



Grains

- Overnight Oats** ^V
nashi pear, pomegranate
spiced pumpkin seeds 14
- Grapefruit Brûlée** ^{V GF}
crystallized ginger, mint 11
- Smoked Salmon Plate**
toasted bialy, tomato
capers, onion
herb cream cheese 18
- Housemade Granola**
greek yogurt, seasonal fruit 14
- Smashed Avocado Toast** ^V
green onion, shaved radish 18
* add poached egg 4
* add smoked salmon 6

Eggs

- Huevos Rancheros** ^{GF}
crisp tortilla, spicy black beans
sunny eggs, queso fresco
salsa ranchera, avocado 20
* add chorizo 4
- Farmer's Breakfast**
2 eggs any style
choice of bacon or sausage
served with hashbrowns
& sourdough toast 20
- Classic Egg Sandwich**
soft scrambled eggs
American cheese
on a potato roll 14
* add thick-cut bacon 4
- Herb Omelet**
served with toast 14
- omelet additions \$2 each -
American, gruyere, cheddar
goat cheese, peppers, ham
bacon, veggie sausage, chorizo
smoked salmon, spinach, kale
caramelized onions, mushroom
roasted tomato, avocado

Griddle

PRESERVED LEMON
BLUEBERRY SAUCE ^V \$2

- Vegan**
- Banana Pancakes** ^V
real maple syrup 20
- Malted Waffle**
whipped butter
real maple syrup 17
- Buttermilk Pancakes**
whipped butter
real maple syrup 18

Breakfast Extras

- Hashbrowns 5 - Bacon ^{GF} 5
- Smoked Salmon ^{GF} 10
- Farm Egg ^{GF} 6 - Toast ^V 3
- Half Avocado ^{V GF} 5
- Fruit Salad ^{GF V} 11
- Roasted Tomato ^{GF V} 5
- Veggie Sausage ^{GF} 6
- Pork or Chicken Sausage ^{GF} 6

Soho Diner

BREAKFAST ALL DAY
BRUNCH - LUNCH - DINNER

OPEN LATE

STARTERS & SNACKS

- Hot Crab & Artichoke Dip**
grilled garlic bread 26
- Soho Hot Wings** ^{GF}
habanero buffalo, mean green and
blue cheese yogurt sauces
half or full dozen 15/28
- Crispy Cheese Curds**
with hot honey 16
- Soho Snack Trio** ^{GF}
aged gouda, marinated olives
marcona almonds 14
- Chilled Crudités** ^{GF}
fresh seasonal vegetables
green goddess dressing 17
- Disco Fries**
waffle fries, raclette
chicken sausage, gravy 16

SERVED WITH
GRILLED FLATBREAD

DIPS

- White Bean Hummus** ^V
bean salad, olives 14
- Fresh Ricotta**
poached figs, pumpkin seeds 14
- Roasted Beet Tzatziki**
chopped pistachios 14

SANDWICHES

FRIES OR SALAD • GLUTEN FREE BUN \$2

- CUBAN MEDIANOCHE** 17
mojo roast pork, ham, bologna swiss, grain mustard
mayo, spicy pickle, served on brioche
- ROAST TURKEY SANDWICH** 19
house roasted turkey, lettuce, tomato, bacon jam, mayo
- GRILLED CHEESE** 17
three cheese blend, roasted tomato, sourdough
parmesan crust * add thick-cut bacon 4
- FRIED CHICKEN SANDWICH** 22
iceberg slaw, pickled jalapeño, aged cheddar
- WARM ROAST BEEF SANDWICH** 18
rare roast beef, horseradish cream, beef au jus
kummelweck roll
- MONTAUK TUNA MELT** 27
seared rare tuna, english muffin, cheddar, tartar sauce

BURGERS

FRIES OR SALAD • GLUTEN FREE BUN \$2

- THE SOHO BURGER** 20
Happy Valley Beef, American cheese, lettuce, tomato
red onion, ketchup mayo, seeded bun
* add thick-cut bacon 4 * add avocado 5
- IMPOSSIBLE BURGER™** ^V 18
lettuce, tomato, pickle, red onion, vegan mayo, potato roll
* add cheese 2 * add vegan cheese 3 * add avocado 5
- THE DELUXE CHEESEBURGER** 26
6oz. dry aged Happy Valley beef patty, raclette cheese
pickle relish, crisp pancetta, sunny-side up egg

SALADS

ADD CHICKEN, SALMON
OR STEAK \$10

- Greek Salad**
marinated tomatoes, romaine, feta
za'atar spiced pita chips 19
- House Salad**
leaves, marinated tomato
shaved radish, cucumber ^{GF V} 16
- Chopped Kale Caesar**
garlic anchovy dressing
parmesan croutons 18
- California Salad**
sushi grade tuna, greens
avocado, tomato, cucumber
sprouts, green chickpeas
pickled egg ^{GF} 24

