



Open: Monday - Thursday 11:30 am - 10:00 pm | Friday 11:30 am - 11:00 pm | Saturday 11:00 am - 11:00 pm | Sunday 11:00 am - 9:00 pm
100 W. Burlington Ave., La Grange, IL 60525 | 708.469.7529 | BHSocialLaGrange.com | WIFI: BHS GUEST PW: bhsguest
Executive Chef: Luke Andrews



START + SHARE

🍷 CRISPY BRUSSELS SPROUTS – flash fried, sriracha glaze, aged parmesan, lemon	\$12
🍷 BAVARIAN PRETZEL – warm, golden-brown pretzel served with creamy homemade cheese sauce	\$16
🍷 CHEESE CURDS – battered, white cheddar, spicy ranch, fresh herbs	\$14
🍷 PUMPKIN DEVEILED EGGS – pumpkin mousse, roasted pumpkin seeds, candied bacon	\$13
🍷 BUFFALO CAULIFLOWER BITES – garlic batter, buffalo sauce, honey, blue cheese crumbles, ranch dressing	\$14
CRISPY WINGS – honey sriracha glaze, pickled chilis, spicy ranch	\$18
CRISPY CHICKEN BAO BUNS – (3) steamed buns, pomegranate gochujang glaze, celery + cabbage slaw, cilantro	\$16
WARM + CHEESY BACON DIP – charred-jalapeno, bacon jam, whipped cream cheese, cheddar, mozzarella, pickled fresnos, grilled sourdough	\$17
BARREL NACHOS – corn tortilla chips, queso, braised chuck roast, pico de gallo, sour cream, fresh herbs + add: guacamole \$3 jalapeños \$50	\$18

GREENS | BOWLS | WRAPS

add: chicken \$6 | pulled pork \$6 | shrimp \$9 | salmon \$9 | steak \$10
make it a wrap with choice of side for \$3+

CAESAR SALAD – romaine, sourdough crouton, aged parmesan	\$14
🍷GF BH SIGNATURE SALAD – mixed greens, goat cheese, candied pecans, dried cranberry, red onion, orange, honey vinaigrette	\$16
🍷GF HARVEST BOWL – roasted squash, roasted brussels sprouts, dried cranberries, pomegranate seeds, roasted pumpkin seeds, quinoa, spinach, maple vinaigrette	\$17
GF SOUTHWEST CHICKEN BOWL – cilantro rice, roasted corn, cherry tomato, black beans, avocado, peppers, onion, cilantro-lime vinaigrette	\$19
GF THE MED BOWL – grilled chicken, steamed rice, cucumber, tomato, red onion, pitted olives, carrot, feta, pomegranate molasses, cilantro vinaigrette.	\$21
GF WHITE LOTUS BOWL – grilled shrimp, steamed rice, carrot, cucumber, pickled cabbage, roasted pecans, sweet chili coconut sauce.	\$21
SALMON BOWL – teriyaki rice, salmon, broccolini, carrots, red cabbage, green onion	\$23

SOUPS & CHILI

GF WHITE TURKEY CHILI – ground turkey, white beans, bell pepper, celery, onion, topped with cheddar, sour cream, tortilla strips, cilantro	\$10 Cup \$12 Bowl
FRENCH ONION – sourdough, melted swiss, fresh herbs	\$7 Cup \$9 Bowl

MAINS

add: chicken \$6 | pulled pork \$6 | shrimp \$9 | salmon \$9 | steak \$10

🍷 BUTTERNUT SQUASH GNOCCHI – roasted butternut squash puree, garlic, parmesan, pomegranate + pumpkin seeds	\$21
🍷 MAC N' CHEESE – cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble	\$16
CLUCK + CORN – buttermilk fried chicken, cornbread puree, broccolini, hot honey, pickled fresno	\$21
GF WHISKEY GLAZED SALMON – pan-seared, grilled broccolini, crispy garlic potatoes	\$27
BAYOU PASTA – cajun grilled shrimp, bacon, shallots, garlic, poblanos, cavatappi noodles	\$22
SHORT RIB PASTA – braised short rib, creamy tomato sauce, garlic, thyme, rigatoni, aged parmesan	\$26
MEATLOAF – mashed potatoes, beef gravy, roasted peas, carrots, onion ring, herbs	\$22
GF STEAK & FRITES – 8oz prime hanger steak, herbed chimichurri, french fries, garlic aioli	\$29

