

Soho House Austin, lunch sample menu

Starters

Guacamole, pico de gallo, tortilla chips and crudites (gluten free)

Monterey bay calamari fritti, lemon, picante aioli

Meatballs, beef, pork, san marzano tomato sauce, parmigiano

TFC cauliflower, hot sauce (plant based)

Hamachi crudo, cucumber, chili, yuzu ponzu (gluten free)

Fried chicken, chili, cilantro, ranch

Salads and bowls

Little gem caesar, parmigiano, herb croutons

Kale, fine herbs, spicy sunflower seeds (gluten free) (plant based)

Chopped salad, chicken, cheddar, bacon, beets, egg, tomato, cucumber, avocado (gluten free)

Matzoh ball chicken or miso tofu (plant based) soup

Grain bowl, black rice, quinoa, kale, sweet potato, turmeric cauliflower, apple cider (gluten free)

Ahi tuna poke, avocado, cucumber, brown rice, chili, nori (gluten free)

Handhelds

Turkey club, bacon, egg, lettuce, tomato, sourdough, waffle chips

Wild shrimp or mushroom (plant based) tacos, chipotle, slaw, pickled onions, avocado (gluten free)

Soho smash burger, cheddar, iceberg, tomato, fancy sauce, pickle, potato bun

Dirty vegan burger, quinoa, beans & yam patty, mustard, tomato, lettuce, pickle

Fried chicken sandwich, chipotle, honey, slaw, comeback sauce, jalapeno, potato bun

Entrees

Faroe Island salmon, sauteed spinach, chimichurri (gluten free)

Freebird Farms chicken paillard, datterini tomatoes, herb salad (gluten free)

Penne vodka, tomato, chili, parmigiano, basil (vegetarian)

Yellow curry, vegetables, bamboo shoots, ginger, lemongrass, fragrant rice (gluten free) (plant based)

Longhorn Meats 8oz skirt steak, bearnaise, fries

Wood-fired pizza

Mozzarella tomato, basil, oregano (vegetarian)

Pepperoni tomato, mushroom, mozzarella

Black truffle monchevre goat cheese (vegetarian)

Sides

Fries, sweet potato or truffle fries (gluten free) (plant based). Broccolini, chili, lemon (gluten free) (plant based).

Mac and cheese, scamorza with choice to add truffled mushroom and spinach, fennel sausage or lobster

Soho House Austin, dinner sample menu

Starters

Guacamole, pico de gallo, tortilla chips and crudites (gluten free)

Parker House rolls, whipped goat's cheese, za'atar, honey

TFC cauliflower, hot sauce (plant based)

Hamachi crudo, cucumber, chili, yuzu ponzu (gluten free)

Fried chicken, chili, cilantro, ranch

Appetizers

Matzoh ball chicken or miso tofu (plant based) soup

Meatballs, beef, pork, san marzano tomato sauce, parmigiano

Monterey Bay calamari fritti, lemon, picante aioli

Beef carpaccio, arugula, parmigiano

Ahi tuna tostada, chipotle, avocado, leeks (gluten free)

Salads

Little gem caesar, parmigiano, herb croutons

Kale, fine herbs, spicy sunflower seeds (gluten free) (plant based)

Chopped salad, chicken, cheddar, bacon, beets, egg, tomato, cucumber, avocado (gluten free)

Ahi tuna poke, avocado, cucumber, brown rice, chili, nori (gluten free)

Entrees

Faroe Island salmon, sauteed spinach, chimichurri (gluten free)

Freebird Farms chicken paillard, datterini tomatoes, herb salad (gluten free)

Penne vodka, tomato, chili, parmigiano, basil (vegetarian)

Yellow curry, vegetables, bamboo shoots, ginger, lemongrass, fragrant rice (gluten free) (plant based)

Longhorn Meats 8oz skirt steak, bearnaise, fries

Longhorn Meats 12oz usda prime strip bearnaise, fries

Pederson Farms 12oz duroc pork chop chimichurri, lime

Soho Smash burger, cheddar, iceberg, tomato, fancy sauce, pickle, potato bun

Dirty vegan burger, quinoa, beans and yam patty, mustard, tomato, lettuce, pickle

Wood-fired pizza

Mozzarella tomato, basil, oregano (vegetarian)

Pepperoni tomato, mushroom, mozzarella

Black truffle monchevre goat cheese (vegetarian)

Sides

Fries, sweet potato or truffle fries (gluten free) (plant based). Broccolini, chili, lemon (gluten free) (plant based).

Mac and cheese, scamorza with choice to add truffled mushroom and spinach, fennel sausage or lobster