Soho House New York, lunch sample menu

Dips

Spinach & artichoke dip, tortilla chips (vegetarian) (gluten free) Sweet potato hummus, flatbread (plant based) Tzatziki, flatbread (vegetarian)

Appetizers

Point Judith calamari, pickled cherry pepper, spicy aioli Meatballs, tomato sauce, basil, parmesan Yellowfin tuna tartare, avocado, cucumber, mint Matzoh ball soup, chicken, carrot, dill Burrata cherry tomato, basil, aged balsamic (vegetarian)

Salads

Baby gem caesar, parmesan, breadcrumbs Market lettuce, vegan green goddess, avocado, fine herbs (plant based) (gluten free) Kale salad, spicy sunflower seed dressing, fresh herbs (plant based) (gluten free) Chopped salad, chicken, bacon, cheddar, beets, egg, tomato, avocado (gluten free)

Sandwiches

Short rib sandwich, taleggio, salsa verde, arugula, red onion Soho Smash Burger, cheddar, iceberg, tomato, fancy sauce, pickle, potato bun Dirty Vegan Burger, quinoa, beans & yam patty, mustard, tomato, lettuce, pickle (plant based) Veggie panini, sweet potato hummus, tuscan kale, sprouts, pepperjack (vegetarian)

Pasta

Riccia, spicy lamb ragu, pecorino, peas Penne alla vodka, tomato sauce, chili (vegetarian, vegan option available) Bucatini cacio e pepe, pecorino, black pepper (vegetarian) Fusilli arrabbiata, chili, capers, olives

Entrees

Salmon, swiss chard, lemon aioli (gluten free) Chicken parmigiana, arrabbiata, mozzarella Grain bowl, forbidden rice, quinoa, carrot, snap peas, watercress, turmeric hummus (gluten free) (plant based) 80z NY strip, maitre d'hotel, fries (gluten free)

Sides

Shoestring fries (gluten free). Sweet potato fries (gluten free). Brussels sprouts with capers, shallot and agrodolce. Broccolini with confit garlic, chili and lemon (gluten free). Sauteed savoy spinach with garlic (gluten free)

Lunch combo (available between 11am to 3.30pm, Monday to Friday) Daily soup with sandwich or salad

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

Soho House New York, dinner sample menu

Dips

Spinach & artichoke dip, tortilla chips (vegetarian) (gluten free) Sweet potato hummus, flatbread (plant based) Tzatziki, flatbread (vegetarian)

Appetizers

Point Judith calamari, pickled cherry pepper, spicy aioli Meatballs, tomato sauce, basil, parmesan Yellowfin tuna tartare, avocado, cucumber, mint Matzoh ball soup, chicken, carrot, dill Burrata cherry tomato, basil, aged balsamic (vegetarian)

Salads

Baby gem caesar, parmesan, breadcrumbs Market lettuce, vegan green goddess, avocado, fine herbs (plant based) (gluten free) Kale salad, spicy sunflower seed dressing, fresh herbs (plant based) (gluten free) Chopped salad, chicken, bacon, cheddar, beets, egg, tomato, avocado (gluten free)

Sandwiches

Short rib sandwich, taleggio, salsa verde, arugula, red onion Soho Smash Burger, cheddar, iceberg, tomato, fancy sauce, pickle, potato bun Dirty Vegan Burger, quinoa, beans & yam patty, mustard, tomato, lettuce, pickle (plant based)

Pasta

Riccia, spicy lamb ragu, pecorino, peas Penne alla vodka, tomato sauce, chili (vegetarian, vegan option available) Bucatini cacio e pepe, pecorino, black pepper (vegetarian) Fusilli arrabbiata, chili, capers, olives

Entrees

Salmon, swiss chard, lemon aioli (gluten free) Chicken parmigiana, arrabbiata, mozzarella Grain bowl, forbidden rice, quinoa, carrot, snap peas, watercress, turmeric hummus (gluten free) (plant based) 8oz NY strip, maitre d'hotel, fries (gluten free) Senat Farm half chicken, nardello rub, vadouvan yoghurt, grapes (gluten free)

Sides

Shoestring fries (gluten free). Sweet potato fries (gluten free). Brussels sprouts with capers, shallot and agrodolce. Broccolini with confit garlic, chili and lemon (gluten free). Sauteed savoy spinach with garlic (gluten free)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.