

SOHO  
GRAND  
*Hotel*

SMALL PLATES

|                             |                                        |
|-----------------------------|----------------------------------------|
| <i>Snack Trio</i> 14        | <i>Ricotta &amp; Pita</i> 16           |
| HAND CUT POTATO CHIPS       | GRILLED PITA BREAD, OLIVE OIL          |
| SIRACHA PEAS                | MEYER LEMON JAM, SEA SALT              |
| PARMESAN CRISPS             |                                        |
|                             | <i>Wild Mushroom Soup</i> * 17         |
| <i>Truffle Beignets</i> 18  | ROASTED MUSHROOMS                      |
| PECORINO, TRUFFLE, PEPPER   | MADERA REDUCTION GF                    |
|                             |                                        |
| <i>French Onion Soup</i> 15 | <i>Classic Shrimp Cocktail</i> * 22 GF |
| GRUYERE CROUTON             | LEMON BÉARNAISE, FRESH LEMON           |

Boards

|                             |
|-----------------------------|
| 22/27                       |
| <i>Artisanal Cheeses</i>    |
| BAYLEY HAZEN BLEU (VT, COW) |
| SELLES SU CHERS (FR, GOAT)  |
| TOME DE SAVOI (FR, COW)     |
| BRILLAT SAVARIN (FR, COW)   |
| <i>Charcuterie</i>          |
| DUCK RILLETTES TERRINE (CA) |
| COUNTRY PATE (NY)           |
| SALAMI CALABRESE (NY)       |
| LA QUERCIA PROSCIUTTO (IA)  |

Salad

|                                                                                                  |
|--------------------------------------------------------------------------------------------------|
| Tuscan Kale toasted sourdough crumbs, parmesan, anchovy dressing 18                              |
| Baby Iceberg Wedge blue cheese, maple bacon, oven dried tomato, torn croutons 18                 |
| Autumn Salad* honey crisp apple, roasted sweet potato, dried cherries, thyme vinaigrette 19 V GF |
| Grand Chopped Salad* grilled vegetables, balsamic vinaigrette 19 V GF                            |
| SALAD ADDITIONS   SALMON 12   LOBSTER 16   STEAK 14   CHICKEN 10                                 |

MAINS

|                                                                                          |
|------------------------------------------------------------------------------------------|
| Truffle Fettuccine fresh shaved truffles, meyer lemon, cream, black pepper 32            |
| Half Roasted Brick Chicken* shaved brussels sprouts, yukon potato tart, herbal jus 32 GF |
| Roasted Halibut rainbow swiss chard, baby carrots, sauce vin jaune 35 GF                 |
| Spaghettini Pasta* tomato, basil, buratta 24                                             |
| Bone-In Ribeye* roasted broccoli rabe, charred onions, citrus-chili glaze 52 GF          |

Classics

|                              |                         |                                    |
|------------------------------|-------------------------|------------------------------------|
| Steak Frites                 | Baked Macaroni          | Grand Burger                       |
| <i>new york strip steak</i>  | and Cheese 18           | <i>dry aged cuts, watercress</i>   |
| <i>parsley garlic butter</i> | TRUFFLE 16   LOBSTER 16 | <i>shropshire blue, tomato jam</i> |
| <i>hand cut fries</i> 36 GF  | BACON 8                 | <i>hand cut fries</i> 28           |

Grilled Chicken Sandwich  
*avocado, smoked bacon lettuce*  
*tomato chipotle aioli, fries* 21

Grilled Cheese Sandwich  
*3 cheese blend, mustard*  
*mayo, hand cut fries* 18  
TRUFFLE 16 | LOBSTER 16  
BACON 8 | AVOCADO 6

*foraged mushrooms* V GF —*sauteed tuscan kale* V GF —*yukon potato tart* GF | 12 |  
*roasted broccoli rabe* V GF | 12 | *hand cut fries*—*sweet potato fries* | 12 | *truffled fries* | 16 |

DESSERT

|                                                                           |
|---------------------------------------------------------------------------|
| <i>Spiced Apple Cobbler</i> HONEY CRISP APPLE, CINNAMON ICE CREAM 16      |
| <i>Grand Marnier Crème Brûlée</i> VANILLA BEAN, CANDIED ORANGE ZEST 15 GF |
| <i>New York Cheesecake</i> FRESH FRUIT, WHIPPED ORGANIC CREAM 14          |
| <i>Warm Chocolate Cake</i> SALTED CARAMEL ICE CREAM 14                    |

SOHO  
GRAND  
*Hotel*

CLASSIC  
COCKTAILS  
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

ORIGINAL  
COCKTAILS  
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

Noel Bazin, Blanc de Blanc Brut L’Unanime  
Champagne 25/125  
Crémant Domain St Remy ’16 17/72  
Cava Trepas Rosat, Reserve, Foraster, Spain NV 18/75  
Champagne Bourgeois-Diaz Brut Rosé NV 118  
Billecart-Salmon Brut Rosé NV, Champagne 280  
Dom Perignon Brut ’09, Champagne 550

WHITE

Sancerre, Yves Martin Chavignol ’20 22/95  
Riesling Blauschiefer Trocken, Germany ’18 19/85  
Chardonnay, Santa Barbara, Brea ’20 20/85  
Chenin, Eric Sage, Grand Large la Vendee ’18 18/82  
Chablis 1er Cru, Mont de Milieu, Burgundy ’16 110  
Viognier, Andrea Calek “Blanc”, Ardeche ’14 90  
Corton-Charlemagne, Juillot, Burgundy ’13 285

ROSÉ & ORANGE

Christina Chardonnay Orange, Rhône ’20 18/79  
Rose of Pinot Noir, Joe Swick, Sonoma ’20 18/75

RED

Pinot Noir, Brooks Farm, Willamette Valley ’17 22/89  
Rioja, Captain Fanagas la Union Spain ’17 18/78  
Cabernet Sauvignon, Andrew Will ’16 20/80  
Granacha Alto de Valdehornos ’17 19/82  
Il 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

AUTUMN ’21

★ PLEASE ASK YOUR SERVER FOR GLUTEN FREE AND VEGAN OPTIONS.  
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.