HINSDALE ILLINOIS | ESTD 2015

FULLER HOUSE

FIRST EDITION | WWW.FULLERHOUSEBAR.COM | VOL 11. ISSUE 12.

SMALL PLATES

Buffalo Shrimp $17
Carrots, Celery, Blue Cheese Crumbles, Ranch

Woodfired Pretzel Twist
Pimento Cheese, Honey Mustard, Green Chili Queso
Serves 1-2 $9 | 3-4 $17 | 4-5 $23

Clock Shadow Cheese Curds $12
Southwest Ranch + Marinara Sauce

Cauliflower Bites $13
Parmesan, Cherry Peppers, Black Pepper Aioli or Buffalo Sauce, Blue Cheese Crumbles, Ranch

Chicken Wings $16
Choice of BBQ, Buffalo, Fuller Fire Sauce, Pierce Pepper Rub

Roasted Garlic & Red Pepper Hummus $14
Bell Peppers, Confit Garlic, Pine Nuts, Spring Vegetables, Warm Pita

Guacamole $12
Roasted Poblano, Oaxaca Cheese, Tortilla Chips

Beets and Burrata $18
Roasted Beets, Burrata, Shaved Red Onion, Spiced Pistachios, Olive Oil, Balsamic Reduction, Micro Arugula, Crostini

Woodfired Artichoke Dip $14
Woodfired Artichokes, Queso, Spinach, Roasted Garlic, Panko Breadcrumb

Nachos $14
Green Chile Queso, Fire Roasted Corn Salsa, Pickled Fresnos + Onions, Guacamole, Chipotle Sour Cream, Cilantro
Birria $6 | Steak $5 | Grilled Chicken $4
Adobo Chicken $4

Italian Beef Sliders $16
Woodfired Italian Beef, Mozzarella & Provolone, Giardiniera Aioli, Slammer Buns, Au Jus

Fried Chicken Bao Buns $18
Fried Chicken, Sweet & Spicy Glaze, Cabbage Slaw, Gochujang Aioli, Cilantro, Sesame Seeds, Steamed Bao Buns

Filet Sliders $21
Grilled Filet, Roasted Garlic Aioli, Caramelized Onions, Arugula, Slammer Buns

SOUPS+SALADS+BOWLS

Daily Soup $5/$6

French Onion Soup $8
Caramelized Onion, Thyme, Bayleaf, Brandy Beef Broth, Swiss Cheese

Salmon La Puebla $21
Grilled Romaine, Shaved Parmesan, Avocado, Roasted Corn, Cherry Tomato, House Made Croutons, Spicy Caesar

Harvest Salad $17
Grilled Chicken, Mixed Greens, Farro, Shaved Apples, Dried Cherries, Spiced Pepitas, Roasted Squash, Manchego, Pomegranate Vinaigrette

Southwest Tostada $17
Fried Chicken, Cheddar Cheese, Romaine, Avocado, Black Beans, Roasted Corn, Pico de Gallo, Southwest Ranch

Chopped $17
Grilled Chicken, Blue Cheese, Romaine, Bacon, Cherry Tomato, Roasted Corn, Avocado, Tortilla Chips, Citrus Vinaigrette

Fried Goat Cheese Salad $16
Chopped Kale, Fried Goat Cheese, Pears, Walnuts, Red Onion, Figs, Crumbled Goat Cheese, Honey Vinaigrette

Hickory Smoked Brisket Chili $7/$8
Pepperjack Cheese, Cornbread Croutons, Scallions, Sour Cream
Make It A Chili Mac $10

Crispy Brussels Sprout $17
Lemon-Poached Shrimp, Jalapeños, Shallots, Carrots, Cabbage, Sesame Seeds, Thai Vinaigrette

Thai Noodle Salad $16
Rice Noodles, Cabbage, Carrots, Cilantro & Basil, Roasted Peanuts, Sesame Seeds, Crispy Wontons, Thai Peanut Dressing

Bang Bang Chicken Bowl $18
Crispy Chili Glazed Chicken, Coconut Rice, Cabbage, Cucumber, Carrot, Avocado, Scallion, Sesame Seeds, Bang Bang Sauce

Mediterranean Shrimp Bowl $19
Lemon & Herb Marinated Shrimp, Orzo, Spinach, Heirloom Tomatoes, Marinated Olives, Feta, Toasted Almonds, Herby Tahini Sauce

Southwest Steak Bowl $18
Grilled Skirt Steak, Cilantro Lime Rice, Eloté, Pico de Gallo, Avocado, Oaxaca, Roasted Jalapeño, Southwest Aioli

BURGERS

Choice of Handcut Fries, Homemade Chips or Country Slaw
Truffle Parm +$3 | Buffalo +$3 | Animal +$3 | Sweet Potato +$3
½ LB. CERTIFIED ANGUS BEEF CHUCK, BRISKET • RIBEYE BLEND
EXCHANGE ANY BURGER FOR A BLACK BEAN PATTY +1

All American $16
American Cheese, Lettuce, Tomato, Onion, Pickles, Brioche Bun

Day & Night $17
White Cheddar, Bourbon & Maple Bacon Jam, Caramelized Onions, Garlic Butter Aioli, Fried Egg, Brioche Bun

Southwest Turkey Burger $16
House Turkey Patty, Muenster, Smoked Chipotle Aioli, Avocado, Corn Salsa, Lettuce, Tomato, Brioche Bun

Derby Winner $17
Yellow Cheddar, Bacon, Onion Strings, Bourbon BBQ, Pretzel Bun

El Diablo $17
Jalapeño-Infused Patty, Hot Pepper Aioli, Pepper Bacon, Avocado, Pepperjack, Crispy Tortilla Strips, Pretzel Bun

