

**ALWAYS
OPEN
24 HOURS**

Soho Diner

SUNRISE SPECIAL \$12

6am - 7am, Monday - Friday

**PANCAKE STACK
ONE FRIED EGG
BACON OR SAUSAGE
SERVED WITH COFFEE**

*no substitutions.

BREAKFAST MENU

available 6am - 11am

FRUIT AND GRAINS

- STEELCUT OATMEAL bananas, golden raisins, walnuts, malt syrup **V**.....\$11
- GRAPEFRUIT BRÛLÉE **V** **GF**.....\$8
- HOUSEMADE GRANOLA greek yogurt, seasonal fruit.....\$12
- CHIA PUDDING coconut cream, tropical fruit **V** **GF**.....\$12
- SMASHED AVOCADO TOAST green onion, shaved radish **V**.....\$16
* ADD POACHED EGGS \$4 * ADD SALMON \$6
- SMOKED SALMON PLATTER toasted bialys, tomato, capers, onion, herb cream cheese..\$32

Fresh OJ \$8

Fresh Grapefruit \$8

Orange Julius \$10

COFFEE SHOP

- ### EGGS
- FARMER'S BREAKFAST.....\$16
two eggs any style, choice of bacon
or sausage, hashbrowns, toast
- CLASSIC EGG SANDWICH.....\$10
two fried eggs, cheddar
kaiser roll, tomato aioli
* ADD THICK-CUT BACON \$4
- HAM STEAK & EGGS **GF**.....\$21
chimichurri, cracklin, arugula
- HUEVOS RANCHEROS **GF**.....\$18
crispy tortilla, spiced black beans
sunny eggs, queso fresco
salsa ranchera, crushed avocado
* ADD CHORIZO \$4

Drip \$3

Espresso \$3⁵⁰

Dbl Espresso \$5

Macchiato \$4

Flat White \$6

Cappuccino \$6

Latte \$6⁵⁰

Cold Brew \$5

Iced Drip \$3

Hot 75% Chocolate \$6

Turmeric Latte \$6

Matcha Latte \$6

HARNEY & SONS TEAS \$4

Chamomile, Black

Peppermint, Green, Paris

Bakery

Banana Bread Slice \$5

Croissant \$4

Pain Au Chocolat \$5

Muffins \$4

Cookies \$6

GRIDDLE

- VEGAN BANANA PANCAKES real maple syrup **V**.....\$14
- MALTED WAFFLE whipped butter, real maple syrup.....\$14
- BURATTA FILLED BLINTZES warm blueberry-preserved lemon syrup.....\$14
- BUTTERMILK PANCAKES whipped butter, real maple syrup **V**.....\$14

SIDES

- Hashbrowns \$5 - Smoked Salmon \$10 - Herbed Grits **GF** \$5 - Toast **V** \$3 - Half Avocado **V** \$5
Farm Egg \$3 - Fruit Salad **V** \$11 - Bacon **GF** \$5 - Pork Sausage **GF** \$6 - Chicken Sausage **GF** \$6
Veggie Sausage **GF** \$6 - Roasted Tomato **V** \$5 - Roasted Mushrooms \$6 - Real Maple Syrup \$2

Jaunty Julius \$16

Bloody Mary \$14

Mimosa \$14

Bellini \$14

ALL-DAY MENU

available 11am - 11pm

EGGS AND GRIDDLE

FARMER'S
BREAKFAST \$16
two eggs any style
bacon OR sausage
hashbrowns, toast

CLASSIC EGG
SANDWICH \$10
two fried eggs
tomato aioli
kaiser roll
* ADD THICK-CUT
BACON \$4

HAM STEAK
& EGGS \$21
chimichurri
cracklin arugula

SOHO SCRAMBLE \$14
spinach, mushroom
goat cheese
toasted brioche

BUTTERMILK
PANCAKES \$14
whipped butter
real maple syrup

MALTED WAFFLE \$14
whipped butter
real maple syrup

BREAKFAST SIDES

Hashbrowns \$5
Herbed Grits ^{GF} \$5
Toast ^V \$3
Half Avocado ^V \$5
Farm Egg \$3
Fruit Salad ^V \$11
Bacon ^{GF} \$5
Pork Sausage ^{GF} \$6
Chicken Sausage ^{GF} \$6
Veggie Sausage ^{GF} \$6

STARTERS AND SHARE

DISCO FRIES.....\$14
waffle fries, raclette
chicken sausage gravy

GARLIC SHRIMP.....\$18
parsley butter, grilled bread

LUMP CRAB COCKTAIL ^{GF}.....\$22
green goddess dressing

CRISPY CHEESE CURDS & HOT HONEY..\$14

CHOPPED CHICKEN LIVER.....\$14
egg dressing, schmaltz onions

MEAN GREEN CHICKEN WINGS ^{GF}.....\$16
(not for the faint of heart)

