

Soho House Nashville Lunch



Smalls

Pimento Cheese, ritz cracker or crudité (vegetarian) \$14
Crispy Chicken, lemon, pepper, garlic aioli \$16
Cornbread, honey, smoked cheddar, herb butter (vegetarian) \$11
Guacamole, crudité or tortilla chips (plant based) (gluten free) \$16

Appetizers

Hamachi Crudo, chow chow, green onion, citrus (gluten free) \$23
Steak Tartare, quail egg, chive, chili, caper, sourdough \$26
Crispy Sweet Potato, jalapeño yogurt, pepita, cilantro (plant based) (gluten free) \$18
Chicken Noodle Soup, parsley, dill, celery \$12

Salads

add Chicken \$11 / Salmon \$11 / Falafel \$11 / Steak \$15
Iceberg Wedge, bacon, blue cheese, tomato, avocado, red onion, french dressing (gluten free) \$19
Chopped, roasted chicken, cheddar, bacon, egg, avocado, tomato, cucumber, balsamic (gluten free) \$23
Radicchio, cabbage, squash, quinoa, apple, spiced pepitas (plant based) (gluten free) \$18
Vegan Caesar, crispy chickpea, pickled onion, hemp seed (plant based) (gluten free) \$19

Sandwiches

House Cheeseburger, Bear Creek Farms beef, havarti cheese, lettuce, tomato, pickle, fries \$24
Vegan Dirty Burger, lettuce, tomato, pickle, dijonaise, sweet potato fries (plant based) \$25
Grilled Chicken Sandwich, lettuce, pickle, fried onion, honey mustard, fries \$23
Roasted Turkey Sandwich, sprouts, tomato, onion, avocado, pepperoncini, hummus, garlic aioli (plant based option available) \$21

Entrees

Salmon, lemon yogurt, chimichurri, fennel (gluten free) \$36
Skirt Steak, fries, salsa verde (gluten free) \$41
Chicken Paillard, tomato, arugula, lemon (gluten free) \$29
Fusilli & Kale Pesto, vegan parmesan, chili (plant based) \$14 / \$22
Penne Alla Vodka, tomato, chili, parmesan, basil (vegetarian) \$15 / \$23
Rigatoni, beef, bolognese, parmesan \$18 / \$27

Chef Michael Ground's Recommendation

Vegan Chili, quinoa, brown rice, sour cream, cheddar, green onion (plant based) (gluten free) \$19
Winter Grain Bowl, sweet potato, cauliflower, quinoa & black rice, kale, apple cider, turmeric hummus (plant based) (gluten free) \$20

Wood Fire Pizza

Mozzarella, tomato, basil (vegetarian) \$20
Bacon & Egg, frisée, garlic, chili \$23
Spicy Salami, mushroom, tomato, mozzarella \$23
Vegan, be-hive pepperoni & italian sausage peppadew pepper, mozzarella (plant based) \$23

Sides

Spaghetti Squash, arrabbiata, parmesan, basil (plant based) (vegetarian) \$12
Crispy Brussels Sprouts, lime, chili, sorghum (plant based) (gluten free) \$12
Broccolini, lime aioli, salsa verde (plant based) (gluten free) \$12
Mac & Cheese, cheddar, parmesan, chive (vegetarian) \$12
Fries / Sweet Potato Fries / Truffle Fries \$10 / \$11 / \$18

Lunch Combo

Monday - Friday, 11am - 3pm \$20
Daily Soup, 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. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Soho House Nashville Dinner



Smalls

- Pimento Cheese, ritz cracker or crudité (vegetarian) \$14
- Crispy Chicken, lemon, pepper, garlic aioli \$16
- Cornbread, honey, smoked cheddar, herb butter (vegetarian) \$11
- Guacamole, crudité or tortilla chips (plant based) (gluten free) \$16

Appetizers

- Hamachi Crudo, chow chow, green onion, citrus (gluten free) \$23
- Steak Tartare, quail egg, chive, chili, caper, sourdough \$26
- Crispy Sweet Potato, jalapeño yogurt, pepita, cilantro (plant based) (gluten free) \$18
- Chicken Noodle Soup, parsley, dill, celery \$12

Salads

- add Chicken \$11 / Salmon \$11 / Falafel \$11 / Steak \$15
- Radicchio, cabbage, squash, quinoa, apple, spiced pepitas (plant based) (gluten free) \$18
- Iceberg Wedge, bacon, blue cheese, tomato, avocado, red onion, french dressing (gluten free) \$19
- Vegan Caesar, crispy chickpea, pickled onion, hemp seed (plant based) (gluten free) \$19

Homemade Pasta

- Butternut Squash Ravioli, butter, sage, parmesan (vegetarian) \$15 / \$23
- Rigatoni, beef, bolognese, parmesan \$18 / \$27
- Fusilli & Kale Pesto, vegan parmesan, chili flake (plant based) \$14 / \$22
- Penne Alla Vodka, tomato, chili, parmesan, basil (vegetarian) \$15 / \$23

Chef Michael Ground's Recommendation

- Vegan Chili, quinoa, brown rice, sour cream, cheddar, green onion (plant based) (gluten free) \$19
- Winter Grain Bowl, sweet potato, cauliflower, quinoa & black rice, kale, apple cider, turmeric hummus (plant based) (gluten free) \$20

Entrees

- 14oz Bone-in Pork Chop, apricot, broccolini, creamy grits (gluten free) \$38
- Skirt Steak or New York Steak, fries, salsa verde (gluten free) \$41 / \$58
- Scallops, celery root, brussels sprouts, lemon (gluten free) \$43
- Salmon, lemon yogurt, chimichurri, fennel (gluten free) \$36
- Chicken Paillard, tomato, arugula, aged balsamic (gluten free) \$29
- Flat Iron Chicken, cherry pepper, chicken jus, greens (gluten free) \$35
- House Cheeseburger, Bear Creek Farms beef, havarti cheese, lettuce, tomato, pickle, fries \$24
- Vegan Dirty Burger, lettuce, tomato, pickle, dijonnaise, sweet potato fries (plant based) \$25

Wood Fire Pizza

- Mozzarella, tomato, basil (vegetarian) \$20
- Bacon & Egg, frisée, garlic, chili \$23
- Spicy Salami, mushroom, tomato, mozzarella \$23
- Vegan, be-hive pepperoni & italian sausage peppadew pepper, mozzarella (plant based) \$23

Sides

- Spaghetti Squash, arrabbiata, parmesan, basil (plant based) (vegetarian) \$12
- Crispy Brussels Sprouts, lime, chili, sorghum (plant based) (gluten free) \$12
- Broccolini, lime aioli, salsa verde (plant based) (gluten free) \$12
- Mac & Cheese, cheddar, parmesan, chive (vegetarian) \$12
- Fries / Sweet Potato Fries / Truffle Fries \$10 / \$11 / \$18

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.