Soho House Chicago Roof All Day



Dips

Edamame & Jalapeño Dip, crudite (gluten free) (plant based) \$16 Hummus, sundried tomatoes, olives, pita (plant based) \$14

Smalls

Truffle Fries, parmesan, parsley (plant based) \$16 Burrata, heirloom cherry tomato, basil, aged balsamic \$24 Ceviche, shrimp and scallops, coconut milk, passion fruit, serrano, lime (gluten free) \$24 Calamari Fritti, arrabbiata sauce \$24 Fried Artichokes, lemon aioli (vegetarian) \$18

Salads add on: vegan feta \$4 / avocado \$5 / chicken \$10 / shrimp \$10 / salmon \$12

Tuna Poke*, brown rice, avocado, chili, lime, nori (gluten free) \$24

Little Gem Caesar, breadcrumbs, parmesan \$18

Kale, pickled apples, puffed chickpeas, radishes, herb tofu, vegan feta (plant based) (gluten free) \$20 Fattoush, cucumbers, cherry tomatoes, red onions, yoghurt, sumac (vegetarian) (plant based) \$20 Taco Bowl, avocado, pico de gallo, corn, beans, chipotle aioli, chips (plant based) (gluten free) \$22

Entrees

Chickpea Falafel, hummus, pita bread (plant based) \$22 House Burger*, cheddar, lettuce, tomato, pickles, onions, fries \$25 Vegan Dirty Burger, lettuce, tomato, fancy sauce, onions, sweet potato fries (plant based) \$25 Lobster Roll, celery, paprika, fries \$36 Beef Asada Tacos, salsa verde, onion, cilantro, lime (gluten free) \$25 Branzino, cherry tomato, salmoriglio (gluten free) \$37 Roasted Chicken, heirloom tomato, cucumbers, basil (gluten free) \$34

Wood Fired Pizza

Mozzarella, tomato sauce, basil, parmesan (vegetarian) \$20 Pepperoni, tomato sauce, mozzarella, oregano \$22 Vodka, porchetta, calabrian chili, caramelized onions \$24 Black Truffle, squash blossom, goat cheese (vegetarian) \$38

Desserts

Key Lime Pie \$12 Tres Leches \$12 Fruit Plate (plant based) (gluten free) \$13