

Soho House Portland, lunch sample menu

Smalls

Eggplant dip, crudite, pocket bread (plant based)

Lemon chicken, aioli

Fried olives, nduja, calabrian chili aioli

Appetizers

Turmeric soup, chicken or tofu, brown rice, vegetables, coconut milk

Burrata, English peas, salsa verde, grilled bread

Seared yellowfin tuna, snap peas, spring onion, preserved lemon vinaigrette

Bone broth, ginger, scallion

Salads

Caesar, chicory, breadcrumbs, parmiggiano

Chopped, chicken, cheddar, beets, egg, tomato, bacon, avocado

Kale, creamy chickpea dressing, crispy ceci beans, pickled red onion (vegetarian)

Sandwiches

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

Dirty Vegan Burger, quinoa, beans & yam patty, mustard, tomato, lettuce, pickle (plant based)

Tandoori chicken, white bean hummus, harissa coconut yogurt, cucumber, charmoula, pocket bread

Fish croqueta sandwich, green garlic aioli, pickled celery, shredded lettuce, challah

Entrees

Brick chicken, salsa verde, charred lemon (gluten free)

Steelhead, asparagus, salsa macha, smoked buttermilk sauce

Spicy salmon bowl, brown rice, pickled daikon, nori, fried shallot

Grain bowl, turmeric hummus, black rice, quinoa, snap peas, carrots, beets, hemp seeds

Wood fired pizza

Primavera, nettles, sheep's milk fromage blanc, green garlic cream, lemon (vegetarian)

Pepperone, ricotta, tomato, cherry bomb peppers, hot honey

Margherita, mozzarella, tomato, basil (vegetarian)

Salsiccia, broccoli raab pesto, raclette, mama lils peppers

Sides

Broccolini, vegan caesar (plant based) (gluten free)

French fries or sweet potato fries (vegetarian)

Mix lettuces, lemon, olive oil (plant based) (gluten free)

Smashed potatoes, lemon agrumato, pecorino (vegetarian)

Lunch combo (available between 12pm 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 Portland, dinner sample menu

Smalls

Fried olives, nduja, calabrian chili aioli

Eggplant dip, crudite, pocket bread (plant based)

Lemon chicken, aioli

Salt & pepper squid, miso aioli, green onion, jalapeno

Appertizers

Wood fired snap peas, green garlic coconut yogurt, pickled scapes (gluten free) (plant based)

Burrata, english peas, salsa verde, grilled bread

Seared yellowfin tuna, snap peas, spring onion, preserved lemon vinaigrette (gluten free)

Salads

Caesar, chicory, breadcrumbs, parmiggiano

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

Kale, creamy chickpea dressing, crispy ceci beans, pickled red onion (plant based)

Entrees

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

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

Ricotta gnocchi, morel mushrooms, spring raab pesto (vegetarian)

Steelhead, asparagus, salsa macha, smoked buttermilk sauce

Moroccan grain bowl, maitake mushrooms, tandoori carrots, coconut curry, charmoula (gluten free) (plant based)

Brick chicken, salsa verde, charred lemon (gluten free)

Painted Hills prime bavette or Brandt Prime Filet Mignon bearnaise, fries (gluten free)

Wagyu Burger, raclette, balsamic red onion, black garlic steak sauce, dijonnaise, pretzel bun

Wood fired pizza

Primavera, nettles, sheep's milk fromage blanc, green garlic cream, lemon

Pepperone, ricotta, tomato, cherry bomb peppers, hot honey

Margherita, mozzarella, tomato, basil (vegetarian)

Salsiccia, broccoli raab pesto, raclette, mama lils peppers

Sides

Broccolini, vegan caesar (gluten free)

French or sweet potato fries

Lettuce mix with lemon and olive oil (gluten free)

Smashed potatoes, lemon agrumato and pecorino

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