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 regiano, 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
19
add fried egg - 2

VEGGIE BURGER
tallegio, avocado puree, sriracha aioli, pickled onions, green leaf lettuce, vine ripe tomato
choice of fries or green salad for either burger
16

BEEF PASTRAMI SANDWICH
house cured beef, swiss cheese, horseradish aioli, mustard, marble rye
14
All Sandwiches are served with our SOCO FRIES or green salad

PASTA BOLOGNESE
veal, beef and pork ragu, cavatelli, grana padano, grilled onion loaf
20

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

GRILLED PACIFIC SALMON
toasted pearl barley, kale, tomato confit, olives, asparagus, sauce gribiche, dill polenta crisp
24

STEAK AND FRITES
7oz hanger steaks, chimichurri, mixed mushrooms and asparagus
25

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

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
mushroom
prosciutto
nduja
pulled chicken

SOCO KITCHEN + BAR
LUNCH MENU

EXECUTIVE CHEF
KEITH PEARS

RESTAURANT CHEF
JESSE CHINGCUANGCO

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