Soho House Nashville May's menu



Breakfast

Juice and smoothies

House press \$12

Green, cucumber, apple, celery, spinach, romaine, kale, lemon

Hard green, cucumber, lemon, celery, ginger, kale, spinach

Ginger, apple, lemon, ginger

Berry, strawberry, lemon, beetroot, apple, mint

Citrus, orange, turmeric, cayenne, lemon, mandarin, grapefruit, pepper

Fresh juices \$5

Grapefruit / orange / pineapple

Smoothies \$12

Green detox, spirulina, matcha, kale, banana, pineapple, hemp milk (vegetarian) (gluten free)

Muscle Machine, avocado, granola, cayenne, banana, sunflower butter, chocolate, hemp milk (vegetarian)

Sandwiches and burritos

English muffin sandwich, egg, ham, arugula, provolone \$11

Chicken chorizo sandwich, scrambled egg, pickled vegetables, havarti cheese, mayo, ciabatta bun \$11

Ultimate breakfast sandwich, egg, bacon, sausage, hashbrown, American cheese, mayo, brioche bun \$11

Avocado toast, pickled onion, radish, hemp seed \$11, add poached egg \$4

Breakfast burrito, egg, bacon, crispy potato, cheddar, scallion, crema \$12

Chicken chorizo burrito, egg, crispy potato, cheddar, scallion \$12

Lighter Side

Parfait, Greek or coconut yogurt, granola, berries \$10 Seasonal fruit cup \$10

Lunch

Salads add chicken \$7, add shrimp \$9

Simple salad, romaine, cherry tomato, cucumber, red onion, lemon vinaigrette \$10

Pasta salad, Cavatappi, pepperoni, cheddar, pepperoncini, bell pepper, onion, oregano, roasted garlic \$12

Caesar salad, romaine, parmesan, crouton, Caesar dressing \$12

Warm grain bowl, brown rice, quinoa, kale, sweet potato, broccoli, beet, avocado, lime vinaigrette \$15

Sandwiches add fries \$5

Turkey sandwich, roasted turkey, avocado, alfalfa sprouts, garlic aioli, brioche bun \$14

Hot chicken sandwich, pickle, comeback sauce, brioche bun \$14

McMays cheeseburger, onion, pickle, ketchup, mustard, American, brioche bun \$13, *substitute with Impossible patty +\$2

Soups

Soup of the day, rotating selection \$10

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Dive

Snacks

Basket of fries \$11
Fried pickles, marinara, ranch \$11
Onion rings, ranch & bbq \$12
Chicken wings, chili, garlic, scallion, ranch \$16
Carne asada fries, cheese, guacamole, sour cream, pico de gallo, jalapeño \$16

Sandwiches add fries \$5

McMay's cheese burger, onion, pickle, ketchup, mustard, American cheese, brioche bun \$13, *substitute with an Impossible patty +\$2 Vegan sloppy ho, Impossible meat, pickle, bun \$13

Hot chicken sandwich, pickle, comeback sauce, brioche bun \$14 Meatball stromboli, all beef meatball, ricotta, parm, mozzarella, tomato, Dannys Wagyu Beef \$15 Hot dog, cheddar, corn, pickle, jalapeno, onion, ketchup, mustard, crispy potato \$12

Sweets

Root beer float \$10 Soft serve, capt'n crunch, heath bar, swirl \$13

Beverages

Iced tea, black or green \$5 Soda, Coke, Diet Coke, Sprite, Ginger-ale \$5 Cold brew \$7

Cocktails \$13

May's Flower, Gordons dry gin, lavender, lemon, rosewater Honey Bee, Evan williams whiskey, raw honey, bee pollen, lemon WeHo Marg, El Jimador Blanco, agave nectar, orange, lime Southern Standard, Wheatley vodka, cucumber, muddled mint, lime

Spirited hive canned cocktails \$13

Bourbon Rosemary / Gin and Honey / Tequila Mule

Beer and Wine

Draft beer

Bud Light \$7 Kona Big Wave \$8 Goose Island IPA \$8

Canned beer

Miller High Life Pony \$3 Montucky cold Snack \$5 Stella \$7 Lagunitas IPA \$8

Wine

Sauvignon Blanc, Luna Lunera '21 \$9 / \$35 Cava Brut, Marques de Caceres \$9 / \$35 Rose, Pays d'Oc Palooza '21 \$10 / \$40 Pinot Noir, La Garenne '20 \$10 / \$40 Rioja / Garnacha, La Maldita '21 \$12 / \$45