

SOHO
GRAND
Hotel

SMALL PLATES

Ricotta & Pita 16

GRILLED PITA BREAD
OLIVE OIL, SEA SALT

Snack Trio 14

SRIRACHA PEAS
PARMESAN CRISPS
HAND CUT POTATO CHIPS

Truffle Beignets 18

PECORINO, TRUFFLE, PEPPER

Classic Shrimp Cocktail GF 22

TRADITIONAL COCKTAIL
SAUCE, LEMON

French Onion Soup 15

GRUYERE CROUTON

Spring Pea Soup V GF 16

PEA TENDRILS
CHIVE OLIVE OIL

Boards 22/27

Artisanal Cheeses

BAYLE HAZEN BLEU (VT, COW)
SELLES SU CHERS (FR, GOAT)
TOME DE SAVOIE (FR, COW)
BRILLAT SAVARIN (FR, COW)

Charcuterie

DUCK RILLETES TERRINE (CA)
COUNTRY PATE (NY)
SALAMI CALABRESE (NY)
LA QUERCIA PROSCIUTTO (IA)

SALADS

add chicken +10

salmon +12

lobster +16

Tuscan Kale TOASTED SOURDOUGH CRUMBS, PARMESAN, ANCHOVY DRESSING 18

Baby Iceberg Wedge BLUE CHEESE, MAPLE BACON, OVEN DRIED TOMATO, TORN CROUTON 18

Spring Market Salad BABY VEGETABLES, FETA, MINT, BASIL, CHAMPAGNE VINAIGRETTE GF 19

Grand Chopped GRILLED VEGETABLES, BALSAMIC VINAIGRETTE V GF 19

MAIN

SPRING ASPARAGUS RISOTTO

shitake mushrooms, soft herbs, mimolette GF 21

SPAGHETTINI PASTA

crushed tomato sauce, basil, burrata 20

ROASTED ATLANTIC SALMON

grilled asparagus, horseradish crème fraîche GF 32

HALF ROASTED BRICK CHICKEN

spring vegetables, shallots, mint, sweet garlic jus GF 30

BONE-IN RIBEYE

roasted broccoli rabe, spring onions, citrus-chili glaze GF 52

Sides 12

foraged mushrooms V GF

hand cut fries

sweet potato fries

sautéed tuscan kale GF

roasted asparagus V GF

roasted broccoli rabe V GF

parmesan truffled fries 14

CLASSICS

Baked Macaroni & Cheese 18

add lobster 12 bacon 8

Grilled Chicken Sandwich 21

AVOCADO, CRISPY BACON, LETTUCE
TOMATO, CHIPOTLE AIOLI, FRIES

Steak Frites GF 32

NEW YORK STRIP STEAK
PARSLEY GARLIC BUTTER
HAND CUT FRIES

Grand Burger 28

DRY AGED CUTS, WATERCRESS
SHROPSHIRE BLUE, TOMATO JAM, FRIES

Grilled Cheese Sandwich 18

3 CHEESE BLEND, MUSTARD MAYO, FRIES
add avocado 5

DESSERT

New York Cheesecake fresh fruit, sweet cream 14

Strawberry Rhubarb Cobbler vanilla bean ice cream 16

Greek Yogurt Panna Cotta brûlée figs, aged balsamic 15

Warm Chocolate Cake salted caramel ice cream 14

V = VEGAN
GF = GLUTEN FREE

ALL DAY

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, THIS IS A SURCHARGE AND NOT A GRATUITY FOR OUR TEAM MEMBERS.

