HINSDALE ILLINOIS

ESTD 2015

FULLER HOUSE

FIRST EDITION

WWW.FULLERHOUSEBAR.COM

VOL 11. ISSUE 10.

SMALL PLATES

Buffalo Shrimp 18
Carrots, Celery, Blue Cheese, Ranch Dip

Woodfired Pretzel Twist
Pimento Cheese, Honey Mustard, Green Chili Queso
Serves 1-2 $11 | 3-4 $19 | 4-5 $25

Clock Shadow Cheese Curds 13
Southwest Ranch + Marinara Sauce

Cauliflower Bites 14
Parmesan, Cherry Peppers, Black Pepper Aioli or Buffalo Sauce, Blue Cheese Crumbles, Ranch

Harissa + Roasted Red Pepper Hummus 15
Chili Oil, Pinenuts, Herbs, Harissa Spice

Chicken Wings 17
BBQ, Buffalo, Fuller Fire Sauce, Pierce Pepper Rub

Adobo Chicken Taquitos 17
Avocado Crema, Queso Fresco, Watermelon Raddish, Jalapeno, Cilantro, Salsa Rojo

Guacamole 13
Tortilla Chips

Roasted Beets + Burrata 17
Blood Orange, Micro Herbs, Pistachio, Wildflower Honey, Sea Salt Toasted Crostini

Nachos 16
Green Chile Queso, Corn Salsa, Pickled Fresnos + Onions, Guacamole, Chipotle Sour Cream, Cilantro
Birria 6 | Steak 5 | Grilled Chicken 4
Adobo Chicken 4

Hot Caramelized Onion Dip 15
Potato Chips + Sourdough

West Coast Egg Rolls 19
Beef, Pickles, Onion, Animal Sauce, American Cheese

Wagyu Meatball Sliders 17
Spicy Marinara, Mozzeralla, Basil Pesto, Garlic

Filet Sliders 22
Roasted Garlic Aioli, Caramelized Onions, Arugula

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 17
American Cheese, Lettuce, Tomato, Onion, Pickles, Brioche

Day & Night 19
White Cheddar, Bourbon & Maple Bacon Jam, Caramelized Onions, Garlic Butter Aioli, Fried Egg, Brioche

Southwest Turkey 17
House Turkey Patty, Muenster, Chipotle Aioli, Avocado, Corn Salsa, Lettuce, Tomato, Brioche

Derby Winner 18
Yellow Cheddar, Bacon, Onion Strings, Bourbon BBQ, Pretzel Bun

El Diablo 18
Jalapeño-Infused Patty, Hot Pepper Aioli, Pepper Bacon, Avocado, Pepperjack, Crispy Tortilla Strips, Pretzel Bun

West Coast 18
Double 1/4 lb Burger Patties, American Cheese, Animal Sauce, Caramelized Onions, Pickles, Lettuce, Tomato, Brioche

HANDHELDS

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

Brisket Grilled Cheese 19
White + Yellow Cheddar, Caramelized Onions, Sourdough, Bourbon BBQ

Buffalo Chicken 17
Buffalo Sauce, Blue Cheese Crumbles, Ranch Dip, Brioche Bun

Caprese 13
Fresh Mozzarella,Tomato, Red Onion, Balsamic Reduction, Basil Pesto, Ciabatta
Add: Grilled Chicken 5

Calabrian Chili Caesar Wrap 17
Grilled Chicken, Parmesan Crisp, Parmesan, Romaine, Sun-Dried Tomatoes, Calabrian Chili Caesar, Flour Tortilla

Roasted Turkey Club 16
Bacon, Provolone, Bibb Lettuce, Tomato, Avocado, Garlic Aioli, Multigrain

Flank Steak Sandwich 20
Blue Cheese, Arugula, Fried Shallots, Burnt Onion Aioli, Ciabatta Roll

Spicy Korean Chicken 17
Fried Chicken, Spicy Korean Glaze, Kimchi + Jalapeno Slaw, Gochujang Pickles, Sriracha + Sesame Aioli, Ciabatta Roll