SOUPS

- MATZO BALL 14
- ROASTED TOMATO SOUP 12
- GOLDEN BONE BROTH 8

Market Sides

1 FOR \$8 OR 3 FOR \$20

- Simple Salad ^{V GF} - Fries ^{V GF}
- Onion Rings - String Beans ^V
- Mashed Potato ^{GF}
- Roasted Mushrooms ^{V GF}
- Green Chickpeas & Carrots ^{GF}
- Sautéed Kale ^{V GF}
- Quinoa Salad ^{V GF}



Large Plates

- LAMB MEATLOAF** ^{GF} mashed potatoes, greek salad 26
- GRILLED KING SALMON** ^{GF} quinoa tabbouleh, garlic string beans, lemon tahini 27
- 10 OZ. MARINATED SKIRT STEAK** ^{GF} fries, watercress, garlic butter 28
- RIGATONI BOLOGNESE** basil, fresh ricotta, shaved parmesan 22
- ROAST CHICKEN** ^{GF} green chickpeas, carrots 26

MILKSHAKES

- Strawberry Patch
- Toasted Marshmallow
- Double Vanilla
- Dark Chocolate
- overwhipped cream
- preserved cherry \$10

Vegan
MATCHA
MILKSHAKE
coco whipped cream
preserved cherry
\$14

BOYLAN SODAS

- Ginger Ale 4
- Root Beer 4
- Lemon Lime 4
- Cane Cola 4
- Diet Cola 4

Make it a float! \$4

Cocktails
-and More-
On Back!

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Applicable taxes and a 20% service charge will be added to the check for parties of six or more. A 10% Covid-19 recovery charge will be automatically applied to all checks.

Cocktails

\$16.00

SPRITZ
sparkling wine
aperol, seltzer

BUCK
gin, saffron, ginger
lemon, seltzer

FLIP
brandy, tawny port
heavy cream, whole egg
chocolate chili bitters

HIGHBALL
Japanese whiskey
root beer extract
cream sherry, seltzer

SOUR
rye whiskey, Branca Menta
orange marmalade, lemon

FIZZ
gin, lemon, celery
elderflower tonic

DAISY
mezcal, persimmon
grenadine, lime
cardamom bitters

SHRUB
blanco tequila
strawberry-jalapeño
shrub, agave, lime, seltzer

SMOKED ROSE MARGARITA
blanco tequila
mezcal, grapefruit
lime, combier rose
on the rocks

HOT PINK MARGARITA
jalapeño-infused
blanco tequila
watermelon, lime
celery bitters, rocks

WINE

By the - GLASS - BOTTLE -

WHITE

HOUSE WHITE Chile	13/65
SANCERRE France	17/85
CHARDONNAY California	16/80
GRENACHE France	15/75
RIESLING New York	14/70
BURGUNDAY AC France	17/85
GRÜNER VELTLINER Austria	14/70

RED

HOUSE RED South Africa	13/65
VALPOLICELLA Italy	16/80
PINOT NOIR Oregon	18/90
BORDEAUX France	17/85
BURGUNDY France	19/95
MALBEC Cahors	17/85
TEMPRANILLO Spain	15/75

PINK, SPARKLING

ROSÉ Provence	14/70
PROSECCO Italy	14/70
CHAMPAGNE Laurent-Perrier Brut	18/90



COFFEE SHOP

Drip	4
Cold Brew	7
Espresso	3 ⁵⁰
Dbl. Espresso	5
Macchiato	4
Flat White	5
Cappuccino	5
Latte	5 ⁵⁰
Hot Chocolate	6
Turmeric Latte	6
Matcha Latte	6

Drinks

ORGANIC BLACK ICED TEA 4

SM SARATOGA 4
Sparkling/Still

LG SARATOGA 10
Sparkling/Still

FRESH OJ 8

FRESH GRAPEFRUIT 8

HARNEY & SONS TEAS \$4
Chamomile, Black
Peppermint
Green, Paris

Grapefruit Thyme
HARD KOMBUCHA
(Gluten Free) -7-

Restorative COCKTAILS

NON-ALCOHOLIC

\$14.00

- **GOLDEN OAT MILK**—
Oat Milk, Vanilla
Turmeric, Ginger, Lemon
- **ORANGE JULIUS**—
Orange, Lemon, Vanilla
Cream, Seltzer

BEER

PILSNER	8
Germany, Draft	
WITBIER	9
Belgium	
PALE ALE	8
Germany	
IPA	8
Harpoon, Draft	
SIMPLE SOUR	8
Peekskill, NY	
DRY CIDER	10
Shacksbury VT	

DESSERT

ICE CREAM SUNDAE

Choose one from here →
• dark chocolate
• salted caramel
• strawberry sauce

-And-

One from here →
• pretzel pieces
• salty peanuts
• dehydrated strawberries

---\$14---



Molten Peanut Butter BANANA SPLIT

vanilla ice cream
salted peanuts
overwhipped cream
preserved cherry \$16

PETEE'S PIES

APPLE PIE ✓
NY CHERRY PIE
HONEY PECAN PIE
---\$10---
A-la-mode \$4
Vegan a-la-mode \$5

CHARRED CHEESECAKE

---\$10---

Chocolate
BLACKOUT CAKE
---\$10---