



LONDONHOUSE®

CHICAGO

ALL DAY MENU

CHEF FEATURES

Chicken & Dumpling Soup | 14

Amish chicken, home-made knoephla, carrot, potato, cream, lahvosh cracker

Mumbai Fries | GS | 26

*paneer cheese, crispy chicken 65, butter chicken sauce, green onion,
cucumber ranch*

Short Rib & Arancini | 28

*braised short rib, apple saba, smoked mozzarella, saffron risotto,
granny smith apple*

Lamb Shank | 34

*Lamb shank, Guinness beer, goat cheese polenta,
roasted root vegetable*

Cioppino | 28

*Little neck clams, PEI mussels, shrimp, Icelandic Cod, fennel, tomato,
Pernod, calabrian chili butter
Served with house-made garlic and thyme focaccia*

House-Made Flatbreads

All flatbreads are made with a 72-hour fermented crust

Pepperoni Flatbread | 19

*Ezzo pepperoni, fresh mozzarella, crispy basil
Add Giardiniera for \$3*

Meatball Flatbread | 21

*House-made beef meatball, tomato sauce, mozzarella, crispy basil
Add Giardiniera for \$3*

Executive Chef Elizabeth Sweeney

VG - Vegan | V - Vegetarian | GS - Gluten Sensitive (gluten free but possible cross contamination)

A service fee equaling 20% of the total check is included with bottle service and parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has any allergies or aversions.

AMERICAN TAPAS



SALADS

LH Chicken Wings | 19

KFC (Korean Fried Chicken), jumbo chicken wings, Korean gochujang bbq sauce, kimchi cucumber, miso ranch

Chicken Empanada | 16

roasted poblanos and anaheim chiles, cheddar cheese, chicken tinga, chipotle aioli

Beef Tenderloin Skewer | 16

red chimichurri, Brazilian cheese bread, microgreens

Udon Noodle Stir Fry | 22

lemongrass marinated steak, miso kim-chi butter

Lamb Chops | 21

three New Zealand lamb chops, roasted red tomato relish, herb tahini puree, chermoula spice, mint and sheep's feta

Crab Rangoon | 14

lump crab meat, sriracha aioli

Louisiana Crab Dip | 18

jumbo lump crab, cream cheese, Old Bay, tater tots

Scallops | 32

Coquille St. Jacques preparation - sauteed dry packed scallops, chantrelle mushrooms, gruyere cheese, pomme puree, baguette

Roasted Carrots | 16

Aleppo roasted heirloom carrots, whipped feta, hot honey, dukkah spice, sheep's feta

STARTERS

Grilled Shrimp Cocktail | 21

atomic horseradish cocktail sauce, bearnaise aioli, lemon, toasted baguette

Parmesan Truffle Fries | GS | 17

black truffle, parmesan, chives, black garlic aioli

Mezze Plate | V | 18

hummus, muhammara, babaganoush, marinated artichokes, roasted garlic, pickled red onions, grilled pita

add falafel (3 pcs) - 6

add grilled lamb sausage - 8

add grilled chicken skewer - 8

add grilled shrimp (3 pcs) - 10

General Tso's Bao Buns | 16

chicken, broccoli slaw, tamari vinaigrette

Caesar Salad | V | 16

vegan Caesar dressing, baby romaine, shaved parmesan, garlic crouton
add grilled chicken skewer - 8
add grilled shrimp (3 pcs) - 10

Seasonal Winter Salad | V | 18

winter greens, roasted butternut squash, candied walnuts, dried cranberries, Seedling Farms apple syrup vinaigrette, sliced honey crisp apples, Hook's blue cheese
add grilled chicken skewer - 8
add grilled shrimp (3 pcs) - 10

ENTREES

LH Classic Burger | 23

Slagel Farms dry-aged beef patty, special sauce, bacon, pickles, caramelized onions, cheddar cheese, brioche bun

Southwest Chicken Burger | 21

chicken patty, honey ancho chili seasoning, pepper jack, pickled pico de gallo, lettuce, tomato, chipotle aioli, fresno toreado, fried avocado, brioche bun
add an egg to any burger - 3
substitute truffle fries to any burger - 5

Beyond Burger | 21

Daiya cheese, special sauce, caramelized onions, house-made B&B pickles

Chicken Skewer Entree | 21

honey orange tajin glaze, roasted cauliflower & cherry tomato arugula salad, cilantro pecan pesto, guajillo-ancho chile dry salsa