WHITE BEAN HUMMUS ^V.....\$12
grilled bread, olives

SALADS

HOUSE SALAD ^V ^{GF}.....\$16
leaves marinated tomato
shaved radish, cucumber

CHOPPED KALE CAESAR.....\$16
garlic anchovy dressing
parmesan croutons

* ADD: CHICKEN \$6 | SHRIMP \$6
MARINATED STEAK \$6

ICEBERG WEDGE.....\$16
blue cheese, crisp bacon, scallions
* ADD SUNNYSIDE UP EGG \$2

CALIFORNIA SALAD ^{GF}.....\$24
sliced tuna, greens, avocado
tomato, cucumber, green chickpeas
pickled egg, sprouts

CLASSIC SANDWICHES

MONTAUK TUNA MELT.....\$23
english muffin, grilled tuna
aged cheddar, tartar sauce

FRIED CHICKEN.....\$19
iceberg slaw, pickled jalapeno
aged cheddar

GRILLED CHEESE.....\$15
three cheese blend, roasted tomato
sourdough, parmesan crust
* ADD THICK-CUT BACON +\$4

ROAST TURKEY SANDWICH.....\$18
house roasted turkey, lettuce
tomato, bacon jam, mayo

BEEF ON WECK.....\$18
rare roast beef, horseradish cream
beef au jus, kummelweck roll

MEDIANOCHE.....\$17
mojo roast pork, ham, bologna swiss
grain mustard, mayo
spicy pickle, brioche bun

BLAT SANDWICH.....\$16
thick cut bacon, crisp lettuce
tomato, crushed avocado
chili mayo, seeded roll
* ADD FRIED EDD \$2
* SMOKED SALMON SUBSTITUTE \$4

WORLD-FAMOUS BURGERS

THE SOHO BURGER.....\$16
happy valley beef, lettuce
tomato, red onion, sesame bun
* ADD CHEESE \$2

IMPOSSIBLE BURGER™ ^V.....\$16
lettuce, tomato, pickle, red onion
sesame seed bun
* ADD CHEESE \$2 * VEGAN CHEESE \$3

STINKY CHEESEBURGER.....\$17
4 oz. dry aged patty, époisses
chopped pickle, raw onion
potato bun

*all burgers and sandwiches
served with choice of
fries or salad
* gluten free bun \$2*

ALL-DAY MENU

available 11am - 11pm

PLATES

- KASHA KNISH **V** buckwheat, mushrooms, yellow beet mustard sauce.....\$18
- TURKEY POT PIE mushrooms, root vegetables.....\$22
- PORK SCHNITZEL butter lettuce, lemon.....\$26
- RIGATONI BOLOGNESE basil, fresh ricotta, shaved parmesan.....\$21
- GRILLED KING SALMON **GF** quinoa, tabbouleh, garlic string beans, lemon tahini....\$26

DINNER ADDITIONS

available daily from 5pm

- AHI TUNA **GF** sautéed black kale and lemon \$28
- BRICK CHICKEN peas, carrots \$26
- 6 OZ. FILLET STEAK pepper sauce, onion rings \$30
- 10 OZ. MARINATED SKIRT STEAK **GF** french fries, watercress, garlic butter...\$28
- LAMB SHOULDER CHOP **GF** buttered, sweet potato.....\$27

24 HOUR DESSERTS

PIES AND CAKES

\$10.00

- APPLE PIE **V**
- NY STATE CHERRY PIE **V**
- HONEY PECAN PIE

Try a-la-mode! \$4.00
Vegan a-la-mode! \$5.00

- CHARRED CHEESECAKE
- CHOCOLATE BLACKOUT CAKE

- GUAVA LIME
- SKY HIGH
- MERINGUE PIE

\$12.00

FOUNTAIN

Vegan

MATCHA MILKSHAKE **V**

rice whipped cream
preserved cherry
\$14.00

MILKSHAKES

with overwhipped cream
and a preserved cherry

- DOUBLE VANILLA
 - DARK CHOCOLATE
 - STRAWBERRY PATCH
 - TOASTED MARSHMALLOW
- \$10.00

MOLTEN PEANUT BUTTER
BANANA SPLIT
vanilla ice cream
salted peanuts
overwhipped cream
preserved cherry
\$16.00

