



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



Happy Hour +
Daily Specials



Loyalty
Rewards



START + SHARE

🍷 CRISPY BRUSSELS SPROUTS – flash fried, sriracha glaze, aged parmesan, lemon	\$13
🍷 BAVARIAN PRETZEL – warm, golden-brown pretzel served with creamy homemade cheese sauce	\$17
BAJA SHRIMP TOSTADA – grilled, zesty guacamole, pickled red cabbage, sweet chili pepper sauce	\$18
🍷 CHEESE CURDS – battered, white cheddar, spicy ranch, fresh herbs	\$14
CRISPY WINGS – honey sriracha glaze, pickled chilis, spicy ranch	\$18
+ add: bleu cheese crumbles \$1	
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	\$18
+ add: guacamole \$3 jalapeños \$.50	

GREENS | BOWLS | WRAPS

add: chicken \$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 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
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

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

🍷 MAC N' CHEESE – cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble	\$16
+ add: chicken \$6 shrimp \$9 salmon \$9 steak \$10	
PESTO PAPPARDELLE – Pappardelle pasta, basil pesto, blistered tomatoes, grated parmesan, aged balsamic	\$20
WHISKEY GLAZED SALMON – pan-seared, grilled broccolini, crispy garlic potatoes	\$27
BAYOU PASTA – cajun grilled shrimp, bacon, shallots, garlic, poblanos, cavatappi noodles	\$22
"NOT YOUR KIDS" CHICKEN TENDERS – hand-breaded buttermilk chicken tenders, fried crispy + golden, coleslaw, cowboy ranch, kennebec fries	\$22
MEATLOAF – mashed potatoes, beef gravy, roasted peas, carrots, onion ring, herbs	\$22
GF STEAK & FRITES – 8oz prime top sirloin, herbed chimichurri, french fries, garlic aioli	\$29
+ add: shrimp \$9 bleu cheese crumbles \$1	

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 kennebec fries
Sub Sides \$1.50 : sweet potato fries | side salad - \$3 : mac & cheese | mashed potatoes | brussels sprouts | gluten-free bun

CLASSIC CHEESE BURGER – grilled house-blend patty, cheddar, LTO, pickle, aioli, brioche bun	\$17	NEW BOTM - POBLA’NO COUNTRY FOR OLD BURGER – 8oz beef patty, honey-smoked poblano, grilled onion, tomato aioli, mozzarella, toasted pretzel bun	\$19
BH SIGNATURE BURGER – house-blend patty, five cheese sauce, pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, pretzel bun	\$19	GRILLED CHICKEN SANDWICH – red onion, balsamic aioli, tomato jam, mozzarella, mixed greens, grilled ciabatta	\$18
FRENCH DIP SANDWICH – braised chuck roast, melted swiss, french roll, beef au jus	\$20	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 roja, cilantro + add: chicken \$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 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 – 8oz prime top sirloin, 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
SIDE CAESAR – romaine, sourdough crouton, aged parmesan	\$8	SWEET POTATO FRIES – maple garlic aioli	\$8
GF STEAMED BROCCOLINI – fresh lemon juice, sea salt	\$10	GF MASHED POTATOES – golden yukon potatoes, amish butter	\$8
HAND-CUT FRIES – kennebec potatoes, smoked ketchup	\$7	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