

# Ludlow House All Day menu



## Dips Served with crudite or flat bread

- Whipped Ricotta, hot honey (gluten free) (vegetarian) \$16
- Beet Dip, hemp seed (gluten free) (plant based) \$14
- Edamame and Jalapeno Dip (gluten free) (plant based) \$14

## Smalls

- Burrata, cherry tomato, basil (gluten free) (vegetarian) \$18
- Heirloom Carrots, spicy maple (plant based) (gluten free) \$12
- Meatballs, tomato sauce, parmesan \$18
- Green Vegetable Soup, asparagus, peas, cannellini bean (plant based) \$12
- East Coast Oysters, champagne mignonette (gluten free) 1/2 dz \$20
- Shishito Peppers, yuzu vinaigrette (plant based) (gluten free) \$14
- Spicy Potato, tomato, garlic aioli (plant based) (gluten free) \$11
- Octopus, chive aioli, urfa biber chile (gluten free) \$24
- Salt Cod Brandade, grilled sourdough \$18
- Beef Tartare, smoked mayo, pickled mushrooms, sunchoke, comte \$22

## Salads Add: portobello mushroom \$8 (plant based) (gluten free) / citrus glazed salmon \$11 / grilled chicken \$11

- Chopped Salad, chicken, bacon, cucumber, egg, baby gem, avocado, cheddar (gluten free) \$25
- Green Goddess, Leaves avocado, radish, fresh herbs (plant based) (gluten free) \$20
- Little Gem Caesar, parmesan, breadcrumbs \$18
- Spring Grain Bowl, sweet potato, carrots, snap peas, quinoa + black rice, water cress, apple cider, turmeric hummus (plant based) (gluten free) \$19

## Sandwiches

- Avocado on Toast, chili, sourdough, add poached eggs +\$4 (plant based) \$20
- Chicken Club Wrap, chicken, cherry tomato, bacon, egg, pepperoncini, lettuce, dijon, fries \$22
- House Burger, lettuce, tomato, comte, pickle, secret sauce, fries \$25
- Vegan Dirty Burger, mustard mayo, iceberg, tomato, pickle, sweet potato fries (plant based) \$26

## Entrees

- Fish and Chips, smashed peas, tartar sauce, lemon, fries \$26
- Flat Iron Chicken, salsa verde \$32
- Salmon, spinach, aioli (gluten free) \$28
- Rigatoni, bolognese, parmesan \$28
- Club Steak / Filet Mignon, bearnaise, fries \$38 / \$48
- Zucchini Noodles, asparagus, peas, vegan ricotta (plant based) (gluten free) \$22

## From Soho House Portland

- Pork Chop, maple, nduja beans (gluten free) \$40

## Wood Fired Pizza

- Puttanesca, cerignola olive, caper, red onion, tomato, oregano (plant based) \$25
- Mozzarella, san marzano tomato, basil, oregano (vegetarian) \$20
- Spicy Salami, mushroom, tomato, mozzarella \$24
- Artichoke, cacio pepe, leeks (vegetarian) \$26

## Sides

- Sauteed Spinach (plant based) (gluten free) \$11
- Green Leaves (gluten free) (plant based) \$11
- French Fries (plant based) / Sweet Potato Fries (plant based) \$11

## Lunch Combo

- Daily soup, sandwich or salad \$20
- Monday - Friday: 12pm to 3pm

# Ludlow House Dinner menu



## Smalls

- Whipped Ricotta hot honey, focaccia (vegetarian) \$14
- East Coast Oysters champagne mignonette, 1/2 dz \$20
- Beet Dip hemp seeds, crudité (plant based) (gluten free) \$14
- Shishito Peppers yuzu vinaigrette (plant based) (gluten free) \$12
- Chicken Soup vegetables, brown rice, celery, dill (gluten free) \$14
- Eggplant Dip pomegranate, smoked paprika, flatbread (plant based) \$14

## Appetizers

- Mussels white wine, crème fraiche, baguette \$22
- Octopus chive aioli, urfa biber chili \$24
- Burrata heirloom beets, candied pumpkin seed, flatbread (vegetarian) \$20
- Patatas Bravas spicy tomato, garlic aioli (vegetarian) \$11
- Meatballs tomato sauce, parmesan \$18

## Salads

- Add: portobello mushroom \$8 (plant based) (gluten free) / citrus glazed salmon \$11 / grilled chicken \$11
- Chopped Salad chicken, bacon, cucumber, egg, baby gem, avocado, cheddar (gluten free) \$25
- Vegan Green Goddess avocado, radish, fresh herbs (plant based) (gluten free) \$20
- Little Gem Caesar parmesan, breadcrumbs \$18

## Entrees

- Fish and Chips smashed peas, tartar sauce, lemon, fries \$26
- Club Steak fries, béarnaise \$38
- Rigatoni bolognese, parmesan \$28
- Grain Bowl sweet potato, cauliflower, quinoa and black rice, kale, apple cider, turmeric hummus (plant based) (gluten free) \$19
- Chicken Adobo coconut rice, fried garlic (gluten free) \$24
- Salmon spinach, aioli (gluten free) \$28
- Dirty Burger cheddar, mustard, iceberg, tomato, pickle, fries \$25
- Vegan Dirty Burger mustard mayo, iceberg, tomato, pickle, sweet potato fries (plant based) \$26

## From Soho House Portland

- Pork Chop, maple, nduja beans (gluten free) \$40

## Wood Fired Pizza

- Vegan Puttanesca cerignola olive, caper, red onion, cherry tomato, oregano (plant based) \$25
- Black Truffle wild mushroom, white sauce, mozzarella, parmesan, black pepper (vegetarian) \$38
- Spicy Salami mushroom, tomato, mozzarella \$24
- Mozzarella tomato, basil, oregano (vegetarian) \$20

## Sides

- Sauteed Spinach (plant based) (gluten free) \$11
- Brussel Sprouts agrodolce (plant based) (gluten free) \$12
- French Fries (plant based) / Sweet Potato Fries (plant based) \$11