Loco Moco - "Hawaiian Grinds" | 25

Slagel Farms dry-aged beef patty, SPAM fried rice, whiskey aged shoyu, bone marrow demi-glace, tamari, fried egg

Kalbi Short Rib | 28

grilled beef short ribs, Korean cheese corn, house-made kimchi, scallions, sesame seeds

Prime NY Strip | 44

12oz USDA Prime striploin, truffled baby red potatoes, maitre'd butter, arugula watermelon radish salad

DESSERTS

Mississippi Mud Pie | VG, V, & GS | 14

Vegan chocolate mousse, dark chocolate cake, chocolate pudding, whipped cream, raspberries

Sticky Toffee Pudding | V | 16

warm date cake, miso butterscotch, caramelized banana, banana gelato, honeycomb candy

Loaded Carrot Cake | V, GS | 14

Carrot Cake with pineapple, coconut, walnuts, golden raisings, cream cheese icing, salted caramel sauce, coconut gelato

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CHICAGO

LH21 BEVERAGES

LH SIGNATURE COCKTAILS | 19

LH Old Fashioned

*Bulleit Bourbon, Banane Du Bresil,
bourbon-vanilla chai, angostura*

Peach Dream

*Basil Hayden's Bourbon, Amaro Meletti,
peach, mandarin, vanilla, aquafaba*

Forever Summer

*Cucumber infused Hendricks Gin,
watermelon, lemon juice, sparkling water*

Pineapple Paloma

*Pineapple infused Patron Tequila, lime,
Jarritos pineapple soda*

Spicy Hibiscus Margarita

*Don Julio Blanco, serrano hibiscus syrup,
lime, Mango Jumex*

The Bad Bunny

*"Oaxacan Old Fashioned"
400 Conejos Mezcal Joven, 1800 Cristalino
Tequila, pear syrup, ginger syrup, mole bitters*

Espresso Martini

*Grey Goose, Kahlua, espresso syrup,
Baileys*

Purple Rain Sangria

*Ketel One Peach Orange Blossom, Riesling,
pear, lemon, Butterfly Pea Flower*

Pamplemousse Spritz

*Ketel One Grapefruit Rose, grapefruit,
prosecco*

Sunshine Blues

*Tanqueray Gin, Giffard creme de violette,
blueberry, lemon, citrus soda*

S'pear Me The Drama

*Grey Goose, St. George Spiced Pear, ginger,
lime*

Smoke Show

*"Guava Margarita"
Casamigos Mezcal, Casamigos Blanco,
Cointreau, guava, lime*

Classy Carajillo | 50

*Espresso infused and brown butter washed
Clase Azul Reposado, Licor 43, Dalgona
whipped coffee*

SPIRIT-FREE MOCKTAILS | 14

Aperitif & Soda

Bittersweet aperitif cordial, soda, orange

One in a Melon

*Seedlip Garden, RTC Mallorca Melon
Shrub, pineapple, lemon*



LONDONHOUSE
C H I C A G O

LH21 BEVERAGES

BOTTLES & CANS

Lagunitas Lil Sumpin' Sumpin' | 9

IPA - Chicago, Illinois

Three Floyds Zombie Dust | 10

American Pale Ale - Muenster, Indiana

Half Acre Daisy Cutter | 9

Pale Ale - Chicago, Illinois

Allagash White | 9

Belgian Wheat - Portland, Maine

Original Sin Black Widow Cider | 9

Hard Fruit Cider - New York, New York

Revolution Antihero | 9

IPA - Chicago, Illinois

Goose Island 312 | 8

American Wheat Ale - Chicago, Illinois

NUTRL - Pineapple | 10

Hard Seltzer - St. Louis, Missouri

NUTRL - Watermelon | 10

Hard Seltzer - St. Louis, Missouri

Corona Extra | 9

Mexican Lager - Mexico City, Mexico

Guinness | 9

Irish Dry Stout - Belfast, Ireland

Stella Artois | 9

Belgian Lager - Brussels, Belgium

Miller Lite | 8

American Lager - Milwaukee, Wisconsin

Heineken N/A | 8

Non-Alcoholic - Amsterdam, Netherlands

DRAFT BEERS

ROTATING DRAFT SELECTION - ASK SERVER FOR DETAILS

SOFT DRINKS

Coca Cola | 5

Diet Coke | 5

Sprite | 5

Ginger Ale | 5

San Pellegrino Soda | 5

Choice of Flavors:

