

Soho House New York sample menu



Dips

White Bean, olives, lemon aioli (plant based) \$14
Red Beet Hummus, hemp seeds (plant based) \$15
Eggplant & Pomegranate (plant based) \$16
Guacamole (plant based) \$18
served with a choice of Crudit  | Taro Chips

Smalls

Deviled Eggs, smoked pepper, celery salt, chive (vegetarian) \$10
Shishito Peppers, miso glaze (plant based) \$14
Tfc Fried Chicken or Cauliflower (plant based), hot sauce \$18/\$15
Calamari Fritti, chili, lemon aioli \$22

Appetizers

Green Vegetable Soup, cannellini beans, tarragon (plant based) \$14
Salmon Tartare, avocado, lemon, chili \$15
Meatballs, tomato sauce, parmesan \$17
Burrata, tomato, basil (vegetarian) \$20

Salads

add chicken \$9 / burrata \$11 / salmon \$12 / club steak \$14
Kale Caesar or Vegan Kale Caesar (plant based), bread crumbs, caesar dressing \$20/\$19
Butter Lettuce, avocado, sherry vinaigrette (plant based) \$21
Chopped Salad, chicken, cheddar, bacon, cucumber, egg, baby gem, avocado \$26
Ahi Tuna Pok , avocado, cucumber, fresno, brown jasmine rice \$28

Sandwiches

Avocado On Toast, chili, sourdough (plant based) \$18 (add egg \$4)
Dirty Burger, cheddar, mustard, iceberg, tomato, pickle, fries \$22
Club Chicken Wrap, bacon, lettuce, tomato, egg, chili, dijonnaise, fries \$23
Dirty Vegan Burger, cheddar, mustard, iceberg, tomato, pickle, sweet potato fries (plant based) \$24

Pasta

Mac and Cheese, scamorza, parmesan (vegetarian) \$19
Cacio E Pepe, spaghetti, pecorino, black pepper (vegetarian) \$23 (add poached egg \$4)
Campanelle, butternut squash, brussels sprouts, chili (plant based) \$25
Rigatoni, beef bolognese \$28

Grill and mains

Cauliflower Rice, harissa hummus, kale, currants (plant based) \$15
Chicken Paillard, cherry tomatoes, arugula \$32
Chicken Parmigiana, arrabiata, mozzarella, broccolini \$32
Salmon, spinach, aioli \$38
Branzino, caponata, olives, capers \$39
Club Steak / Filet Mignon, fries, b arnaise \$38/\$53

Sides

Green Salad \$11
Spinach \$12
Sweet Potato Fries \$13
French Fries \$13

Lunch Combo

Available Monday through Friday, 12 - 3pm \$15
Choose any two: soup, salad, or sandwich

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Sparkling and champagne

Prosecco, Tasi, Veneto, Italy NV	\$15	\$60
Moët & Chandon, Imperial, Champagne, France NV	\$25	\$105
Veuve Clicquot Yellow Label, Champagne, France NV	\$30	\$125
Veuve Clicquot Rosé, Champagne, France NV		\$210
Ruinart Blanc De Blanc, Brut, Champagne, France NV		\$250

Rosé

Maison Vincent, Carignan, Languedoc, France '19	\$13	\$52
Lady A, Provence, France '20	\$18	\$72
Lady K, Coteaux D'aix En Provence, France '20 (biodynamic)	\$20	\$80

White

Maison Vincent, Marsanne Vermentino, Languedoc, France, '19	\$13	\$52
Sauvignon Blanc, Scarbolo, Friuli Venezia Giulia, Italy, '19	\$16	\$64
Rhône Blend, Hearst Ranch, Three Sisters Cuveé, Paso Robles, California, '16 (organic practices)		\$68
Gruner Veltliner, Raptor Ridge, Willamette Valley, Oregon, '19		\$70
Chardonnay, Lúma Sonoma Coast, Sonoma County, California, '18	\$19	\$76
Sauvignon Blanc, Where's Linus?, Lake Country, California, '20		\$76
Dry Gewürztraminer, Hermann J.wiemer, Seneca Lake, New York, '17 (organic practices)		\$78
Rolle, La Fete Du Blanc, Provence, France, '20 (organic practices / sustainably grown)	\$20	\$80
Sancerre, Raimbault-Pineau, Loire Valley, France, '20 (organic practices)	\$22	\$88
Pinot Bianco, Zuc Di Volpe, Colli Orientali Del Friulio, Italy, '15		\$150
Chardonnay, Frank Family, Napa Valley, California, '11		\$105
Châteauneuf-Du-Pape, Clos Du Mont Olivet, Rhône Valley, France, '20		\$115
Sauvignon Blanc, Merry Edwards, Sonoma County, California, '19		\$145
Puligny Montrachet, Domaine Jean Chartron, Burgundy, France, '18 (organic practices)		\$200
Meursault, Fichet, Burgundy, France, '16		\$245
Chardonnay, Chateau Montelena, Napa Valley, California, '11		\$250

Red

Maison Vincent, Grenache Mourvedre, Languedoc, France, '19	\$13	\$52
Nero D'avola, Luce Di Luna, Sicily, Italy, '19 (sustainably grown)	\$16	\$64
Gamay, Domaine Sauger "Cheverney Rouge," Loire Valley, France, '18 (served chilled)		\$69
Etna Rosso, Tenuta Tascante "Ghiaia Nera," Mount Etna, Sicily, Italy, '18		\$70
Malbec, Solar Del Alma, Mendoza, Argentina, '19 (organic practices / Bio / Nat)	\$18	\$72
Agiorgitiko, Gai'a, Nemea, Peloponnesos, Greece, '19		\$76
Pinot Noir, Pali Wine Co "Riviera," Sonoma Coast, California, '17	\$19	\$76
Cabernet Sauvignon, Ancient Peaks, Paso Robles, California, '19 (sustainably grown)	\$20	\$80
Malbec, Zuccardi "Poligonos," Paraje Altamira, Mendoza, Argentina, '18		\$94
Saint-Julien, Chateau Peymartin, Bordeaux, France, '17 (organic practices)		\$116
Châteauneuf-Du-Pape, Mayard Clos Du Calvaire, Rhône Valley, France, '19 (organic practices)		\$121
Pinot Noir, Gary Farrell, Russian River Valley, Sonoma, Ca '18 (sustainably grown)		\$130
Cabernet Sauvignon, Heitz, Napa Valley, Ca '16 (organic practices / sustainably grown)		\$145
Barbaresco, Produttori, Piedmont, Italy '17		\$163
Pinot Noir, Cuvee Christine Friedberg Meo-Camuzet, Santenay Hospices De Beaune Burgundy, France '14		\$185
Tignanello, Antinori, Tuscany, Italy '18		\$268
Grand Cru, Michel Magnien "Charmes-Chambertin," Burgundy, France '18		\$452

Wine and vintages may vary upon availability.