

COCKTAILS

10.

BLOODY MARY

ch distillery vodka, homemade spiced tomato juice

ELDERFLOWER BELLINI

pierre sparr marquis de perlade , bitter truth elderflower liquor,
crème de pêche, peach bitters

RHUBARB-GRAPEFRUIT MIMOSA

avissi prosecco, ch distillery gin, grapefruit juice, rhubarb bitters

STARTERS

GARDEN SALAD

market vegetables, mixed greens, balsamic-chia vinaigrette 7.

SAN MARZANO TOMATO SOUP9.

KALE CAESAR SALAD

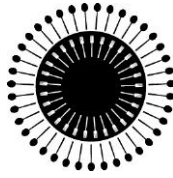
white anchovies, parmesan cheese, coutons 10.

CAPPUCCINO OF SEASONAL VEGETABLE SOUP 9.

SIDES

ROASTED POTATOES • MAPLE BACON • MIXED FRUIT TRUFFLE FRIES

7.



ENTREES

OPEN FACED CROQUE MADAME

french ham, gruyère cheese fondue, dijon mustard, sunny side up egg
marble rye, roasted potatoes or truffle fries 18.

ATLANTIC SALMON

quinoa pilaf, grilled asparagus, brown sugar glaze 22.

COBB SALAD

grilled chicken, tomato, bacon, egg, croutons, blue cheese
asparagus, honey mustard dressing 19.

BRIOCHE FRENCH TOAST

seasonal berries, crème chantilly 17.

MEDITERRANEAN SALAD

grilled flat bread, feta, olives, cucumber, tzatziki 19.

APPLEWOOD SMOKED BACON AND CHEDDAR QUICHE

Frissee, asparagus, balsamic-chia vinaigrette 17.

FRIED CHICKEN AND WAFFLE

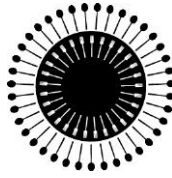
orange supremes, fresno pepper jam, local maple syrup 18.

MARKET SCRAMBLE

asparagus, roasted shallots, new potatoes, wisconsin cheddar 17.

SUNNY SIDE BURGER

cdk farm angus beef, applewood-smoked bacon, wisconsin cheddar,
sunny side up egg, brioche bun, fries 17.



WINE

SPARKLING

GL / BTL

AVISSI, PROSECCO

Veneto, Italy

9 / 39

PIERRE SPARR MARQUIS DE PERLADE, BLANC DE BLANCS

Alsace, France

10 / 45

SCARPETTA, TIMIDO, BRUT ROSÉ

Friuli, Italy

16 / 72

MOËT & CHANDON BRUT IMPÉRIAL

Epernay, France

19 / 86

VEUVE CLICQUOT BRUT YELLOW LABEL

Champagne, France

24 / 52* / 108

VEUVE CLICQUOT ROSÉ

Champagne, France

29 / 131

* half bottle

WHITE

SEAGLASS, SAUVIGNON BLANC

Santa Barbara, California 2012

9 / 39

COLTERENZIO, PINOT GRIGIO

Alto Adige, Italy 2011

9 / 39

FOLIE A DEUX, CHARDONNAY

Russian River Valley, California 2011

9 / 39

DR. LOOSEN, RIESLING TROCKEN, "RED SLATE"

Mosel, Germany 2011

11 / 48

DIAMANDES, VIOGNIER

Valle de Uco, Argentina 2010

11 / 48

PONZI VINEYARD, PINOT GRIS

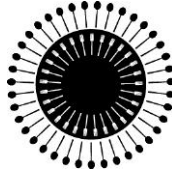
Willamette, Oregon 2012

12 / 54

JEAN MARC BROCARD, "SAINT CLAIRE" CHABLIS

Burgundy, France 2012

12 / 54



WINE

ROSÉ

GL / BTL

CHÂTEAU DE LA ROULERIE

Vallée de la Loire, France 2013

10 / 45

RED

BLOCK NINE, PINOT NOIR

Caidens Vineyard, California 2012

9 / 39

TERRA D'ORO, ZINFANDEL

Amador County, California 2010

9 / 39

SAVIAH CELLARS, THE JACK RED WINE, MERLOT/CABERNET FRANC/CABERNET SAUVIGNON

Columbia Valley, Washington 2010

11 / 48

BODEGAS VENTA LA OSSA, TEMPRANILLO CRIANZA

La Mancha, Spain 2010

11 / 48

JOEL GOTT, BLEND NO. 815, CABERNET SAUVIGNON

Napa Valley, California 2011

12 / 54

CHÂTEAU LAROSE TRINTAUDON, CRU BOURGEOIS

Haut-Médoc, France 2009

13 / 59

BORGOGNO, DOLCETTO D'ALBA

Piedmont, Italy 2012

14 / 63

TARDIEU LAURENT, LES BECS FINS ROUGE

Côtes du Rhône, France 2010

14 / 63

Executive Chef Ron Aleman
Sophie's Executive Chef Alex Reyes

For private events, please call 312-525-3400.

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Please inform your server of any allergy or dietary restrictions
as menu items may include ingredients not listed.