

# Soho House Chicago, The Allis lunch sample menu

## Smalls

Roasted eggplant dip, lemon, focaccia bread (plant based)

Potato & mozzarella croquette, picante aioli (vegetarian)

Burrata, grilled sourdough (vegetarian)

House-cured salmon, mustard seeds, brioche, creme fraiche

## Salads and vegetables

Shaved courgette salad, cucumber, pickled shallots, porcini creme fraiche, aromatic breadcrumbs, olive oil (vegetarian)

Butter lettuce, sherry vinaigrette, chives (plant based) (gluten free)

Beetroot, chevre, citrus, watercress (vegetarian) (gluten free)

Chicken & bacon salad, honey mustard vinaigrette, avocado, cheddar (gluten free)

## Meat and fish

Allis burger, onions, cheddar, house pickle, fries

Fish & chips, mushy peas, tartare sauce

Stout braised beef pot pie, peas, carrots, mashed potatoes, gravy

Branzino, salsa verde, dill buttered potatoes, capers, lemon (gluten free)

## Wood fired pizza

Mozzarella, tomato sauce, basil (vegetarian)

Pepperoni, mozzarella, tomato sauce, parmesan

Mushrooms, mozzarella, thyme, truffle oil (vegetarian)

Nduja sausage, broccolini, fontina, confit garlic

## Sides

French fries (plant based). Garlic spinach (plant based) . Baby potatoes, herbs (plant based).

Broccolini, chili, garlic (plant based) (gluten free). Truffle fries, parmesan, parsley (vegetarian). Mac & cheese.

## Lunch combo (available between 12pm to 4pm, Monday to Friday)

Daily soup with sandwich

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

# Soho House Chicago, The Allis dinner sample menu

## Smalls

Roasted eggplant dip, lemon, focaccia bread (plant based)  
Potato & mozzarella croquette, picante aioli (vegetarian)  
Burrata, grilled sourdough (vegetarian)  
House-cured salmon, mustard seeds, brioche, creme fraiche

## Starters

Pink moon oysters, mignonette (gluten free)  
Burrata, grilled sourdough (vegetarian)  
Charred artichokes, basil dip, horseradish, crispy shallots (plant based)  
Beef tartare, mushrooms, comte, sunchoke chips  
House-cured salmon, mustard seeds, brioche, creme fraiche

## Salads and vegetables

Shaved courgette salad, cucumber, pickled shallots, porcini creme fraiche, aromatic breadcrumbs, olive oil (vegetarian)  
Butter lettuce, sherry vinaigrette, chives (plant based) (gluten free)  
Beetroot, chevre, citrus, watercress (vegetarian) (gluten free)  
Chicken & bacon salad, honey mustard vinaigrette, avocado, cheddar (gluten free)

## Meat and fish

Allis burger, onions, cheddar, house pickle, fries  
Fish & chips, mushy peas, tartare sauce  
Stout braised beef pot pie, peas, carrots, mashed potatoes, gravy  
Branzino, salsa verde, dill buttered potatoes, capers, lemon (gluten free)  
Half chicken, breast, confit leg, jus and braised chard (gluten free)  
Steak frites, mushrooms, green peppercorns (gluten free)

## Wood fired pizza

Mozzarella, tomato sauce, basil (vegetarian)  
Pepperoni, mozzarella, tomato sauce, parmesan  
Mushrooms, mozzarella, thyme, truffle oil (vegetarian)  
Nduja sausage, broccolini, fontina, confit garlic

## Sides

French fries (plant based). Garlic spinach (plant based) . Baby potatoes, herbs (plant based).  
Broccolini, chili, garlic (plant based) (gluten free). Truffle fries, parmesan, parsley (vegetarian). Mac & cheese.

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.