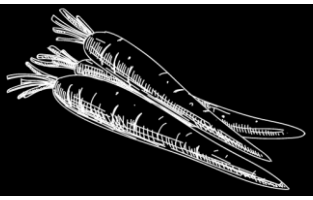
Nov 6, 2017

LUNCH MENU

Executive Chef Keith Pears | Restaurant Chef Michael Hawryluk



SOCO KITCHEN + BAR

TO START + SHARE

URBAN SALAD | 12 (V)
shaved radish, granola, preserved lemon vinaigrette, parmesan aioli

GRAIN SALAD | 13 (V)
spicy leaf blend, candied walnut, roasted squash, pumpkin ricotta

BABY KALE + BRUSSEL SPROUT CAESAR | 13
garlic parmesan emulsion, crostini, fried capers
add to your salad:
roasted pacific salmon ($8)
grilled chicken breast ($8)
grilled prawns($9)

ENGIN'S BREAD | 6 (V)
house baked, maple butter

MUSHROOM SOUP | 9 (GF)(V)
mixed mushrooms, feta

SOCO MEATBALLS | 15
rich tomato sauce, parmesan, pine nuts, basil

SAFFRON ARANCINI | 12 (V)
vierge, green olives, capers, basil puree, parmesan

NOT FRIED CALAMARI | 15
grilled squid, ink puttanesca, jalapeno relish

MAC'N CHEESE | 10 (V)
2015 + 2016 + 2017 Toronto Mac and Cheese Best of Festival champion, herb bread crumbs
add bbq braised beef ($3)

CHARCUTERIE AND CHEESE | 24
Local selection of chef's choice of charcuterie & cheese, house made terrine, preserves, pickles, olives, mustard, house made crackers
add to grilled bread

ENTREES

VEGGIE BURGER | 16 (V)
tallegio, avocado, pickled onions, lettuce, vine ripened tomato, pineapple

SOCO BACON CHEESEBURGER | 19
ground prime rib, onion, iceberg lettuce, SOCO secret sauce, fries

style your burger:
add fried egg (2); sub mushroom soup (3); truffle aioli (2); sub sweet potato fries (2)

CHICK N' DIP | 15
lemon grass chicken thigh, pickled vegetables, cilantro, aioli and fried onions on ciabatta, chicken jus

all sandwiches are served with SOCO FRIES or URBAN SALAD.

TITO'S DUCK BOLOGNESE | 20
duck ragu, pappardelle, smoked ricotta

BUTTERNUT SQUASH AGNOLOTTI | 24 (V)
foraged mushrooms, light cream, pickled butternut squash, pumpkin seeds

GRILLED PACIFIC SALMON | 24
curried pumpkin puree, raisin cous cous, cumin coriander cracker

STEAK AND FRITES | 26
7 oz. hanger steak, chimichurri, foraged mushrooms, cippolini onions

LEMON & HERB ROTISSERIE CHICKEN | 25
confit fingerling potatoes, chicken skin gremolata, house salad

TUNA POKE BOWL | 21
sushi rice, salsa fresca, compressed apple, cucumber, avocado, grilled pineapple, carrot, roasted soy beans, nori, sriracha aioli

SIDES (V)

CAULIFLOWER GRATIN | 9

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

SWEET POTATO FRIES | 9
with sriracha aioli

FINGERLING POTATOES | 7
chicken skin gremolata

GRILLED BROCCOLINI | 7
crispy shallots, truffle aioli

MINI MAC'NCHEESE | 10
2015 + 2016 + 2017 Toronto Mac and Cheese Best of Festival champion, herb bread crumbs
add bbq braised beef ($3)

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FLATBREAD PIZZA

MARGHERITA | 16 (V)
fior di latte, San Marzano tomato sauce, fresh basil

MOZZARELLA & FETA STUFFED CRUST PIDE | 16
Moroccan lamb ragu, bell peppers, labneh, pine nuts, garlic emulsion

SEAFOOD | 21
charcoal crust, squid, prawns, chilies, roasted tomato, black kale, Boursin
Add caviar (market price)

DIAVOLA | 18
chorizo, soppressata, cacciatore, mascarpone, roasted red peppers

WILD MUSHROOM | 17 (V)
Ricotta, arugula salad, vinegar reduction

FIG | 19 (V)
Caramelized onions, blue cheese, arugula, fig reduction

add to any flatbread pizza ($3 each)
blue cheese fior di latte; pulled chicken; prawns; chorizo

Ask your server for Gluten Free Options

Ocean Friendly (V) Vegetarian (GF) Gluten Free

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