

Soho House Nashville Lunch



Smalls

Crispy Chickpea, dip olive oil, lemon, pita (plant based) \$13
Crispy Chicken, lemon, pepper, garlic aioli \$16
Sweet Potato, jalapeno yogurt, pepita, cilantro (plant based) (gluten free) \$13
Guacamole, crudité or tortilla chips (plant based) (gluten free) \$16

Appetizers

Hamachi Crudo*, chow chow, green onion, citrus (gluten free) \$23
Carpaccio*, sourdough crouton, parmesan, caper, calabrian chili, olive oil \$23
Grilled Artichoke, tofu dip, horseradish, herbs (plant based) (gluten free) \$22
Burrata, roasted tomato, olive, white balsamic, grilled sourdough (vegetarian) \$21

Salads

add Chicken \$10 / Salmon* \$10 / Falafel \$9 / Steak* \$15
Fattoush, tomato, cucumber, peppers, pita, labneh (vegetarian) \$17
Chopped, roasted chicken, cheddar, bacon, egg, avocado, tomato, cucumber, balsamic (gluten free) \$23
Local Greens, carrot, radish, Kenny's Farmhouse cheese, sherry vinaigrette (vegetarian) (gluten free) \$16
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, dijonnaise, 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
Summer Grain Bowl corn, tomato, radish, yam, kale, beets, hemp, basil (plant based) (gluten free) \$19
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

Wood Fire Pizza

Mozzarella, tomato, basil (vegetarian) \$20
Taleggio and Spinach, parmesan, garlic, chili (vegetarian) \$23
Spicy Salami, mushroom, tomato, mozzarella \$23
Vegan, be-hive pepperoni & Italian sausage peppadew pepper, mozzarella (plant based) \$23

Sides

Fries \$10 / Sweet Potato Fries \$10 / Truffle Fries \$14
Trumpet Mushroom, charmoula, sherry, crispy garlic (plant based) (gluten free) \$12
Heirloom Carrots, carrot top pesto, romesco, spiced seeds (plant based) (gluten free) \$12
Roasted Corn, lime aioli, cotija, chipotle \$12
Mac and Cheese, cheddar, parmesan, chive (vegetarian) \$12

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

Chickpea Dip, olive oil, lemon, pita (plant based) \$13
Crispy Chicken, lemon, pepper, garlic aioli \$16
Sweet Potato, jalapeño yogurt, pepita, cilantro (plant based) (gluten free) \$13
Guacamole, crudité or tortilla chips (plant based) (gluten free) \$16

Appetizers

Hamachi Crudo*, chow chow, green onion, citrus (gluten free) \$23
Carpaccio*, sourdough crouton, parmesan, caper, calabrian chili, olive oil \$23
Grilled Artichoke, tofu dip, horseradish, herbs (plant based) (gluten free) \$22
Burrata, roasted tomato, olive, white balsamic, grilled sourdough (vegetarian) \$21

Salads

add Chicken \$10 / Salmon* \$10 / Falafel \$9 / Steak* \$15
Fattoush, tomato, cucumber, peppers, pita, labneh (vegetarian) \$17
Local Greens, carrot, radish, Kenny's Farmhouse cheese, sherry vinaigrette (vegetarian) \$16
Vegan Caesar, crispy chickpea, pickled onion, hemp seed (plant based) (gluten free) \$19

Homemade Pasta

Spaghetti Carbonara*, pancetta, parmesan, pea, egg \$17 / \$25
Rigatoni, beef, bolognese, parmesan \$18 / \$27
Fusilli & Kale, Pesto vegan parmesan, chili flake (plant based) \$12 / \$20
Penne Alla Vodka, tomato, chili, parmesan, basil (vegetarian) \$15 / \$23

Entrees

Skirt Steak* or New York Steak*, fries, salsa verde (gluten free) \$41 / \$58
Halibut, asparagus, snap pea, lemon buerre blanc (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
Summer Grain Bowl, corn, tomato, radish, yam, kale, beets, hemp, basil (plant based) (gluten free) \$19

From Soho House Sao Paulo

Heart of Palm "Ceviche", lychee, cumari chili, sweet potato chips (plant based) (gluten free) \$20

Wood Fire Pizza

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

Sides

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