

STARTERS

Cuban Pork & Mango Quesadilla\$9
poblano chimichurri, avocado aioli

Chilean Sea Bass Ceviche\$10
pickled spiced onions, peppers, scallion, oranges, tortilla

Sweet & Sour Calamari\$11
crackling hot peppers, sweet & sour glaze

Loaded Nachos\$12
tricolored tortillas, melted cheeses, jalapeños, sour cream, guacamole, scallions, diced chicken

Bourbon Shrimp\$12
apple wood bacon, bourbon bbq crema

Hummus Duo\$10
roasted pepper & garlic hummus, mediterranean olives, parmesan dusted pita chips

Burrata\$12
port wine & fig compote, walnuts, roasted beets, arugula

Freshly Made Soup of the Day

Cheese Board3/\$12...4/\$15
chef's daily selection, house made chutney

FLATBREADS \$ 9

Wild Mushroom
four varieties, vermont cheddar & mozzarella, caramelized onion, porcini mushroom balsamic reduction

Parma
fresh mozzarella, shaved asiago, prosciutto di parma, arugula, white truffle honey

.....\$5

SALADS

Arugula & Roasted Pear\$10

warm goat cheese buttons, honey glazed pecans, dried cranberries, pomegranate vinaigrette

Market Salad\$11

chopped spring mix and romaine hearts, imported prosciutto, sopressata, parmesan, heirloom sangria cherry tomatoes, red onion, olives, red wine vinaigrette

Caprese Tower\$9

house made mozzarella, vine ripe tomatoes, balsamic reduction, fresh basil, evoo

Caesar Salad\$8

romaine, shaved locatelli, herbed croutons

California Crab Cobb Salad

arugula, romaine, tomatoes, grated eggs, cucumber, avocado, bacon, gorgonzola, lump crabmeat, honey balsamic vinaigrette

Chopped Kale & Citrus Salad

avocado, pickled beets, candied walnuts, green goddess dressing

Crisp Wedge\$9

grape tomatoes, crisp bacon, gorgonzola, roasted

.....\$15

Add Chicken \$5 Add Shrimp \$8 Add Salmon \$10

.....\$10

AWARD WINNING BURGER

Soho Burger\$12

smoked applewood cheddar, caramelized onion, chipotle mayo, toasted brioche, served with hand cut fries

HANDHELDS

served with hand cut fries, potato salad or sautéed veggies

Cajun Chicken Panini\$12

fresh mozzarella, arugula, onion jam, rosemary focaccia

Grilled Pork Pita\$11

local tomato, pickled red onion, fresh herbs, tzatzik

Stacked Veggie Grilled Cheese\$11

local vegetables & mushrooms, tomato confit, brioche pan loaf

Ahi Tuna Wrap\$12

blackened herbs, chopped kale, ripe tomato, pickled onion, hoisin aioli

PASTA

| | |
|--|------|
| Vodka Penne | \$13 |
| <i>prosciutto, creamy parmesan tomato sauce</i> | |
| Penne Pomodoro | \$10 |
| <i>fresh plum tomato sauce, basil</i> | |
| Gnocchi Primavera | \$16 |
| <i>local vegetables, mushrooms, creamy basil pesto, shaved reggiano</i> | |
| Baby Shrimp Rigatoni | \$17 |
| <i>fried cauliflower, asparagus tips, crispy pancetta, garlic confit, parmesan cream sauce</i> | |
| Cauliflower Mac n' Cheese | \$16 |
| <i>orecchiette, three cheeses, white truffle panko</i> | |
| Spicy Spaghetti & Clams | \$16 |
| <i>fresh whole & shucked clams, white wine, hot pepper, olive oil, garlic</i> | |
| Cacio e' Pepe Crab & Lobster Ravioli | \$19 |
| <i>crackling hot peppers, sweet & sour glaze</i> | |
| Mezzi Rigatoni "Arrabbiato" | \$16 |
| <i>long finger hots, roasted eggplant, prosciutto, tomato sauce, fresh basil, locatelli</i> | |

SPECIALTY ENTREES

| | |
|---|------|
| Jumbo Lump Crabcake | \$18 |
| <i>garlic white wine, zucchini noodles, lemon israeli couscous</i> | |
| Pan Seared Chicken Margherita | \$16 |
| <i>fresh mozzarella, plum tomato sauce, basil strips, hand made spinach ravioli</i> | |
| Pan Roasted Scottish Salmon | \$19 |
| <i>cippolini compote, roasted parmesan brussels, potato parsley purée</i> | |
| Stuffed Double Cut Pork Chop | \$19 |
| <i>stuffed with broccoli rabe & provolone, topped with sweet & cherry peppers, onion, potatoes, aged balsamic glaze</i> | |
| Coconut Fish n' Chips | \$16 |
| <i>coconut panko crusted alaskan cod, mango slaw, ginger tartar sauce, waffle fries</i> | |

\$16

3 COURSE “SPEEDY” LUNCH

Monday – Friday 11:30 – 2:30

1st Course (Choice)