TACOS

Spicy Double Decker 17
Adobo Chicken, Cheddar, Pepperjack Cheese, Lettuce, Pico de Gallo, Chipotle Ranch, Corn & Flour Tortillas

Fish 19
Blackened Cod, Pineapple Salsa, Queso Fresco, Lime, Chipotle Aioli, Flour Tortillas

Birria 19
Braised Brisket Birria, Pico De Gallo, Jalapeno Crema, Cilantro, Chihuahua Cheddar Cheese, Consommé, Flour Tortillas

SOUPS+SALADS+BOWLS

Daily Soup 5/6

French Onion Soup 8

Fall Squash Salad 18
Grilled Chicken, Kale, Squash, Apple, Pecorino Romano, Avocado, Pecans, Shallot Vinagrette

Southwest Tostada 18
Fried Chicken, Cheddar Cheese, Romaine, Avocado, Black Beans, Corn, Pico de Gallo, Southwest Ranch

Chopped 18
Grilled Chicken, Blue Cheese, Romaine, Bacon, Cherry Tomato, Corn, Avocado, Tortilla Chips, Citrus Vinaigrette

Fried Goat Cheese Salad 17
Mixed Greens, Pear, Red Onion, Goat Cheese, Candied Walnuts, Pomegranate Balsamic

Salmon La Puebla 22
Grilled Romaine, Parmesan, Avocado, Roasted Corn, Cherry Tomato, Croutons, Spicy Caesar

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

Crispy Brussels Sprout 18
Poached Shrimp, Jalapeños, Shallots, Carrots, Cabbage, Sesame Seeds, Thai Vinaigrette

BOWLS

Buffalo Chicken 19
Fried Chicken, Cilantro Lime Rice, Tri Color Peppers, Cucumber, Carrot, Avocado, Blue Cheese, Ranch

Southwest Steak 19
Skirt Steak, Cilantro Lime Rice, Eloté, Pico de Gallo, Avocado, Oaxaca, Jalapeño, Southwest Aioli

Tuna Poke 21
Sesame & Scallion Rice, Chili Crisp, Edamame, Cucumber, Carrot & Cabbage Slaw, Sriracha Aioli

OCTOBER *featured* BURGER OF THE MONTH

CARMELIZED ONION & APPLE BURGER

Two - 4oz Beef Patties, Arugula, Borsin Cheese, Maple Aioli, Pretzel Bun

18

WOODFIRED NEAPOLITAN PIZZA

10IN PIZZA

Nueske Bacon Pizza 16
Applewood Smoked Bacon, Caramelized Shallots, Fig, Goat Cheese, Mozzeralla, Thyme, Micro Herbs

Italian Sausage & Giardiniera 16
Mozzarella+ Provolone, Tomato Sauce

Margherita 14
Fresh Mozzarella, Basil, Tomato Sauce, EVOO

Pepperoni & Ricotta 16
Mozzarella+ Provolone, Hot Honey, Tomato Sauce

Arugula & Prosciutto 16
Garlic Oil, Mozzarella, Sea Salt, Balsamic Glaze

LARGE PLATES

Greek Chicken & Naan 22
Chicken Skewers, Roasted Garlic & Feta Spread, Olives, Cucumber Slaw, Onion, Woodfired Naan, Potatoes, Tzatziki

Skirt Steak Fajitas 27
Skirt Steak, Mexican Rice, Bell Peppers, Grilled Onion, Guacamole, Pico de Gallo, Sour Cream, Corn Tortillas
Add Grilled Shrimp (4) $6

Braised Short Rib 24
Parmesan Grits, Carrots, Mushrooms, Thyme, Beef Demi

Blackened Salmon 25
Sweet Potato Pureé, Broccolini, Toasted Pepitas, Dijon Glaze

Chicken Parm 22
Potato Gnocchi, Vodka Sauce, Mozzarella, Ricotta, Basil

Wild Mushroom Tortellini 22
4 Cheese Tortellini, Mushroom, Spinach, Brown Butter Sage Sauce, Lemon, Toasted Hazelnuts

Miso Glazed Halibut 26
Sesame Ginger Rice, Baby Bok Choy, Thai Red Curry, Daikon Radish, Cripsy Shallot

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*