

Soho House New York, lunch sample menu

Dips

Guacamole, pico de gallo, crudités and chips (plant based)

Spicy feta, flatbread & crudités (vegetarian)

Appetizers

Matzoh ball chicken soup, vegetables, dill

Miso tofu soup, shitake (gluten free) (plant based)

Lioni burrata, tomatoes, basil (gluten free) (vegetarian)

Hamachi crudo, cucumber, chili, yuzu ponzu

TFC cauliflower, hot sauce (plant based)

Point Judith calamari fritti, lemon, picante aioli

Fried chicken, chili, cilantro, ranch

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

Salads

Watermelon, arugula, tomato, cucumber, mint (gluten free) (plant based)

Kale, spicy sunflower seed dressing, fresh herbs (gluten free) (plant based)

Taco bowl, avocado, cilantro rice, beans, pico de gallo, chipotle, tortilla strips (gluten free)

Little gem caesar, parmigiano, herb croutons

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

Handheld

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

Dirty vegan burger, quinoa, bean & yam patty, mustard, tomato, lettuce, pickle, potato bun (plant based)

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

Shrimp or mushroom (plant based) tacos, chipotle, pickled onion, corn tortillas (gluten free)

Entrees

Penne alla vodka, tomato sauce, chili (vegetarian)

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

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

Hudson Valley chicken, datterini tomatoes, herb salad (gluten free)

DeBragga prime New York Steak, béarnaise, fries (gluten free)

Maine Lobster, fries

Sides

Green leaves, dijon vinaigrette (gluten free) (plant based)

Sauteed spinach, garlic, lemon (gluten free) (plant based)

Asparagus, béarnaise (gluten free)

Shoestring fries or sweet potato fries (plant based)

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

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

Smalls

East coast oyster or west coast oyster, mignonette (gluten free)
Deviled eggs, chives, espelette (gluten free)
Hamachi crudo, cucumber, chili, yuzu ponzu
Wild shrimp cocktail, horseradish (gluten free)
Meatballs, beef, pork, san marzano tomato sauce, parmigiano

Appetizers

Matzoh ball chicken soup, vegetables, dill
Miso tofu soup, shitake (gluten free) (plant based)
Lioni burrata, tomatoes, basil (gluten free) (vegetarian)
Hamachi crudo, cucumber, chili, yuzu ponzu
TFC cauliflower, hot sauce (plant based)
Point Judith calamari fritti, lemon, picante aioli
Fried chicken, chili, cilantro, ranch
Black Angus beef carpaccio, arugula, parmigiano

Salads

Watermelon, arugula, tomato, cucumber, mint (gluten free) (plant based)
Kale, spicy sunflower seed dressing, fresh herbs (gluten free) (plant based)
Little gem caesar, parmigiano, herb croutons
Chopped, chicken, bacon, cheddar, beets, egg, tomato, avocado (gluten free)

Entrees

Penne alla vodka, tomato sauce, chili option available
Bucatini cacio e pepe, pecorino, black pepper
Faroe Island salmon, sauteed spinach, chimichurri (gluten free)
Shrimp or mushroom tacos, chipotle, pickled onion, corn tortillas (gluten free)
Grilled Maine lobster, fries
Chicken parmigiana, arrabbiata, mozzarella
Soho smash burger, debragga patty, cheddar, iceberg, tomato, fancy sauce, pickle, potato bun
Brick chicken, spicy yogurt, grape, cherry tomato, herbs
Dover sole, spinach, brown butter

Chops

Joyce Farm heritage pork chop (gluten free)
DeBragga Butcher prime NY steak (gluten free)
DeBragga Butcher black angus filet mignon (gluten free)
DeBragga Butcher dry aged tomahawk (gluten free)

Sides

Green leaves, dijon vinaigrette (gluten free) (plant based)
Sauteed spinach, garlic, lemon (gluten free) (plant based)
Asparagus, béarnaise (gluten free)
Shoestring fries or sweet potato fries (plant based)
Mac and cheese with choice to add truffled mushroom and spinach, fennel sausage or lobster

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