**Limonata*

**Pompelmo Grapefruit*

**Melograno & Arancia Pomegranate*

Acqua Panna | 8

natural mineral water

San Pellegrino | 8

sparkling natural mineral water

Essentia | 9

ionized alkaline water

Red Bull Flavors | 8

Red Bull, Sugarfree, Watermelon,

Sugarfree Watermelon



LONDONHOUSE
CHICAGO

WINES BY THE GLASS

SPARKLING

Avissi Prosecco | 16

Veneto, Italy

French Blue Cremant de Bordeaux

Brut Rose | 18

Bordeaux, France

Perrier Jouet Grand Brut | 35

Champagne, France

Veuve Clicquot | 35

Yellow Label, France

Dom Perignon Brut | 100

Champagne, France (2 glass minimum)

WHITE

LH House White | 14

Kim Crawford | 16

Sauvignon Blanc - Marlborough, New Zealand

Eroica | 16

Riesling - Yakima Valley, Washington

Meiomi | 16

Chardonnay - California

Ferrari Carano | 16

Fume Blanc - Sonoma, California

Terlato | 17

Pinot Grigio - Russian River Valley, Sonoma

Chateau De Sancerre | 18

Sancerre - Loire Valley, France

Cloudy Bay | 20

Sauvignon Blanc - Marlborough, New Zealand

Jordan | 20

Chardonnay - Russian River Valley, Sonoma

ROSE

Hampton Water | 16

South of France

Whispering Angel | 17

Provence, France

RED

LH House Red | 14

Conundrum | 16

Red Blend - California

Imagery | 16

Cabernet Sauvignon - California

Joel Gott | 16

Zinfandel - California

Terrazas | 16

Malbec - Mendoza, Argentina

Decoy | 16

Merlot - Sonoma, California

A to Z | 16

Pinot Noir - Oregon

Unshackled | 19

Cabernet Sauvignon - Napa Valley, California

Prisoner | 24

Red Blend - Napa Valley, California



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WINES BY THE BOTTLE

RED

CABERNET SAUVIGNON

Post and Beam | 88

Napa Valley, California

Caymus - California | 110

Jordan | 120

Alexander Valley, California

Woodward Canyon "Artist Series" | 142

Walla Walla, Washington

Justin "Paso Robles" | 75

Central Coast, California

Long Shadows Feather | 85

Columbia Valley, Washington

Chimney Rock | 140

Napa Valley, California

Silver Oak | 155

Alexander Valley, California

UNIQUE REDS

Tenuta Rocca Barbera D'Alba | 75

Piedmonte, Italy

Abstract 'Orin Swift' | 78

Red Blend - St. Helena, California

Rosso di Montalcino | 85

Sangiovese - Montalcino, Italy

Scarpetta | 70

Cabernet Franc - Friuli-Venezia Giulia, Italy

Duckhorn | 109

Merlot - Napa Valley, California

Prisoner | 120

Red Blend - Napa Valley, California

Opus One | 700

Red Blend - Napa Valley, California

PINOT NOIR

Resonance | 80

Willamette Valley, Oregon

Belle Glos "Clark & Telephone" | 90

Santa Maria Valley, California



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WINES BY THE BOTTLE

WHITE

SAUVIGNON BLANC

Charles Krug | 75
Napa Valley, California

Cakebread | 82
Napa Valley, California

BLENDS/OTHER

Jean-Marc Brocard Chablis | 78
Burgundy Chablis - Bourgogne, France
Fre - Non Alcoholic Sparkling Brut | 40

CHARDONNAY

Patz & Hall | 70
Sonoma, California

Hess | 65
Napa Valley, California

Miner | 80
Napa Valley, California

Flowers | 116
Sonoma, California

CHAMPAGNE

BRUT

Taittinger | 150
La Francaise Brut

Veuve Clicquot | 180
Yellow Label

Perrier Jouet | 180
Grand Brut

Moet & Chandon | 200
Imperial Brut

Dom Perignon | 500
Vintage

Armand de Brignac | 600
"Ace of Spades"

ROSE

Laurent-Perrier, Brut Rosé | 190
Cuvee Rosé

Veuve Clicquot | 300

Moet & Chandon | 350
Nectar Imperial Rose

Perrier Jouet | 800
Belle Epoque

Armand de Brignac | 800
"Ace of Spades" Rose

Armand de Brignac 1.5L | 1000
"Ace of Spades" Rose