

# Soho House Toronto menu



## To share

- Crudite, persian cucumber, french radish, celery, fennel, carrot, Conestoga Farm's hens egg, sauce ravigote \$20
- Wild caught Nova Scotia scallop crudo, jalapeno, buttermilk, ramp, cucumber \$18
- Prosciutto, young pecorino, aged balsamic \$14
- Ontario burrata, snow pea, asparagus, mizuna, fava bean \$24
- Ricotta tartine, Lennox Farms rhubarb chili jam, fresh ricotta, house sourdough \$14
- Carrots, pumpkin seed brittle, cilantro, labneh, chili \$20
- Bread and butter, steamed pull-apart milk buns, porcini butter \$8
- White asparagus, butter poached asparagus, morel, sabayon, chervil \$24
- Broccoli, pickled broccoli, roasted florets, garlic, chili, spiced sunflower seed \$16

## Salads

- Add chicken \$9 | add tofu \$8 | add salmon \$9
- Dandelion, buttermilk, chili, lemon, parmigiano, anchovy, garlic crouton \$16
- Spring salad, radish, herb ranch, peas, mint, cucumber \$18
- Castelfranco, vincotto, pecorino toscano, mint \$18

## Pasta

- Pappardelle, tarragon, morel, maitake parmigiano \$28
- Tortelli alla vodka, ricotta, tomato, parmigiano \$26
- Famiglia baldassarre cavatelli, lemon, chili, garlic, parsley, oregano, ramp, asparagus \$22
- Fettucine, cherry tomato, garlic, basil \$26

## Pizza

- Chorizo and hot honey, fior di latte, hot honey, jalapeno \$28
- Salame, red onion, oregano, fior di latte, spicy salame \$26
- Puttanesca, caper, olive, garlic, oregano, red onion, sollegiati \$24
- Mozzarella, basil, parmigiano, fresh mozzarella \$20
- Funghi, maitake, beach mushroom, oyster mushroom, taleggio \$30
- Fennel sausage, peperonata, pecorino, basil \$28

## Mains

- Ontario lamb saddle, house merguez, soubise, pickled raisins, onion \$24
- Wild caught Nova Scotia scallop, celeriac, brown butter, capers \$32
- Mimosa Farms rainbow trout, cucumber, lemon, ramp, everything spice, beurre blanc \$28
- 45 day dry aged AAA Ontario striploin, green peppercorn sauce, pomme dauphines \$54
- Tokyo turnips, orange and brown butter glaze, seaweed, buckwheat, tofu \$18
- Shogun maitake, sunchoke puree, truffle aioli, sunchoke chips \$30
- House burger, pickle, gruyere, garlic aioli, milk bun \$26

## Sides

- Fingerling potato, garlic, lemon, chili \$14
- Rapini, garlic, lemon, chili \$14
- Olives, citrus, garlic, thyme \$9
- Spring medley, favas, pickled ramps, chervil, asparagus, snow peas \$14
- Fries \$9
- Sweet potato fries, garlic aioli \$15

## Sweets

- Rhubarb entremet, vanilla semifreddo, honey comb \$12
- Brown butter cake, brown butter crumble, cookie butter, rhubarb buttercream \$12
- Cookies \$12
- Flourless chocolate cake, 'buttercream' \$10