French Onion Burger $18
Gruyere & Swiss Cheese, Brandy Caramelized Onions, Charred Rosemary & Thyme Aioli, Onion Bun

West Coast Burger $17
Double 1/4 lb Burger Patties, American Cheese, Animal Sauce, Caramelized Onions, Pickles, Lettuce, Tomato, Brioche Bun

DECEMBER featured HANDHELD OF THE MONTH

COMPOTE BURGER
(2) 4oz Beef Patties, Herbed Goat Cheese, Cranberry Compote, Arugula, Caramelized Onions, Rosemary Aioli, Pretzel Bun
$17

HANDHELDS

Choice of Handcut Fries, Homemade Chips or Country Slaw
Truffle Parm +$3 | Buffalo +$3 | Animal +$3 | Sweet Potato +$3

Brisket Grilled Cheese $17
White Cheddar, Yellow Cheddar, Caramelized Onions, Sourdough Bread, Bourbon BBQ

Buffalo Chicken Sandwich $15
Buffalo Sauce, Blue Cheese Crumbles, Ranch, Brioche Bun

Caprese $12
Fresh Mozzarella,Tomato, Red Onion, Balsamic Reduction, Basil Pesto, Artisan Ciabatta
Add: Grilled Chicken $5

Calabrian Chili Caesar Wrap $16
Grilled Chicken, Parmesan Crisp, Shaved Parmesan, Romaine, Sun-Dried Tomatoes, Calabrian Chili Caesar, Flour Tortilla Wrap

Steak Sandwich $19
Marinated Skirt Steak, Fontina Cheese, Crispy Onion Strings, Chimichurri, Pickled Fresno, Arugula, Ciabatta

Roasted Turkey Club $15
Shaved Turkey, Bacon, Provolone, Bibb Lettuce, Tomato, Avocado, Garlic Aioli, Multigrain Bread

Blackened Chicken Sandwich $16
Blackened Chicken, Muenster Cheese, Arugula, Pickled Onions, Avocado, Smoked Chipotle Aioli, Sourdough

Spicy Double Decker Tacos $16
Adobo Chicken, Cheddar, Pepperjack Cheese, Lettuce, Pico de Gallo, Chipotle Ranch, Corn & Flour Tortillas

Mahi Mahi Tacos $18
Blackened Mahi Mahi, Red Cabbage Slaw, Queso Fresco, Cilantro Crema, Lime, Flour Tortilla

Birria Tacos $17
Braised Brisket Birria, Flour Tortilla, Pico De Gallo, Jalapeno Crema, Cilantro, Chihuahua Cheddar Cheese, Consome, Flour Tortillas

WOODFIRED NEAPOLITAN PIZZA

10IN PIZZA

Italian Sausage & Giardiniera $15
Mozzarella+ Provolone, Tomato Sauce

Margherita $13
Fresh Mozzarella, Basil, Tomato Sauce, EVOO

Pepperoni & Ricotta $15
Mozzarella+ Provolone, Hot Honey, Tomato Sauce

Arugula & Prosciutto $15
Spring Arugula, Sliced Prosciutto, Garlic Oil, Mozzarella, Sea Salt, Balsamic Glaze

Truffle Mushroom $15
Woodfired Mushrooms, Mozzarella, White Cheddar, Gruyere, Black Truffle Oil, Garlic, Thyme, Caramelized Onion, Chives

LARGE PLATES

Greek Chicken & Naan $21
Greek Chicken Skewers, Roasted Garlic & Feta Spread, Marinated Olives, Cucumber Slaw, Marinated Onion, Woodfired Naan, Greek Potatoes, Tzatziki

Sausage Orecchiette $21
Crispy Sausage, Brown Butter Sauce, Woodfired Squash & Garlic, Aged Parmesan, Basil, Spinach, Sage

Maple Glazed Salmon $25
Pan Seared Salmon, Whipped Potatoes, Smoked Bacon, Roasted Brussel Sprouts, Maple Glaze, Micro Herb

Coconut Shrimp $22
Coconut Breaded Shrimp, Sweet Chili Sauce, Bang Bang Aioli, House Fries

Chicken Pot Pie $22
Braised Chicken, Heirloom Carrots, Celery, Onion, Peas, Rosemary, Thyme, Puff Pastry Dough

Skirt Steak Fajitas $26
Marinated Skirt Steak, Mexican Rice, Bell Peppers, Grilled Onion, Guacamole, Pico de Gallo, Roasted Jalapeño, Sour Cream, Corn Tortillas

DECEMBER featured LARGE PLATE

SKILLET CHICKEN PARM
Fried Chicken, Red Sauce, Mozzarella, Ricotta, Aged Parmesan, Penne Pasta, Roasted Garlic, Micro Basil
$21

SIDES

Animal Fries $8
Animal Sauce, Caramelized Onions, Melted American Cheese

Onion Rings $8
Bourbon BBQ Sauce

Hand Cut Fries $5

Truffle Parmesan Fries $7
Black Truffle Salt, Aged Parmesan, Parsley, Pickled Fresnos, Truffle Mayo

Woodfired Broccolini $10
Herbed Bread Crumbs, Shaved Parmesan, Lemon & Herb Vinaigrette

Brussels Sprouts $8
Parmesan, Bacon, Lemon

Mixed Greens $6
Cucumber, Tomato, Red Onion, Lemon Parsley Vinaigrette

Sweet Potato Fries $7
Honey Mustard

Baked Mac & Cheese $7
Cavatappi Noodles, Fuller Cheese Sauce, Green Onion, Cheesy Bread Crumbs

Buffalo Fries $7
Buffalo Sauce, Crumbled Blue Cheese, Ranch

**CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS* | AUTOMATIC GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 6 OR MORE*