

# Soho House New York sample menu



## Dips

White Beans, olives, lemon aioli (plant based) \$14  
Red Beet Hummus, hemp seeds (plant based) \$15  
Eggplant and Pomegranate (plant based) \$15  
Guacamole (plant based) \$18  
Served with a choice of crudite or taro chips

## Smalls

Shishito Peppers, miso glaze (plant based) \$14  
TFG 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) \$13  
Meatballs, tomato sauce, parmesan \$17  
Burrata, tomato, basil (vegetarian) \$20

## Salads

add chicken \$8 | burrata \$10 | salmon \$11 | club steak \$13  
Kale Caesar or Vegan Kale Caesar, (plant based) bread crumbs, caesar dressing \$19/\$18  
Butter Lettuce, avocado, sherry vinaigrette (plant based) \$20  
Chopped Salad, chicken, cheddar, bacon, cucumber, egg, baby gem, avocado \$24  
Ahi Tuna Poké, avocado, cucumber, fresno, brown jasmine rice \$26

## Sandwiches

Avocado On Toast, chili, sourdough (plant based) \$17 (add egg +\$3)  
Club Chicken Wrap, bacon, lettuce, tomato, egg, chili, dijonaise, fries \$21  
Dirty Burger, cheddar, mustard, iceberg, tomato, pickle, fries \$22  
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) \$21 (add poached egg +\$3)  
Campanelle, squash, blossoms (plant based) \$23  
Rigatoni, beef bolognese \$26

## Grill and mains

Cauliflower Rice, harissa hummus, kale, currants (plant based) \$14  
Chicken Paillard, cherry tomatoes, arugula \$30  
Chicken Parmigiana, arrabiata, mozzarella, broccolini \$30  
Salmon, spinach, aioli \$36  
Branzino, caponata, olives, capers \$37  
Club Steak or Filet Mignon, fries, bearnaise \$36/\$50

## Sides

Green Salad \$10  
Spinach \$11  
Sweet Potato Fries \$12  
French Fries \$12

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, Impérial, 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 Rose, Carignan, Languedoc, France '19	\$13	\$52
Lady A, Provence IGP, France '19	\$16	\$64
Lady K, Coteaux D'aix En Provence, France '20 (biodynamic)	\$20	\$80

## White

Maison Vincent Blanc, Marsanne Vermentino, Languedoc, France '19	\$13	\$52
Sauvignon Blanc, Scarbolo, Friuli Venezia, Italy '19	\$15	\$60
Rhône Blend, Hearst Ranch, Three Sisters Cuveé, Paso Robles, California, '16 (organic practices)		\$64
Gruner Veltliner, Raptor Ridge, Willamette Valley, Or '19		\$66
Chardonnay, Lúuma Sonoma Coast, Sonoma County, California, '18	\$17	\$68
Sauvignon Blanc, Where's Linus?, Lake Country, California, '20		\$72
Dry Gewürztraminer, Hermann J.wiemer, Seneca Lake, New York, '17 (organic practices)		\$74
Sancerre, Raimbault-Pineau, Loire Valley, France, '20 (organic practices)	\$20	\$80
Pinot Bianco, Zuc Di Volpe, Colli Orientali Del Friulio, Italy, '15		\$100
Chardonnay, Frank Family, Napa Valley, California, '11		\$105
Châteauneuf-Du-Pape, Clos Du Mont Olivet, Rhône Valley, France, '17		\$115
Sauvignon Blanc, Merry Edwards, Sonoma County, California, '18		\$125
Puligny Montrachet, Domaine Jean Chartron, Burgundy, France, '18 (organic practices)		\$190
Meursault, Fichet, Burgundy, France, '16		\$245
Chardonnay, Chateau Montelena, Napa Valley, California, '11		\$250

## Red

Maison Vincent, Grenache Mourvedre, Languedoc, France, '19	\$13	\$52
Pinot Noir, King Estate "Inscription", Willamette Valley, Oregon, '19	\$16	\$64
Gamay, Domaine Sauger 'Cheverney Rouge', Loire Valley, France, '18 *Served Chilled		\$65
Etna Rosso, Tenuta Tascante 'Ghiaia Nera', Mount Etna, Sicily, Italy, '18	\$17	\$68
Agiorgitiko, Gai'a, Nemea, Peloponnesos, Greece, '18		\$72
Cabernet Sauvignon, Ancient Peaks, Paso Robles, California, '18 (sustainbly grown)	\$20	\$80
Malbec, Zuccardi 'Poligonos', Paraje Altamira, Mendoza, Argentina, '18		\$92
Pinot Noir, Gary Farrell, Russian River Valley, Sonoma, Ca '17 (sustainbly grown)		\$100
Saint-Julien, Chateau Peymartin, Bordeaux, France, '16 (organic practices)		\$110
Châteauneuf-Du-Pape, Mayard Clos Du Calvaire, Rhône Valley, France, '18 (organic practices)		\$115
Cabernet Sauvignon, Heitz, Napa Valley, Ca '18 (organic practices/sustainbly grown)		\$125
Barbaresco, Produttori, Piedmont, Italy '17		\$155
Pinot Noir, Cuvee Christine Friedberg Meo-Camuzet, Santenay Hospices De Beaune Burgundy, France '14		\$185
Tignanello, Antinori, Tuscany, Italy '15		\$255
Grand Cru, Michel Magnien "Charmes-Chambertin", Burgundy, France '18		\$430

Wine and vintages may vary upon availability.