

Soho House West Hollywood x Nancy Silverton sample menu

Dips

Tuscan white bean dip with market crudité (gluten free) (plant based)

Cauliflower fritti, calabrian mint aioli

Meatballs, whipped ricotta

Arancine, smoked scamorza, parmigiano reggiano (vegetarian)

Caesar crostini, garlic aioli, braised leeks, egg & cantabrian anchovy

Squash blossoms, passata (vegetarian)

Japanese sweet potato, scallion crème fraîche, herbs (vegetarian)

Salads

10-veggie cobb, shaved vegetables & pepitas with herb vinaigrette (gluten free) (plant based)

Nancy's Nicoise, ventresca tuna, potatoes, haricot vert & egg

Little gem lettuce, fine herbs, lemon vinaigrette (gluten free)

Mains

King salmon, remoulade butter, green beans (gluten free)

Beef tagliata, prime sirloin, arugula, parmigiano, aceto balsamico (plant based)

Pici, semi-dried cherry tomato, breadcrumbs

Whole branzino, preserved lemon aioli, salsa verde, spicy romesco

Braised chicken, thighs pickled chilies & broccoli di cicco

28oz bone-in ribeye, black olive tapenade, white beans, long cooked greens (for 2 to 4 to share)

Sandwiches, burgers and tacos

Long cooked broccoli, pork fennel sausage, caciocavallo

Potato, pecorino, rosemary (vegetarian)

Funghi misti, fontina, taleggio mozzarella (vegetarian)

Squash blossom, burrata (vegetarian)

Napoletana, olive, anchovies, chili

Desserts

Butterscotch budino, caramel sauce, rosemary cookies

Meyer lemon, curd tart

Apple crisp, vanilla gelato (for 2)

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