TO START + SHARE

SOCO GREEN SALAD
compressed apple, shaved vegetables, granola, miso apple cider dressing
12

GRAIN SALAD
spicy leaf blend, puffed quinoa, farro, black barley, figs, whipped ricotta
13

ARTISAN ROMAINE + KALE SALAD
prosciutto crisp, smoked paprika crostini, herbed grape tomato, olive crumble, garlic parmesan emulsion
13

add to your salad:
roasted pacific salmon
8
grilled chicken breast
8
grilled selva shrimp
9

FORNO ROASTED CARROTS
lemon mascarpone, pistachio, dill
9

BRUSSEL SPROUTS
preserved lemon & anchovy aioli, pumpkin seeds
9

GRILLED ASPARAGUS
citrus gremolata, meyer lemon & saffron aioli
9

SOCO FRIES
parmesan, garlic, chopped herbs, caper aioli
7

GRILLED CALAMARI
creamed sweet corn, basque chickpea, pork chicharon, chorizo oil, espellete
15

5 CHEESE MACARONI AND CHEESE
2015 + 2016 Toronto mac & cheese best of festival champion, herb bread crumbs
10
add bbq braised beef - 3

SOCO MEATBALLS
rich tomato sauce, parmesan reggiano, pine nuts, basil
13

TOMATO ARANCINI
concentrated tomato risotto, serrano pepper emulsion, Niagara prosciutto, fennel pollen
12

TUNA POKE
salsa fresca, compressed apple, cucumber, avocado, puffed wild rice, squid ink crisps
16

SPREADS

AVOCADO	WHIPPED RICOTTA	HUMMUS
salsa fresca, puffed rice	chimichurri, marinated tomatoes, pumpkin seeds	artichoke caponata, pine nuts, raisins

served with grilled flatbread
14

ENTRÉES

SOCO BACON CHEESE BURGER
ground prime rib, onion, iceberg lettuce, SOCO secret sauce, served with SOCO fries or green salad
19
add fried egg - 2

LOBSTER TAGLIATELLE
cured lemon, grape tomato, rapini, basil
25

STROZZAPRETI
asparagus, spinach, romanesco florets, concentrated cherry tomato, serrano ham, kale pesto lemon gremolata
21

EUROPEAN STRIPED BASS
eggplant puree, farro, kale , olive caper grenobloise
24

BLACK COD
black radish emulsion, broccolini, chanterelle, fingerlings, tomato glaze, pickled shallots
31

LAMB CHOPS
eggplant kibbeh, red cabbage puree, smoked yogurt
28

PIRI PIRI ROTISSERIE CHICKEN
patatas fritas, charred carrots, chicken drippings
25

SOCO STEAK CUTS
10oz dry aged ribeye - pan roasted
38
8oz dry aged striploin – grilled
32
6oz bacon wrap tenderloin - grilled
33
•Steaks, served with loaded hasselback potatoes + peppercorn jus

Automatic 18% gratuity will be added on the final bill for groups of 8 or more. Some of our menu items here at SOCO Kitchen + Bar have raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

FLATBREAD

MARGHERITA
fior di latte, san marzano tomato sauce, fresh basil
15

DIAVOLA
spicy chorizo, soppressata, cacciatore, mascarpone, roasted red peppers
17

NDUJA
sautéed black kale, marinated grilled red onions, Peruvian peppers, Ontario goat cheese
16

FIG
braised onions & leeks, mission figs, boursin, stracchino, prosciutto, arugula, pernod vinaigrette
17

CHEESE STUFFED CRUST PIDE
Moroccan lamb ragu, zucchini soffrito, labneh, hazelnuts, garlic emulsion
14

ADD TO YOUR FLATBREAD: 3
mushrooms
prosciutto
nduja sausage
pulled chicken

SO CO KITCHEN + BAR
DINNER MENU

EXECUTIVE CHEF
KEITH PEARS

RESTAURANT CHEF
JESSE CHINGCUANGCO

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