



Lunch

Smalls

Eggplant Dip, pomegranate, pocket bread (plant based) \$16

Crispy Chicken, lemon pepper, garlic aioli \$18

Fried Cauliflower, sweet chili, basil (plant based) \$16

Shishito Peppers, miso glaze (plant based) \$15

Appetizers

Hamachi Crudo, persimmon, jalapeño, red onion, truffle ponzu, shiso \$22

Spicy Tuna Tostada, leeks, avocado, sriracha \$22

Calamari, calabrian aioli, lemon \$22

Burrata, rainbow beets, orange, dill (vegetarian) \$22

Salads

add: Chicken \$9 / Salmon \$9 / Prawns \$10 / Steak \$11

Little Gem Caesar, puffed garbanzo (vegetarian) (gluten free) \$19

Chopped, romaine, radicchio, salami, pepperoncini, fontina, olives, red wine vinaigrette (gluten free) \$22

Wild Arugula, goat cheese, apple, fennel, pomegranate vinaigrette (vegetarian) (gluten free) \$19

Ahi Tuna Poke, rice, scallions, red fresno, edamame, avocado (gluten free) \$26

Chef Jan Claudio's Recommendations

Red Lentil Soup, chard (gluten free) (plant based) \$14

Winter Grain Bowl, sweet potato, cauliflower, quinoa and black rice, kale, turmeric hummus (gluten free) (plant based) \$20

Sandwiches

House Burger, iceberg, tomato, onion, mustard, american cheese, pickles, house spread \$25

Dirty Vegan Burger, iceberg, tomato, mustard, cheddar, pickles (plant based) \$26

Crispy Fish Sandwich, cabbage, cilantro, yuzu kosho vinaigrette, garlic aioli \$24

Veggie Panini, zucchini, eggplant, pepper, sprouts, calabrian spread (plant based) \$20

Fried Chicken Sandwich, nashville spice, pickles, lettuce, herb mayo \$22

Turkey Club Wrap, lettuce, bacon, tomato, pepperoncini, cheddar, mustard aioli \$22

Soho Warehouse Lunch



Entrees

Wood Grilled King Salmon, dill yogurt, cucumber, granny smith (gluten free) \$36
Skirt Steak, roasted potato, spinach, black garlic demi, chimichurri (gluten free) \$42
Maccheroncini, pomodoro, calabrian chilis, parmesan, basil (vegetarian) \$26
Butter Chicken, basmati rice, onion bhaji, kasuri methi, naan, mango chutney \$30

Wood Fired Pizza

Prosciutto and Burrata, tomato, mozzarella, arugula, aged balsamic \$26
Wild Mushroom, arugula, lemon, truffle oil (plant based) \$28
Spicy Salami, tomato, mushrooms, mozzarella \$26
Bufala Mozzarella, tomato, basil, oregano (vegetarian) \$24
Artichoke and Spinach, fontina, crème fraiche, truffle oil \$28

Sides

Grilled Asparagus, lemon aioli, aleppo pepper, ricotta salata (plant based) (gluten free) \$14
Fries / Sweet Fries / Truffle Fries \$10 / \$11 / \$18
Spinach, garlic, chili, lemon (plant based) (gluten free) \$10
Basmati Rice, cilantro (plant based) (gluten free) \$7
Garden Salad, citrus vinaigrette (plant based) (gluten free) \$8

Lunch Combo

Monday - Friday, 11am - 3pm
Daily Soup, Sandwich or Salad \$20



Dinner

Smalls

- Eggplant Dip, pomegranate, pocket bread (plant based) \$16
- Crispy Chicken, lemon pepper, garlic aioli \$18
- Fried Cauliflower, sweet chili, basil (plant based) \$16
- Shishito Peppers, miso glaze (plant based) \$15
- Arancini, tomato, mozzarella, pesto (vegetarian) \$16

Appetizers

- Hamachi Crudo, persimmon, jalapeño, red onion, truffle ponzu, shiso \$22
- Burrata, rainbow beets, orange, dill (vegetarian) \$20
- Calamari, calabrian aioli, lemon \$22
- Red Lentil Soup, chard (gluten free) (plant based) \$14