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COCKTAILS

CLASSICS 17

Old Fashioned

BOURBON, DEMERARA
ANGOSTURA BITTERS

Hell's Hundred Acres

TEQUILA, MEZCAL, JALAPEÑO, LIME
ELDERFLOWER, CELERY SHRUB

Tom Collins

GIN, LEMON
LEMON PEEL, SELTZER

The Vesuvio

VODKA, SPICED PEAR, LEMON
GINGER, HONEY, SELTZER

El Diablo

BLANCO TEQUILA, LIME
GINGER, CASSIS, SELTZER

Boulevardier

BOURBON, CAMPARI
SWEET VERMOUTH

Old Cuban

WHITE RUM, LIME, ANGOSTURA
BITTERS, SPARKLING WINE, MINT

Barrel Aged Manhattan 18

RYE WHISKEY, SWEET
VERMOUTH, ANGOSTURA BITTERS

SOHO GRAND ORIGINALS 18

Gin & Grin

GIN, CHAMOMILE, SOUR APPLE
ABSINTHE, LEMON, SPARKLING WINE

Starry Eyes

MEZCAL, SAFFRON, GINGER
CARDAMOM, LIME, SELTZER

Coupe de Jardín

GIN, STRAWBERRY, PINEAPPLE
RHUBARB, GINGER ROOT, MIXED HERBS

Grand Margarita 22

BLANCO TEQUILA, GRAND MARNIER
COINTREAU, LIME, ORANGE SALT RIM

**NON-ALCOHOLIC
COCKTAILS 15**

Dr. Feelgood SEEDLIP SPICE, BEET, ORANGE, GINGER, LEMON, TONIC

In The Garden SEEDLIP GARDEN, APPLE CUCUMBER, CELERY, KALE, LIME, AGAVE, SALT

WINE

SPARKLING

Billecart-Salmon Brut NV, Champagne	25/125
Cremant d'Alsace Brut Nature, Dirlir '16	17/72
Alta Vista Brut Rose of Malbe, Mendoza	16/65
Champagne Bourgeois-Diaz Brut Rosé NV	118
Billecart-Salmon Brut Rosé NV, Champagne	280
Dom Perignon Brut '09, Champagne	550

WHITE

Sancerre, Domaine des Emois, Loire '18	20/90
Riesling Blauschiefer Trocken, Germany '18	18/75
Chardonnay, Alexana "Terroir Series" '15	18/78
Sauvignon, Domaine du Clos, Touraine '18	16/72
Chablis 1er Cru, Mont de Milieu, Burgundy '16	110
Viognier, Andrea Calek "Blanc", Ardeche '14	90
Corton-Charlemagne, Juillot, Burgundy '13	285

ROSÉ & ORANGE

Anne Pichon, Sauvage Orange, Rhône '20	17/70
Bordegas Ponce, Castilla la Mancha, Spain '20	19/88

RED

Pinot Noir, Brooks Farm, Willamette Valley '17	18/85
Calcarious Rosso, Puglia, Italy '18	18/75
Cabernet Sauvignon, Anahata, Washington '16	20/92
Malbec, Michelini Bros. "Esperando a los Barbaros" '18 Mendoza, Argentina	17/75
Pavone Baralo, Piedmont Italy '14	165
Gevrey-Chambertin, Aurelien Verdet, Burgundy '16	400
Châteauneuf-du-Pape, Chateau La Nerthe, Rhône '16	185
Cabernet Sauvignon, Revana "Terroir Series" Napa Valley '16	250

BEER

CHOICE BOTTLES

1809 Berlinger Weisse 16
Grand Cru Rodenbach 12
Schneider Weiss Aventinus 14
Sam Smith Oatmeal Stout 13 LIC
Maine Peeper Ale 14
Oxbow Sasuga 20
Farmum Hill Dry Cider 11

DRAFT

Two Roads Ol' Factory Pils 10
Downeast Cider 10
Seasonal Brooklyn Brewery 10
Other Half Green City IPA 10
LIC Coded Tiles Pale Ale 12

LOCAL BOTTLES

Victory Prima Pils 10
Brooklyn Sorachi Ace 10
Ithaca Flower Power IPA 10
Allagash White 10
Porter Greenport Harbor
Black Duck 10

NON-ALCOHOLIC

Athletic Brewing Upside Dawn Ale 10

ALL DAY