

BRUNCH

Ricotta hotcakes, blueberry compote <i>v</i>	17
Green eggs, avocado, spinach, pesto* <i>v</i>	20
Bagel, smoked salmon, cream cheese	20
Eggs benedict/florentine/royal, hollandaise	20
Eggs arrabiata, sourdough bread	24
Brioche	29
truffle scramble, prosciutto, burrata	
Steak, eggs, hash browns, mixed greens*	43

APPETIZERS

Meatballs, tomato sauce, basil	19
Zucchini fritti, lemon aioli <i>pb</i>	20
Burrata, tomato, basil <i>gf, v</i>	22
Avocado & chickpea dip, crudité <i>pb, gf</i>	22
Whipped ricotta, truffle honey, crostini <i>v</i>	23
Calamari fritti, lemon, chili, aioli	23
Ahi tuna tartare, avocado, chili, mint* <i>gf</i>	23
Hamachi crudo, citrus, avocado* <i>gf</i>	28
Weiser melon & San Daniele prosciutto <i>gf</i>	26

SALADS

Stone fruit, Kenter Canyon wild arugula, ricotta salata, radicchio <i>gf/v</i>	26
Chopped vegetables <i>pb, gf</i>	20
Tuscan kale	22
avocado, apple, radish, seeds <i>pb, gf</i>	
Butter lettuce	22
avocado, cherry tomato <i>pb, gf</i>	
<i>chicken / shrimp / salmon* 13</i>	

BLACK SUMMER TRUFFLE

shaved Truffle from Molise
48 / 5g

pb plant based | *v* vegetarian | *gf* gluten free

Please let us know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gluten free bread, pasta and pizza available on request.

A 20% service charge will be added to groups of six or more.

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil <i>v</i>	26
Vegan sausage, mushroom, hemp aioli <i>pb</i>	28
Spicy salami, mushroom, mozzarella	32
Fennel sausage, broccolini, fior di latte, chili	34
Black truffle	48
squash blossom, goat cheese <i>v</i>	

PASTA

Orecchiette, kale pesto, broccolini <i>pb</i>	26
Brentwood corn agnolotti, butter & sage <i>v</i>	36
Spinach & ricotta tortelli, pomodoro <i>v</i>	32
Rigatoni beef Bolognese	29
Cavatelli lamb ragout, fava beans	36
Spaghetti, Maine lobster, chili	56

WOOD & CHARCOAL

Whole cauliflower	23
salmoriglio, lemon aioli <i>pb, gf</i>	
Eggplant parmigiana, wild arugula <i>v</i>	25
Truffle burger	30
porchetta, fontina, truffle fries*	
Chicken paillard	34
cherry tomatoes, arugula <i>gf</i>	
Branzino	49
cherry tomatoes, peppers, olives <i>gf</i>	

SIDES

Roasted tomatoes Avocado Baked beans	5
Applewood bacon <i>gf</i> Hash brown <i>gf</i>	8
Chicken sausage <i>gf</i> Spinach <i>gf, pb</i>	10
Pork sausage <i>gf</i>	

DOLCI

Lemon sorbet, berries, lime zest <i>gf, pb</i>	13
Tiramisu* <i>v</i>	16
Profiteroles & sea salt caramel gelato <i>v</i>	16
Vegan chocolate coppa <i>pb, gf</i>	16
Meyer lemon meringata*	16

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