Salads

- add: Chicken \$9 / Salmon \$9 / Prawns \$10 / Steak \$11
- Little Gem Caesar, puffed garbanzo (vegetarian) (gluten free) \$19
- Chopped, romaine, radicchio, salami, pepperoncini, fontina, olives, red wine vinaigrette (gluten free) \$22
- Wild Arugula, goat cheese, apple, fennel, pomegranate vinaigrette (vegetarian) (gluten free) \$19
- Butter Lettuce, grapefruit, fennel, avocado, green goddess, soft herbs (plant based) (gluten free) \$20

Wood Fired Oven & Charcoal Grill

- Skirt Steak, roasted potato, spinach, black garlic demi, chimichurri (gluten free) \$42
- Dry Aged 22oz Ribeye, black garlic demi (gluten free) \$95
- King Salmon, dill yogurt, cucumber, granny smith (gluten free) \$36
- Heirloom Carrots, labneh, harissa, wildflower honey, mint (vegetarian) (gluten free) \$14
- Brick Chicken, charred scallion chimichurri (gluten free) \$36
- Squash and Brussels, garlic yogurt, pomegranate, soft herbs, spices (vegetarian) (gluten free) \$14
- Wild Mushroom Spiedini, romesco, salsa verde (plant based) (gluten free) \$28
- Asparagus, lemon aioli, aleppo pepper, ricotta salata (plant based) (gluten free) \$14
- Selva Mangrove Prawns, kaffir lime yogurt, mint (gluten free) \$28



Chef Jan Claudio's Recommendations

Branzino, cipollini onion, fennel, orange, crispy capers \$42

Slow Braised Lamb Shank, pickled peppers, polenta (gluten free) \$45

Entrees

Maccheroncini, pomodoro, calabrian chili, parmesan, basil (vegetarian) \$26

Spaghetti, clams, mussels, shrimp, white wine, tomato, lemon, parsley \$38

Pappardelle, braised short ribs, horseradish, parmesan, zesty breadcrumbs \$34

Butter Chicken, basmati rice, onion bhaji, kasuri methi, naan, mango chutney \$30

Fried Chicken Sandwich, nashville spice, pickles, lettuce, herb mayo \$22

House Burger, iceberg, tomato, onion, mustard, american cheese, pickles, house spread \$25

Dirty Vegan Burger, cheddar, mustard, iceberg, tomato, pickles (plant based) \$26

Wood Fired Pizza

Prosciutto and Burrata, tomato, mozzarella, arugula, aged balsamic \$26

Wild Mushroom, arugula, lemon, truffle oil (plant based) \$28

Spicy Salami, tomato, mushrooms, mozzarella \$26

Bufala Mozzarella, tomato, basil, oregano (vegetarian) \$24

Artichoke and Spinach, fontina, crème fraiche, chili (vegetarian) \$28

Sides

Spinach, garlic, chili, lemon (plant based) (gluten free) \$10

Fries / Sweet Fries / Truffle Fries \$10 / \$11 / \$18

Garden Salad, citrus vinaigrette (plant based) (gluten free) \$8

Basmati Rice, cilantro (plant based) (gluten free) \$7

Soho Warehouse Dessert



Dessert

House Chocolate Chip Cookies / Vegan Cookies, sea salt, all \$14
Half Baked Cookie Dough, vanilla gelato, crumble topping, caramel drizzle
Apple Olive Oil Cake, maple icing (plant based)
Bread Pudding, salted caramel, vanilla gelato
Panna Cotta, coconut, orange, passion fruit (plant based) (gluten free)
Banoffee Pie, banana, whipped cream, caramel
Fruit Bowl, seasonal sorbet (plant based) (gluten free)

Soft Serve Sundae

Vanilla / Chocolate / Swirl, all \$10
Choose 3
rainbow sprinkles / cookie dough / oreos / berries / whipped cream / chocolate sauce / berry sauce / caramel sauce

Gelatos and Sorbets

Honey Fior Di Latte Gelato, per scoop \$8
Vanilla Gelato
Seasonal Sorbet (plant based)

After Dinner Drinks

Espresso \$5
Espresso Martini, vodka or tequila \$22