

Soho House Chicago Lunch menu



Lunch Combo all \$18

Monday to Friday 12-3pm

Sub soup for baby mix green salad with sherry vinaigrette

Monday

Chicken Wrap, bacon, lettuce, tomato, egg, Dijonnaise, Tuscan Kale stew with kidney beans and roasted tomato

Tuesday

Baja Fried Shrimp Taco, cabbage & lime crema, chicken tortilla soup

Wednesday

Sundried Tomato Caprese, mozzarella, onions, arugula, spiced butternut squash soup, pepita seeds

Thursday

Tuna Melt, yellow cheddar, pickled, red onions, mushroom soup with fried parsley

Friday

Cubano Turkey Sandwich, mustard, Swiss cheese, pickles, roasted red peppers, tomato soup

Firsts

Chicken & Turmeric Soup, root vegetables, brown rice (gluten free) \$12

Spinach & Artichokes Dip, toasted country sourdough (vegetarian) (gluten free) \$16

Beet & Farro Salad, labneh, crispy seeds (vegetarian) \$16

Deviled Eggs, smoked trout roe (gluten free) \$18

Tuna Tostada, avocado, jalapeño, chipotle, crispy shallots (gluten free) \$22

Entree Salads

add Shrimp \$10 | Chicken \$10 | Salmon \$12

Mix Greens, cucumber, radishes, sherry vinaigrette (plant based) (gluten free) \$12

Kale & Romaine Caesar, aromatic breadcrumbs, parmesan, lemon \$18

Garden Bowl, spiced chickpeas, feta, roasted peppers, cucumber, tomato, red onions, kalamata, grape leaves (gluten free) (vegetarian) \$22

Mains

Mujadara, turmeric rice, lentils, creamy chermoula, pickled raisins (gluten free) (vegetarian) \$18

Dirty Burger, cheddar, mustard, lettuce, tomato, pickles, fries \$24

Vegetarian Burger, housemade patty, Swiss, Galabrian chili aioli, pickles, arugula, sweet potato fries (vegetarian) \$20

Broiled Seabream, romesco, lemon (gluten free) \$32

Roasted Boneless Half Chicken, green sauce, Aleppo pepper (gluten free) \$32

Sides

Green Salad (plant based) (gluten free) \$8

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

Steamed Broccoli, parmesan, lemon (gluten free) \$12

Beer Battered Onion Rings (gluten free) \$12

Sweet Potato Fries (vegetarian) \$12

French Fries (vegetarian) \$12

Mac & Cheese \$14

Desserts

Chocolate Chip Cookies \$11

Brownie Sundae, vanilla ice cream, espresso dulce de leche \$13

Yogurt Cheesecake, passion fruit and mango \$13

Potted Lemon Pie, meringue, graham crumble \$13

Gelato and Sorbet per scoop

Vanilla | Double Chocolate | Strawberry \$8

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Firsts

- Chicken & Turmeric Soup, root vegetables, brown rice (gluten free) \$12
- Spinach and Artichokes Dip, toasted country sourdough (gluten free) (vegetarian) \$16
- Beet and Farro Salad, labneh, crispy grains (vegetarian) \$16
- Deviled Eggs, smoked trout roe (gluten free) \$18
- Chicken Lettuce Cups, water chestnut, sweet chilis, hoisin sauce (gluten free) \$18
- Hamachi Crudo, avocado, jalapeño, crispy quinoa (gluten free) \$22
- Truffled Steak Tartare, prime strip steak, sourdough chips \$24

Boards

- Cheese, Manchego, boursin, cheddar, honeycomb, dried apricots (vegetarian) \$27
- Meat, prosciutto, coppa, salame, marinated olives, whole grain mustard, pickles \$27
- Meat and Cheese, salame, coppa, boursin, cheddar, olives, whole grain mustard \$32

Chef Giacomo Pettinari's Recs

- Roasted Turmeric Cauliflower, Thai green curry, eggplant, bell pepper, herbs (gluten free) \$16
- Sticky Thai Ribs, fried garlic, lime (gluten free) \$22
- Tuna Tostada, avocado, jalapeño and chipotle, crispy shallots (gluten free) \$22

Sides

- Green Salad (plant based) (gluten free) \$8 | French Fries (vegetarian) \$10 | Sweet Potato Fries (vegetarian) \$10
- Garlic Spinach (plant based) (gluten free) \$10 | Steamed Broccoli, Parmesan, lemon (vegetarian) (gluten free) \$12
- Beer Battered Onion Rings (vegetarian) \$12 | Mac & Cheese \$14

Desserts

- Chocolate Chip Cookies \$11
- Brownie Sundae, vanilla ice cream, espresso dulce de leche \$13
- Yogurt Cheesecake, passion fruit and mango \$13
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- Vanilla | Double Chocolate | Strawberry \$8