

Soho House Nashville, lunch sample menu

Starters

Guacamole, pico de gallo, tortilla chips and crudites (gluten free) (plant based)
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
Fried chicken, lemon, pepper, garlic aioli

Salads and bowls

Little gem caesar, parmigiano, herb croutons
LG Herndon JR Farms kale, fine herbs, spicy sunflower seeds (gluten free) (plant based)
Chopped salad, chicken, cheddar, bacon, beet, egg, tomato, avocado (gluten free)
Grain bowl, turmeric hummus, black rice, quinoa, snap peas, carrots, beets, hemp seeds (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 tacos, chipotle, slaw, pickled onions, avocado (gluten free)
Soho Smash burger, cheddar, iceberg, tomato, fancy sauce, pickle, potato bun
Dirty vegan burger, quinoa, bean & yam patty, mustard, tomato, lettuce, pickle (plant based)
Grilled chicken sandwich, lettuce, pickle, fried onion, honey mustard

Entrees

Patagonian salmon, sauteed spinach, chimichurri, lemon (gluten free)
Freebird Farms chicken, datterini tomatoes, herb salad (gluten free)
Penne alla vodka, tomato, chili, parmigiano, basil (vegetarian)
Yellow curry, vegetables, bamboo shoots, ginger, lemongrass, fragrant rice (gluten free) (plant based)
Allen Brothers skirt steak, bearnaise, fries

Wood fired pizza

Mozzarella, tomato, basil, oregano (vegetarian)
Pepperoni, tomato, mushroom, mozzarella
Taleggio and spinach, parmigiano, garlic, chili (vegetarian)
Black truffle, monchevre goat cheese (vegetarian)

Sides

Fries, truffle fries or sweet potato fries
Heirloom carrot, aji amarillo, salsa verde, toasted seeds (plant based) (gluten free)
Roasted broccolini with fresno chili and parmesan (vegetarian)
Brussels sprouts, lime, chili, sorghum, fine herbs (gluten free)
Mac and cheese with choice to add truffled mushroom and spinach or fennel sausage

Lunch combo (available between 11am to 3pm, 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 Nashville, dinner sample menu

Starters

Guacamole, pico de gallo, tortilla chips and crudites (gluten free) (plant based)
Calamari fritti, lemon, picante aioli
Hamachi crudo, cucumber, chili, yuzu ponzu
Fried chicken, lemon, pepper, garlic aioli

Appetizers

Matzoh ball (chicken or miso tofu) soup
Meatballs beef, pork, san marzano tomato sauce, parmigiano
Calamari fritti lemon, picante aioli
Allen Brothers beef carpaccio, arugula, parmigiano
Ahi tuna tostada, chipotle, avocado, leeks (gluten free)

Salads

Little gem caesar, parmigiano, herb croutons
LG Herndon JR Farms kale, fine herbs, spicy sunflower seeds (gluten free) (plant based)
Chopped salad, chicken, cheddar, bacon, beet, egg, tomato, avocado (gluten free)

Entrees

Patagonian salmon, sauteed spinach, chimichurri, lemon (gluten free)
Freebird farms brick chicken, spicy yogurt, cherry tomatoes, grapes, thai basil
Penne alla vodka, tomato, chili, parmigiano, basil
Cavatelli, freedom run farms lamb ragu, fava bean, ricotta
Wild shrimp or mushroom (plant based) tacos, chipotle, slaw, pickled onions, avocado (gluten free)
Yellow curry, vegetables, bamboo shoots, ginger, lemongrass, fragrant rice (gluten free) (plant based)
Soho smash burger, cheddar, iceberg, tomato, fancy sauce, pickle, potato bun
Dirty vegan burger, quinoa, bean and yam patty, mustard, tomato, lettuce, pickle (plant based)
Allen Brothers skirt steak, bearnaise, fries
Allen Brothers New York strip, bearnaise, fries

Wood fired pizza

Mozzarella, tomato, basil, oregano (vegetarian)
Pepperoni, tomato, mushroom, mozzarella
Taleggio and spinach, parmigiano, garlic, chili (vegetarian)
Black truffle, monchevre goat cheese (vegetarian)

Sides

Fries, truffle fries or sweet potato fries
Heirloom carrot, aji amarillo, salsa verde, toasted seeds (plant based) (gluten free)
Roasted broccolini with fresno chili and parmesan (vegetarian)
Brussels sprouts, lime, chili, sorghum, fine herbs (gluten free)
Mac and cheese with choice to add truffled mushroom and spinach or fennel sausage

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