

# Soho Warehouse menu



## To Share

- Eggplant dip, pomegranate, pocket bread (plant based) \$16
- Burrata, heirloom cherry tomato, saba, basil (vegetarian) (gluten-free) \$22
- Heart of palm ceviche, watermelon, yuzu, wasabi peas, red fresno (plant based) \$17
- Shishito peppers, miso glaze (plant based) \$15
- Fried cauliflower, sweet chili sambal, cilantro, thai basil, miso, sesame, furikake (sesame) \$16
- Hamachi crudo, cara cara orange, red fresno, yuzu kosho ponzu \$22
- Selva mangrove grilled prawns, kaffir lime yogurt, red yuzu kosho, mint (gluten-free) \$28

## Green Leaves and Vegetables

- Brentwood corn chowder, cherry tomato, cilantro (plant based) (gluten-free) \$10
- "Suncoast Farms" asparagus, preserved lemon aioli, ricotta salata, Aleppo pepper (gluten-free) \$14
- "Laubacher Farms" baby carrots, labneh, harissa honey, pistachio, mint (gluten-free) (nuts) \$14
- Whole cauliflower, coconut curry, seeds, mint (plant based) (gluten-free) \$19
- Little gem caesar, puffed garbanzo \$19
- "Kenter Canyon" wild arugula, pickled fennel, pecorino cheese, sherry vinaigrette (vegetarian) (gluten-free) \$20
- Butter lettuce, grapefruit, fennel, avocado, green goddess, soft herbs (plant based) (gluten-free) \$17 add lump crab \$12
- Chopped salad, omaine hearts, finocchiona, garbanzos, cucumber, pepperoncini, fontina, castelvetro, red wine vinaigrette (gluten-free) \$22
- Soba noodle bowl, green tea and buckwheat, crunchy vegetables, sweet chili vinaigrette, sesame (gluten-free) (plant

## Wood Fired Pizza

- Bufala mozzarella, tomato, basil, oregano (vegetarian) \$24
- Wild mushroom pizza, arugula, lemon, truffle oil (plant based) \$28 add black truffle (plant based) \$20
- Spicy salami pizza, confit cherry tomato, mozzarella, mushroom \$24
- Sausage, hemp seed cream, cherry tomato, spinach (plant based) \$26

## Sandwiches and Burgers

- Fried chicken sandwich, sweet pepper relish, crispy shallot, butter lettuce, worcestershire aioli \$22
- Turkey club lettuce, bacon, tomato, avocado, dijonaise, cheddar \$22
- Dirty burger cheddar, mustard, iceberg, tomato, pickle \$24
- Dirty vegan burger mustard mayo, iceberg, tomato, pickle (plant based) \$24

## Meat and Fish

- Cavatelli, lamb ragu, pecorino moliterno, fava beans \$28
- Wood grilled king salmon dill yogurt, cucumber, granny smith (gluten-free) \$36
- Steak and fries "Creekstone Farms" skirt steak, bearnaise \$42
- "Marys Farm" brick chicken charred scallion chimichurri (gluten-free) \$36

## For Table

- Black sea bream, charred meyer lemon, castelvetro, basil, gremolata (nuts) \$48
- Butter chicken, basmati rice, onion baji, kasuri methi, naan, mango chutney \$30
- Dry aged "Creekstone Farms" ribeye, black garlic demi (gluten-free) \$95

## Sides

- Fries (plant based) \$11 | Sweet potato fries (plant based) \$12 | Truffle fries (vegetarian) \$16
- "Tutti Frutti farm" snap peas (plant based) (gluten-free) \$13
- Finley Farms broccolini, shallot, chili, lemon (plant based) (gluten-free) \$16
- Spinach, garlic, chili (gluten-free) (plant based) \$10
- Green leaves, sherry vinaigrette (plant based) (gluten-free) \$8
- Basmati rice cilantro \$7