2 / peppers \$2  
Oversized Hash Browns, chives, ketchup (vegetarian) (gluten free) \$10  
Eggs Any Style, sourdough toast (vegetarian) \$11  
Fruit Plate, lime zest, honey (vegetarian) \$13  
Greek / Vegan Coconut Yoghurt, buckwheat granola, berries (vegetarian) \$14 / \$15  
Leek & Potato Quiche, gruyere cheese, mixed greens (vegetarian) \$16  
Scrambled Eggs & Bacon, sourdough toast \$16  
Ricotta Pancake, lemon, blueberry compote (vegetarian) \$16  
Overnight Muesli, strawberry, blueberry, granola, sunny seeds butter (vegetarian) \$16  
Shakshuka, tomato sauce, eggs, cilantro, yoghurt, sourdough toast (vegetarian) \$16  
Egg Sandwich, cheddar cheese, avocado, spicy aioli, tomato, spinach (vegetarian) \$17  
Avocado Toast, poached egg, radishes, chili (vegetarian) \$17  
Mushroom Toast, crème fraiche, herbs, fried egg (vegetarian) \$17  
Smoked Salmon Plate, herbed cream cheese, bagel, condiments \$18  
Truffle Omelet, chives, mixed greens (vegetarian) \$20

## Pastries

Croissant (vegetarian) \$6  
Pain au Chocolat (vegetarian) \$6  
Blueberry Muffin (vegetarian) \$8  
Cinnamon Roll (vegetarian) \$8

## Sides

Avocado (plant based) \$5  
Portobello Mushroom (plant based) \$6  
Beef Steak Tomato (plant based) \$6  
Spinach (plant based) \$6  
Sourdough, butter & jam (vegetarian) \$6  
Bacon \$8  
Mixed Greens & Parmesan \$8

## House Press Juices

Berry, apple, strawberry, lemon, mint \$10  
Citrus, orange, mandarin, grapefruit, lemon, turmeric, cayenne, black pepper \$10  
Ginger, apple, lemon, ginger \$10  
Green, cucumber, apple, celery, spinach, romaine, kale, lemon \$10  
Hard Green, cucumber, lemon, celery, ginger, kale, romaine, spinach \$10

# Chicago Allis Bar Lunch



## Lunch Combo Monday - Friday, 12 - 3pm \$18

Monday: Roast Beef, cheddar, giardiniera, tomatoes, sweet onion, lettuce, garlic aioli / Three Bean Soup

Tuesday: Roasted Turkey Breast, avocado, bacon, herb aioli, tomatoes, spinach, pickled red onions / Lemon Orzo Soup

Wednesday: Grilled Eggplant-Caprese, mozzarella, sundried tomato and olives, basil pesto, mixed greens, balsamic / Carrot Tamarind Soup

Thursday: Roasted Chicken, coleslaw, pepperoncini, cilantro, sunflower tahini / Mushroom Barley Soup

Friday: Porchetta Ham, provolone, truffle aioli, spinach, tomato / Spanish Garlic Soup

Sub soup for baby mixed green salad, cucumbers, cherry tomato and sherry vinaigrette

## Smalls

Roasted Eggplant Dip, lemon, focaccia bread (plant based) \$16

Pea & Mint Croquettes, lemon aioli (vegetarian) \$16

Burrata, grilled sourdough (vegetarian) \$22

House-Cured Salmon, mustard seeds, brioche, creme fraiche \$24

## Salads and Vegetables

add: avocado (plant based) (gluten free) \$4 / chicken (gluten free) \$9 / salmon (gluten free) \$10

Butter Lettuce, sherry vinaigrette, chives (plant based) (gluten free) \$18

Beetroot, chevre, citrus, watercress (vegetarian) (gluten free) \$18

Cabbage, maple, black garlic, amaranth (plant based) (gluten free) \$18

Chicken and Bacon Salad, honey mustard vinaigrette, avocado, cheddar (gluten free) \$22

## Meat and Fish

Allis Burger, onions, cheddar, house pickle, fries \$24

Fish & Chips, mushy peas, tartare sauce \$24

Half Chicken, mustard cream, spicy greens (gluten free) \$32

Steelhead Fillet, white bean and fava stew (gluten free) \$34

## Wood Fired Pizza

Mozzarella, tomato sauce, basil (vegetarian) \$18

Pepperoni, mozzarella, tomato sauce, parmesan \$20

Mushrooms, mozzarella, thyme, truffle oil (vegetarian) \$24

Nduja Sausage, broccolini, fontina, confit garlic \$26

## Sides

French Fries (plant based) \$10

Garlic Spinach (plant based) (gluten free) \$10

Baby Potatoes, herbs (plant based) (gluten free) \$10

Broccolini, chili, garlic (plant based) (gluten free) \$12

Truffle Fries, parmesan, parsley (vegetarian) \$14

Taxes and discretionary service are not included. Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## Smalls

Homemade Sourdough & Cultured Butter (vegetarian) \$10  
Roasted Eggplant Dip, lemon, flat bread (plant based) \$16  
Pea & Mint Croquettes, lemon aioli (vegetarian) \$16  
Sausage Roll, whole grain mustard \$18

## Starters

Pink Moon Oysters, mignonette (gluten free) 1/2 dozen \$18 / 1 dozen \$35  
Burrata, grilled sourdough (vegetarian) \$22  
Charred Artichokes, basil dip, horseradish, crispy shallots (plant based) \$22  
Beef Tartare, mushrooms, comte', sunchoke chips \$24  
House-Cured Salmon, mustard seeds, brioche, creme fraiche \$24

## Salads and Vegetables

add: avocado (plant based) (gluten free) \$4 / chicken (gluten free) \$9 / salmon (gluten free) \$10  
Cabbage, maple, black garlic, amaranth (plant based) (gluten free) \$18  
Butter Lettuce, sherry vinaigrette, chives (plant based) (gluten free) \$18  
Beetroot, chevre, citrus, watercress (vegetarian) (gluten free) \$18  
Asparagus, poached egg, hollandaise (vegetarian) (gluten free) \$20  
Chicken and Bacon Salad, honey mustard vinaigrette, avocado, cheddar (gluten free) \$22

## Meat and Fish

Allis Burger, onions, cheddar, house pickle, fries \$24  
Fish & Chips, mushy peas, tartare sauce \$24  
Half Chicken, mustard cream, spicy greens (gluten free) \$32  
Steelhead Fillet, white bean and fava stew (gluten free) \$34  
Steak Frites, mushrooms, green peppercorns (gluten free) \$38

## Wood Fired Pizza

Mozzarella, tomato sauce, basil (vegetarian) \$18  
Pepperoni, mozzarella, tomato sauce, parmesan \$20  
Mushrooms, mozzarella, thyme, truffle oil (vegetarian) \$24  
Nduja Sausage, broccolini, fontina, confit garlic \$26

## Sides

French Fries (plant based) \$10  
Garlic Spinach (plant based) (gluten free) \$10  
Baby Potatoes, herbs (plant based) (gluten free) \$10  
Broccolini, chili, garlic (plant based) (gluten free) \$12  
Truffle Fries, parmesan, parsley (vegetarian) \$14