House Salad
Caesar Salad
Freshly Made Soup of the Day

2nd Course (Choice)

Vodka Penne
Gnocchi Primavera
Spicy Spaghetti & Clams
Soho Burger
Coconut Fish n’ Chips
Grilled Pork Pita
Cannelloni Florentine

3rd Course

Our Daily Dessert
(for here or to go)

SIDE DISHES \$6

Baked Cauliflower with Breadcrumbs & Lemon Zest
Sautéed Mushrooms
Long Finger Hots with Braised Garlic
Broccoli Rabe Garlic & Oil

Please alert your server if you have any dietary restrictions, or need your entrée prepared gluten-free
Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness 20% gratuity will be added on parties of 6 or more

30 FOR 30
30 Wines \$30 and

White Wine

| | Glass | Bottle |
|--|--------------|---------------|
| Chardonnay, Josh Cellars, Sonoma | 9 | 29 |
| Chardonnay, Hob Nob, France | | 27 |
| Pinot Grigio, Barone Fini, Italy | 8 | 28 |
| Pinot Grigio, Stellina Di Notte, Italy | | 24 |
| Pinot Grigio, Francis Ford Coppola "Emerald Label" Diamond Series, CA | | 29 |
| Pinot Grigio, Ruffino Lumina, Italy | 7 | 24 |
| Sauvignon Blanc, Oyster Bay, New Zealand | 8 | 27 |
| Sauvignon Blanc, Matua, Marlborough | | 24 |
| Sauvignon Blanc, Ferrari Carano, Fumé Blanc | | 30 |
| Riesling, Hogue, Washington State | | 25 |
| Riesling, Blufeld, Germany | 7 | 24 |
| Moscato, Stemmari, Sicily | 7 | 24 |
| Moscato, Voga, Italy | | 29 |
| Rosé, Caposaldo, Tuscany | 7 | 24 |

Red Wine

| | Glass | Bottle |
|---|--------------|---------------|
| Red Blend, Cocobon, North Coast | 8 | 27 |
| Cabernet Sauvignon, Josh Cellars, Sonoma | 9.5 | 30 |
| Cabernet Sauvignon, J. Lohr, California | 9.5 | 30 |
| Cabernet Sauvignon, Hahn Estates, Washington State | | 29 |
| Merlot, The Velvet Devil, Wash. State | 8.5 | 29 |
| Pinot Noir, Hob Nob, Loire, France | 8 | 27 |
| Pinot Noir, Lyric, Santa Barbara | | 30 |
| Pinot Noir, 10 Span, Napa | | 27 |
| Malbec, Ruta 22, Argentina | 8.5 | 29 |
| Malbec, Padrillos, Argentina | | 28 |
| Chianti Classico, Piccini, Tuscany | 7 | 25 |
| Shiraz, Nine Stones, Barossa Valley, Au. | | 29 |
| Petite Sirah, Parducci, Mendocino | | 25 |
| Barbera D'Alba, Franco Amoroso, Italy | | 26 |

Sparkling

| | Glass | Bottle |
|--|--------------|---------------|
| Prosecco, Enza, Veneto | 9.5 | 30 |
| Prosecco Brut D.O.C., Canella, Veneto | | 25 |

House Wines By The Glass

Rex Goliath

50 Gold Medals

\$6

Please Ask for Our Premium Wine List

Premium Wines By The Glass

| | Glass |
|--|-------|
| Sauvignon Blanc, The Crossings, New Zealand | 11 |
| Chardonnay, Kendall-Jackson, Grand Reserve, Sonoma | 12 |
| Pinot Grigio, Santa Margherita, Aldo Adige | 13 |
| Cabernet Sauvignon, Rodney Strong, Alexander Valley | 13 |

BAR LAB COCKTAILS

The Frenchie\$12

*Plymouth Gin, St. Germaine, Domaine De
Canton French Ginger Liqueur, Champagne,
Fresh Lemon*

Mali Blue Mojito\$10

*Malibu Pineapple Rum, Blue Curacao,
Sugar Cane, Fresh Mint, Fresh Lime*

Ruby Mule\$11

*Deep Eddy Ruby Red Vodka, Ginger
Beer, Lime Juice, Fresh Mint*

Saggy Bees Knees\$11

*Sagamore Spirit Rye Whiskey, Fresh
Lemon Juice and Zest, Raw Honey
Simple Syrup, Fresh Thyme*

Angry Artiste Margarita\$12

*Tattoo Tequila, DaVinci Blackberry
Shrub, Lime Juice, Orange Zest,
Cayenne Chili Salt Rim*

Blood Orange Cosmo\$11

*Double Cross Vodka, Solerno Blood Orange Liqueur,
Cointreau, Cranberry Juice, Fresh Oranges*

Garden Elixer\$11

*Uncle Val's Botanical Gin, Barkeep
Lavender Bitters, Honey, Lemon Juice,
Muddled Cucumber, Fresh Mint*

The Summerita\$10

*Patrón Citrónge Orange Tequila,
Watermelon Liqueur, Pineapple Juice,
Strawberry, Basil*