

Soho House New York Dinner menu



Starters

- Cornmeal Fried Zucchini and Onion, herbed ranch (vegetarian) (gluten free) \$15
- Point Judith Calamari, pickled cherry pepper, spicy aioli \$26
- Beef Meatballs, tomato sauce, basil, Parmesan \$19
- Prosciutto di Parma, 20 months, persimmon, olive oil (gluten free) \$21
- Octopus, potato, oregano vinaigrette (gluten free) \$28
- Spinach and Artichoke Dip, tortilla chips (vegetarian) (gluten free) \$21

Raw

- East Coast Oysters, mignonette (gluten free) \$4ea
- Hamachi Crudo, pomelo, shoyu, serrano \$23
- Yellowfin Tuna Tartare, jalapeno, avocado, grilled toast (gluten free) \$29

Chef Jonathan Shepard's Recommendations

- Chicken Soup, vegetables, brown rice, celery, dill (gluten free) \$14
- Winter Grain Bowl, sweet potato, cauliflower, quinoa + black rice, kale, apple cider, turmeric hummus (plant based) (gluten free) \$20

Pastas

- Agnolotti, sweet potato, brown butter, rosemary, vin cotto (vegetarian) \$28
- Malfadine, half Maine lobster, chili, confit tomato \$48
- Orecchiette, sausage, broccoli rabe, breadcrumbs \$26
- Rigatoni, beef, bolognese, Parmigiano \$28
- Bucatini Gacio and Pepe, pecorino cheese, black pepper (vegetarian) \$25
- Penne alla Vodka, Amass vodka, tomato sauce, chili (vegetarian) vegan option is available \$26

Salads

- Kale Salad, spicy sunflower seed dressing, torn mint (plant base) (gluten free) \$22
- Market Lettuces, vegan green goddess, avocado, fines herbs (plant base) (gluten free) \$23
- Baby Gem Caesar, Parmesan, breadcrumbs \$20

Entrees

- Chicken Parmigiana, arrabbiata, mozzarella \$34
- House Burger, dry-aged beef, blackened onion aioli, comte cheese \$28
- Senat Farms Crispy Half Chicken, chermoula (gluten free) \$36
- Branzino, preserved lemon, fennel, caper (gluten free) \$44
- Salmon, sauce gribiche, lemon (gluten free) \$38

Steak and Chops

- Acorn Fed Iberian Pork Steak, celery root, cranberry port relish \$52
- Lamb Chops Scotta Dita, labneh, cucumber, dill (gluten free) \$69
- 8 oz Boneless Ribeye, arugula, Parmesan, balsamic (gluten free) \$41
- 8 oz Filet Mignon, sauce au poivre (gluten free) \$56

Sides

- French Fries (plant base) (gluten free) \$11
- Sweet Potato Fries (plant base) (gluten free) \$12
- Baby Cauliflower, chili, lemon (plant base) (gluten free) \$13
- Brussels Sprouts, roasted grapes, fresh herbs (plant base) (gluten free) \$15
- Sautéed Water Spinach, garlic (plant base) (gluten free) \$13