

Soho House Chicago Lunch



Smalls

- Guacamole, chips, crudité, tajin, lime (gluten free) (plant based) \$20
- Tuna Tostada, avocado, jalapeno, chipotle, crispy shallots (gluten free) \$22
- Deviled Eggs, smoked trout roe (gluten free) \$14

Appetizers

- Japanese Sweet Potato, spicy pepitas, jalapeno, cilantro (plant based)(gluten free) \$16
- Spinach and Artichokes Dip, grilled bread (vegetarian) \$16

Salads add on: Avocado \$5 / Chicken \$10 / Shrimp \$10 / Salmon \$12

- Caesar, breadcrumbs, parmesan, lemon zest \$18
- Chopped, roasted chicken, cheddar, bacon, egg, avocado, cucumber, tomato, balsamic (gluten free) \$24
- Radicchio, apples, cabbage, squash, quinoa, candied pumpkin seeds (plant based) (gluten free) \$16

Entrees

- Flat Iron Chicken, collard greens, chicken jus \$32
- Grilled Salmon, lemon aioli, garlic spinach (gluten free) \$34
- House Burger, mustard, lettuce, tomato, pickles, fries \$24
- Portobello Asada Tacos, avocado, cabbage, chipotle, lime (plant based) \$23
- Dirty Vegan Burger, arugula, secret sauce, pickles, onions, sweet potato fries (plant based) \$20

Sides

- French Fries \$10
- Sweet Potato Fries \$10
- Truffle Fries \$14
- Grilled Broccolini, salmoriglio, lemon (plant based) (gluten free) \$12
- Green Salad (plant based) (gluten free) \$8
- Garlic Spinach (plant based) (gluten free) \$10

Chef Giacomo's Recs

- Crispy Chicken, lemon, pepper, garlic aioli \$18
- Winter Grain Bowl, sweet potato, cauliflower, quinoa, black rice, apple cider, turmeric hummus (plant based) (gluten free) \$20
- Chicken and Turmeric Soup, root vegetables, brown rice (gluten free) \$14

Lunch Combo Monday - Friday, 12pm to 3pm

- Daily Soup, Sandwich or Salad \$20

Soho House Chicago Dinner



Smalls

Guacamole, chips, crudité, tajin, lime (gluten free) (plant based) \$20
Tuna Tostada, avocado, jalapeno, chipotle, crispy shallots (gluten free) \$22
Deviled Eggs, smoked trout roe (gluten free) \$14
Crispy Chicken, lemon, pepper, garlic aioli \$18
Spinach and Artichokes, Dip grilled bread (vegetarian) \$16

Appetizers

Japanese Sweet Potato, spicy pepitas, jalapeno, cilantro (plant based)(gluten free) \$16
Hamachi Crudo, aji amarillo, avocado, crispy quinoa, orange (gluten free) \$22
Truffled Steak Tartare, sourdough chips, chervil \$24
Charcuterie Board, salame, coppa, boursin, cheddar, olives, mustard, honey, dried apricots \$32

Chef Giacomo's Recs

Winter Grain Bowl, sweet potato, cauliflower, quinoa, black rice, apple cider, turmeric hummus \$20
(plant based) (gluten free)
Chicken and Turmeric Soup, root vegetables, brown rice (gluten free) \$14

Salads add on: Avocado \$5 / Chicken \$10 / Shrimp \$10 / Salmon \$12

Caesar, breadcrumbs, parmesan, lemon zest \$18
Chopped, roasted chicken, cheddar, bacon, egg, avocado, cucumber, tomato, balsamic (gluten free) \$24
Radicchio, apples, cabbage, squash, quinoa, candied pumpkin seeds (plant based) (gluten free) \$16

Entrees

Mujadara, turmeric rice, lentils, creamy chermoula, pickled raisins (gluten free) (vegetarian) \$18
Dirty Vegan Burger, arugula, pickles, onions, sweet potato fries (plant based) \$20
Portobello Asada Tacos, avocado, cabbage, chipotle, lime (plant based) \$23
House Burger, lettuce, tomato, pickles, fries \$24
Flat Iron Chicken, collard greens, chicken jus \$32
Roasted Grouper, green curry, eggplant, ginger, kaffir lime, thai basil, brown rice (gluten free) \$32
Grilled Salmon, lemon aioli, spinach (gluten free) \$34
Skirt Steak or Beef Filet, béarnaise, french fries \$38 / \$52

Sides

French Fries \$10
Sweet Potato Fries \$10
Truffle Fries \$14
Grilled Broccolini, salmoriglio, lemon (plant based) (gluten free) \$12
Green Salad (plant based) (gluten free) \$8
Garlic Spinach (plant based) (gluten free) \$10