

Soho House Nashville, all day sample menu

Smalls

Beet hummus hemp olive oil, choice of pita or crudités (plant based)

Pimiento cheese dip, scallions, ritz cracker (vegetarian)

Tuna tostada, chipotle, avocado, leek (gluten free)

Fried chicken, lemon, pepper, garlic aioli

Appetizers

Turmeric soup, chicker or tofu, brown rice, vegetables, coconut milk (gluten free)

Japanese sweet potato, spiced pepitas, jalapeno, cilantro (plant based) (gluten free)

Crispy pork belly, maple, chili, kohlrabi, apple (gluten free)

Hamachi crudo, tangerine, blood orange, avocado, serrano

Salads

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

Vegan caesar, crispy chickpea, pickled onion, hemp seed (plant based) (gluten free)

Kale, apple, squash, pomegranate, feta (vegetarian) (plant based)

Iceberg wedge, bacon, blue cheese, tomato, avocado, red onion (gluten free)

Sandwiches

Grilled chicken, lettuce, pickle, fried onion, honey mustard

Cali torta, avocado, jalapeno, tomato , steak or portobello (plant based)

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

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

Entrees

Salmon, king oyster mushrooms, bok choy, lemongrass broth (gluten free)

Club steak, fries, bearnaise (gluten free)

Chicken paillard, tomato, arugula, lemon (gluten free)

Grain bowl, sweet potato, cauliflower, quinoa and black rice, kale, beet hummus (gluten free)

Wild shrimp tacos, guacamole, chipotle, slaw, pickled red onion (gluten free)

Cavatelli, lamb ragu, fava bean, ricotta

Penne alla vodka, tomato, chili, parmesan, basil (vegetarian)

Rigatoni, beef, pork, Bolognese, parmesan

Pizza “padellino”

Mozzarella, tomato, basil, oregano (vegetarian)

Taleggio & spinach, parmesan, garlic, chili (vegetarian)

Spicy salami, mushroom, tomato, mozzarella

Arrabbiata, vegan ricotta, tomato olive, parsley (plant based)

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 & cheese with scamorza and parmesan (vegetarian)

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.