20% gratuity on split checks + parties 6+ | Credit card usage carries a 3% processing fee.
To continue providing quality ingredients and service, we implemented a small 3% market sustainability fee to offset rising costs. We are happy to remove upon request.
Thank you for your support and for allowing us to continue serving our community—we are truly grateful.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions

HANDHELDS

All sandwiches/burgers served with choice of: fries or sweet potato fries			
Sub Sides \$3 : mac & cheese mashed potatoes brussels sprouts side salad gluten-free bun			
Add Ons: \$.25 - bbq, garlic aioli, ketchup, lettuce, mayo, mustard, onion, pickle, tomato \$.50 - jalapeños			
\$1.00 - blue cheese, cheddar, feta, swiss, mozzarella, grilled onions \$2.00 - tomato jam, sunny side or fried egg, bacon jam, bacon \$2.50 - avocado			
CLASSIC CHEESE BURGER – grilled house-blend patty, cheddar, LTO, pickle, aioli, brioche bun	\$17	NEW BOTM - THE GOBBLER – sliced roasted turkey, stuffing, cranberry sauce, cheddar cheese, grilled sourdough	\$17
BH SIGNATURE BURGER – house-blend patty, five cheese sauce, pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, pretzel bun	\$19	PULLED PORK SANDWICH – whiskey bbq, spicy slaw, pickles, sesame bun	\$17
SHORT RIB GRILLED CHEESE – braised short rib, cheddar, mozzarella, caramelized onion, sourdough	\$20	GRILLED CHICKEN SANDWICH – red onion, balsamic aioli, tomato jam, mozzarella, mixed greens, grilled ciabatta	\$18
SPICY BLACK BEAN BURGER – black bean + quinoa, grilled onion, mixed greens, heirloom tomato, lemon aioli, avocado, sesame bun	\$16	HOT NASHVILLE CHICKEN SANDWICH – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, brioche bun	\$18



BRUNCH



available 11am - 4pm | saturday + sunday

CLASSIC FRENCH TOAST – classic battered french toast, kiwi + strawberries, maple syrup, powdered sugar, bacon	\$14
GF SUNRISE BOWL – sunny side up eggs, sweet potatoes, quinoa, sautéed spinach, bell peppers, black beans, salsa verde, cilantro + add: chicken \$6 pulled pork \$6 shrimp \$9 salmon \$9 steak \$10	\$16
EGGSQUISITE BENEDICT – sautéed spinach, ham, smoked gouda, hollandaise sauce, sourdough, choice of: breakfast potatoes or fruit	\$17
CHILAQUILES ROJOS BURRITO – scrambled eggs, tortilla chips, salsa roja, avocado crema, cheddar cheese, crispy potatoes, lime + add: chicken \$6 pulled pork \$6 shrimp \$9 salmon \$9 steak \$10	\$16
CHICKEN + BISCUITS – house-baked biscuits, buttermilk fried chicken, hot honey, crispy garlic potatoes	\$16
GF MORNING GLORY TACOS – scrambled eggs, bacon, avocado, queso fresco, pico de gallo, homemade salsa	\$14
BH BIG BREAKFAST – 2 eggs, bacon, sausage patty, crispy potato, sourdough, strawberry compote, butter	\$18
SUNNY BLTE – fried eggs, tomatoes, bacon, mixed greens, smoked gouda, crispy potatoes, garlic aioli	\$16
BISCUITS & GRAVY SKILLET – biscuits, scrambled eggs, sausage gravy, cheddar cheese, pickled fresnos	\$16
GF STEAK + EGGS – grilled hanger steak, crispy garlic potatoes, 2 eggs any style, hollandaise	\$29

SIDES

GF SIDE SALAD – mixed greens, goat cheese, candied pecans, dried cranberry, red onion, orange, honey vinaigrette	\$8	MAC N' CHEESE – cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble	\$10
GF STEAMED BROCCOLINI – fresh lemon juice, sea salt	\$10	SWEET POTATO FRIES – maple garlic aioli	\$8
HAND-CUT FRIES – kennebec potatoes, smoked ketchup	\$7	GF MASHED POTATOES – golden yukon potatoes, amish butter,	\$8
CRISPY POTATOES – roasted garlic aioli	\$8		

SWEETS

GF MAPLE BOURBON CREME BRÛLÉE – Fresh berries, mint	\$12	WARM BAKED COOKIE SKILLET – double chocolate, vanilla ice cream, chocolate sauce	\$13
GF FLOURLESS CHOCOLATE CAKE – whiskey-cherry ice cream, luxardo cherries	\$13	DIRT WORMS – chocolate pudding, oreo crumble, gummy worms	\$6