# Soho House Miami All Day Menu

# To Share

TFC Fried Chicken or Cauliflower, hot sauce (plant based) \$18 / \$19 Tuna Tostada, avocado, leeks, chipotle aioli \$22 Meatballs, tomato sauce, parmesan \$18 Ham and Cheese Croquettes, pequillo aioli \$14 Guacamole, taro chips, crudite (plant based) \$16 Scallop Crudo, tangerine habanero aqua chile, tequila avocado cream \$20 Arepa de Yuca, queso blanco, tomatillo salsa (vegetarian) \$15 Corn Ribs, cotija, lemon, cilantro (vegetarian) \$16

### Chef Recommendations

Chicken Soup, vegetables, brown rice, celery, dill (gluten free) \$14 Winter Grain Bowl, sweet potato, cauliflower, quinoa and black rice, kale \$20

#### Salads

add: Burrata \$12 / Chicken \$12 / Salmon \$12 / Shrimp \$12 Chopped Salad, smoked chicken, cheddar, bacon, cucumber, tomato, egg, romaine, avocado \$26 Caesar, crispy chickpea, pickled onion, hemp seed (plant based) (gluten free) \$22 Butter Lettuce, avocado, sherry vinaigrette (plant based) \$18

### Pasta

Rigatoni Bolognese, parmesan \$29 Spaghetti Lobster \$59 Orecchiette, kale pesto, broccoli, dried tomato, peperoncino (plant based) \$28 Mac and Cheese \$21 add truffle +\$45

# Entrées

Skirt Steak / Filet Mignon, roasted potatoes, chimichurri \$42 / \$65 Sea Bass, tomatillo salsa, avocado, corn tortilla, pickled onion \$58 Heritage, spiced roasted chicken, shoestring fries \$42 Broccolini, romesco dip, olives, plant-based parmesan, seeds (plant based) \$24 Salmon Bowl, quinoa, mixed greens lemon vinaigrette \$32 Ahi Tuna Poke, avocado, cucumber, fresno, brown jasmine rice, edamame \$28 Dirty Vegan Burger, plant based mustard mayo, tomato, lettuce, sweet fries (plant based) \$28 Snapper, coconut rice, cherry tomato, citrus \$38 House Burger, cheddar, mustard, lettuce, fries \$28

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### Wood Fired Pizza

Calabrian Sausage and Broccolini, provolone, caramelized onion \$30 Black Truffle, goat cheese, zucchini blossom (vegetarian) \$58 Spicy Salami, tomato, mozzarella, mushroom \$28 Margherita, tomato, mozzarella, oregano (vegetarian) \$18 Olives and Capers, tomato, basil (plant based) \$22

#### Sides

Broccolini, garlic, chili (vegetarian) / Roasted Potatoes, rosemary (plant based) \$14 Fries | Sweet Fries (vegetarian) \$10 Arugula and Parmesan (vegetarian) | Sauteed Spinach (plant based) \$14 Green Salad (plant based) (gluten free) \$10

#### Lunch Combo

Monday to Friday, 11am to 3pm Sandwich or Pizzetta, Salad or Soup \$20