

SOHO
GRAND

Hotel

SMALL PLATES

Ricotta & Pita 16

FRESH RICOTTA
GRILLED PITA BREAD
OLIVE OIL, SEA SALT

Snack Trio 14

SIRACHA PEAS
PARMESAN CRISPS
HAND CUT POTATO CHIPS

Crudités **Gf** 14

GREEN GODDESS
ROASTED BEET DIP

Classic Shrimp Cocktail **Gf** 22

TRADITIONAL COCKTAIL
SAUCE, LEMON

French Onion Soup 15

GRUYERE CROUTON

Boards 22/27

Artisanal Cheeses

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

Charcuterie

DUCK RILLETTES 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

Grand Chopped GRILLED VEGETABLES, BALSAMIC VINAIGRETTE **V Gf** 19

Autumn Apple Salad WALNUTS, BACON, BLUE CHEESE, CIDER VINAIGRETTE **Gf** 19

MAIN

SPAGHETTINI PASTA
tomato, basil, buratta 20

ROASTED ATLANTIC SALMON
brussel sprouts, horseradish creme fraiche **Gf** 32

WHOLE ROASTED BRICK CHICKEN
seasonal vegetables, natural jus **Gf** 30

Sides 12

foraged mushrooms **V Gf**

hand cut fries

sweet potato fries

sautéed tuscan kale **Gf**

bacon brussels sprouts **Gf**

truffled fries 14

CLASSICS

Omelet of the Day 18

FRENCH FRIES, MIXED GREENS

Steak Frites 32

BLACK ANGUS BEEF
PARSLEY GARLIC BUTTER
HAND CUT FRIES

- supplement bone in ribeye 20 -

Grilled Chicken Sandwich 21

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

Grilled Cheese Sandwich 18

3 CHEESE BLEND, MUSTARD MAYO
HAND CUT FRIES

Grand Burger 28

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

Baked Macaroni & Cheese 18

add truffle 16
lobster 12
bacon 8

DESSERT

Chai Spiced Apple Cobbler salted caramel gelato 16

New York Cheesecake fresh fruit, whipped organic cream **Gf** 14

Warm Chocolate Cake hazelnut gelato 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.

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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

Sweet Jane's Mulled Wine

RED WINE, COGNAC, APPLE CIDER
ORANGE LIQUEUR, CINNAMON
ANISE, CLOVES

Grand Margarita 22

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

NON-ALCOHOLIC COCKTAILS 15 *Dr. Feelgood* SEEDLIP SPICE, BEET APPLE, CARROT, 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, Dirlér '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, '16 Burgundy 110
Viognier, Andrea Calek "Blanc" 2014, Ardeche 90
Corton-Charlemagne, Juillot 2013, Burgundy 285

ROSÉ & ORANGE

Casèbianco, Casè Winery, '17 Val Trebbia, Italy 17/70
Rosé of Tibouren, Clos Cibonne '17 Provence 19/88

RED

Pinot Noir, Brooks Farm, Willamette Valley '17 18/85
Calcarious Rosso, Puglia, Italy 2018 18/75
Cabernet Sauvignon, Anahata, Washington 2016 20/92
Malbec, Michelini Bros. "Esperando a los Barbaros"
2018 Mendoza, Argentina 17/75
Barolo, Mauro Veglio "Vigneto Gattera" '14 130
Cabernet Sauvignon, Domaine Eden 2015 200
Gevrey-Chambertin, Serafin Pere et Fils '12 375
Châteauneuf-du-Pape Rouge Vieilles Vignes, Éric
Texier 2015, Rhône 165

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
NON-ALCOHOLIC 10
Athletic Brewing Upside Dawn Ale

LOCAL BOTTLES

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

ALL DAY