

Soho House New York Lunch



Dips

- Guacamole, tortilla chips (plant based) (gluten free) \$16
- Spinach & Artichoke Dip, tortilla chips (vegetarian) (gluten free) \$19
- Sweet Potato Hummus, flatbread (plant based) \$14
- Tzatziki, flatbread (vegetarian) \$13

Appetizers

- Point Judith Calamari, pickled cherry pepper, spicy aioli \$26
- Beef Meatballs, tomato sauce, basil, parmesan \$18
- Yellowfin Tuna Tartare, jalapeno, avocado, grilled toast \$29
- Chilled English Pea and Watercress Soup (plant based) (gluten free) \$15
- Burrata di Bufala, tomato, vincotto, lemon (vegetarian) (gluten free) \$22
- Tiger Shrimp Cocktail, remoulade (gluten free) \$24

Salads

- Baby Gem Caesar, parmesan, breadcrumbs \$20
- Market Lettuce, vegan green goddess, avocado, fines herbs (plant based) (gluten free) \$23
- Kale Salad, spicy sunflower seed dressing, fresh herbs (plant based) (gluten free) \$22

Sandwiches

 all served with fries

- Short Rib Sandwich, taleggio, salsa verde, arugula, red onion \$26
- House Burger, dry-aged beef, blackened onion aioli, comte cheese \$28
- Plant Based Burger, special sauce, iceberg, tomato, pickle (plant based) (gluten free) \$28

Pasta

- Bucatini Cacio e Pepe, pecorino, black pepper (vegetarian) \$25
- Rigatoni, beef bolognese, parmesan \$28
- Penne alla Vodka, Amass vodka, tomato sauce, chili (vegetarian) (vegan option available) \$26
- Fusilli Arrabbiata, chili, capers, olives (plant based) \$20

From Soho House Portland

- Pork Chop, maple, nduja beans (gluten free) \$38

Entrees

- Grain Bowl, quinoa, forbidden rice & lentil sprouts, broccoli, beets, turmeric hummus (plant based) (gluten free) \$19
- Faroe Island Salmon, tomato chutney, urfa biber, herb salad (gluten free) \$38
- Chicken Parmigiana, arrabbiata, mozzarella \$34
- Boneless Ribeye, arugula, parmesan, balsamic (gluten free) \$41
- Brick Chicken, brown butter, kumquat (gluten free) \$36

Sides

- Shoestring Fries (plant based) (gluten free) / Sweet Potato Fries (plant based) (gluten free) \$11
- Asparagus hollandaise (gluten free) \$16
- Broccolini confit garlic, chili, lemon (plant based) (gluten free) \$14
- Sautéed Swiss Chard garlic (plant based) (gluten free) \$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.



Appetizers

Burrata di Bufala, tomato, vincotto, lemon (gluten free) \$22
Point Judith Calamari, pickled cherry pepper, spicy aioli \$26
Octopus, blood orange, cerignola, potato (gluten free) \$28
Spinach & Artichoke Dip, tortilla chips (vegetarian) (gluten free) \$19
Beef Meatballs, tomato sauce, basil, parmesan \$18
Chilled English Pea and Watercress Soup (plant based) (gluten free) \$15
Prosciutto di Parma, ciliegine mozzarella, calabrian honey, bread crumb \$24

Raw

East Coast Oysters, mignonette (gluten free) \$4 each
Yellowfin Tuna Tartare, jalapeno, avocado, grilled toast \$29
Hamachi Crudo, aji amarillo, chives, delfino (gluten free) \$26
Tiger Shrimp Cocktail, remoulade (gluten free) \$24
30g Imperial Kaluga Caviar, creme fraiche, potato (gluten free) \$85

Pasta

Tagliarini, gulf prawn scampi, sicilian tomato, basil \$38
Orecchiette, sausage, broccoli rabe, breadcrumb \$26
Rigatoni, beef bolognese, parmigiano \$28
Bucatini Cacio e Pepe, pecorino, black pepper (vegetarian) \$25
Penne alla Vodka, tomato sauce, chili (vegetarian) \$26
vegan option available (plant based)

Salads

Kale Salad, spicy sunflower seed dressing, fresh herbs (plant based) (gluten free) \$22
Market Lettuce, vegan green goddess, avocado, fines herbs (plant based) (gluten free) \$23
Baby Gem Caesar, parmesan, breadcrumbs \$20

Entrees

Grain Bowl, quinoa, forbidden rice & lentil sprouts, broccoli, beets, turmeric hummus (plant based) (gluten free) \$19
Faroe Island Salmon, tomato chutney, urfa biber, herb salad (gluten free) \$38
Branzino, preserved lemon, fennel, caper (gluten free) \$44
Senat Farms Roast Half Chicken, brown butter, kumquat (gluten free) \$36
Chicken Parmigiana, arrabbiata, mozzarella \$34
House Burger, dry-aged beef, blackened onion aioli, comte cheese, fries \$28

From Soho House Portland

Pork Chop, maple, nduja beans (gluten free) \$38

Steaks and Chops

Rack of Lamb, labneh, eggplant (gluten free) \$69
Boneless Ribeye, arugula, parmesan, balsamic (gluten free) \$41
8 oz Filet Mignon, sauce au poivre (gluten free) \$56
32 oz Porterhouse, salsa verde, fries (gluten free) \$155

Sides

Asparagus, hollandaise (gluten free) \$16
Broccolini, confit garlic, chili, lemon (plant based) (gluten free) \$14
Sautéed Swiss Chard, garlic (plant based) (gluten free) \$12
French Fries (plant based) (gluten free) / Sweet Potato Fries (plant based) (gluten free) \$11

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