ICE CREAM SUNDAE

vanilla ice cream

Choice of one

- Dark Chocolate
- Salted Caramel
- Strawberry Sauce

Choice of one

- Pretzel Pieces
- Salted Peanuts
- Dehydrated Strawberries

SOUP du JOUR

- Roasted Tomato **V** \$12
- Golden Chicken Broth **GF** \$8
- Soho's Famous*
- Matzo Ball Soup \$14

MARKET SIDES

One for \$8
Three For \$20

- Simple Salad **V**
- Fries **V GF**
- Onion Rings
- Roasted Mushrooms **V**
- Pickled Beets **V GF**
- Mashed Potato **GF**
- Sweet Potato
- Sautéed Kale **V**
- Green Chickpeas & Carrots **V**
- String Beans **V**
- Herbed Grits
- Potato Salad **GF**
- Coleslaw **GF**
- Quinoa Salad **V GF**

V Vegan

GF Gluten Free

#SOHODINER

SOHODINERNYC.COM

DRINKS

Organic Black Iced Tea \$4

Coconut Water

Green Iced Tea \$7

Small Saratoga \$4

Sparkling/Still

Large Saratoga \$10

Sparkling/Still

BOYLAN SODAS \$4

Ginger Ale

Root Beer

Lemon Lime

Cane Cola / Diet Cola

Make it a float! \$6

Ask your server about

LAST CALL FOR ALCOHOL!

Sun - Thurs, 11pm til 12am

Fri - Sat, 1am til 2am

RESTORATIVE COCKTAILS

non-alcoholic

\$12

EMPTY GARDEN | Seedlip Garden, Celery, Lemon, Elderflower Tonic

SWEET TART | Strawberry-Jalapeño Shrub, Lime, Seltzer

PEAR SHAPED GIRL | Pear, Lemon, Green Tea, Eucalyptus Sage Bitters, Seltzer

MANGO ME CRAZY | Seedlip Grove, Mango, Honey, Cayenne, Lime

GREEN CREAM | Granny Smith Apple, Matcha, Coconut, Lime, Cardamom

GOLDEN OAT MILK | Oat Milk, Vanilla, Turmeric, Ginger, Lemon

ORANGE JULIUS | Orange, Lemon, Vanilla, Cream, Seltzer

COFFEE COLD | Seedlip Spice, Espresso, Tonic

SPICY SANGRITA | Lime, Athletic Brewing Non-Alcoholic Golden Ale

LIME IN THE COCONUT | Coconut Water, Strawberry, Mint, Lime, Seltzer

COCKTAILS

\$14

SPRITZ | Contratto Aperitif, Sparkling Wine, Seltzer

FIZZ | Gin, Lemon, Celery, Elderflower Tonic

BUCK | Gin, Saffron, Ginger, Lemon, Seltzer

DAISY | Mezcal, Persimmon, Grenadine, Lime, Cardamom Bitters

SOUR | Rye Whiskey, Branca Menta, Orange Marmalade, Lemon













HIGHBALL | Japanese Whiskey, Cream Sherry, Root Beer Extract, Seltzer

SHRUB | Blanco Tequila, Strawberry-Jalapeño Shrub, Agave, Lime, Seltzer

MANHATTAN | Rye Whiskey, Sweet Vermouth, Aronia Berry, Red Eye Bitters

OLD FASHIONED | Bourbon, Cola Extract, Sugar, Angostura & Sour Cherry Bitters

FLIP | Brandy, Tawny Port, Heavy Cream, Whole Egg, Chocolate Chili Bitters

WHITE				RED			
House White, Catalan	12	25	48	House Red, Catalan	12	25	48
Sauvignon, Touraine	14	29	56	Beaujolais AC, Gamay	15	31	60
Chardonnay, California	16	33	64	Pinot Noir, Oregon	18	37	72
Grenache Blanc, Languedoc	15	31	60	Bordeaux AC, France	16	33	64
Melon Blanc, France	13	27	52	Burgundy AC, France	19	39	76
Burgundy AC, France	17	35	68	Malbec, Cahors	17	35	68
				Pais Volcanico, Itata, Chile	15	31	60
PINK & ORANGE				SPARKLING			
Rosé Calcarius, Puglia	12	25	48	Cava, Brut Nature, Spain	12	n/a	48
Casébianco, Val Trebbia, IT	16	33	64	Champagne Billecart-Salmon Brut	18	n/a	72

LOCAL BEER

PILSNER - Kelso, Brooklyn, NY

\$8

IPA - Sloop, Livingston NY

\$8

LAGER - Genesee, Rochester NY

\$7

SIMPLE SOUR - Peekskill NY

\$8

PALE ALE - Bronx, NY

\$8

DRY CIDER - Shacksbury VT

\$10