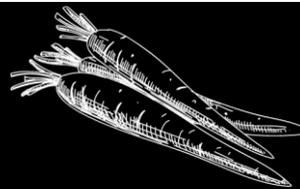


LUNCH MENU

Executive Chef Keith Pears | Restaurant Chef Michael Hawryluk



SOCO
KITCHEN + BAR

FOR THE TABLE

ROASTED SQUASH | 8
hazelnuts, brown butter, feta, pumpkin seeds, basil

WHIPPED RICOTTA | 7
artichoke caponata, pine nuts, grilled bread, lavash, grissini

HOUSE BAKED BREAD | 7
maple butter

CHARCUTERIE & CHEESE | 27
local selection of chef's choice of charcuterie & cheese, house made terrine, preserves, pickles, olives, mustard, house made crackers

TO START + SHARE

SOCO URBAN SALAD | 12
shaved radish, heirloom carrot, granola, preserved lemon vinaigrette, parmesan aioli

GRAIN SALAD | 13
spinach, feta, crispy chickpeas, watermelon, beets, peppercorn vinaigrette

ROASTED CAULIFLOWER SALAD | 13
kohlrabi, sesame dressing, pine nuts, blueberries, parmesan

POWER BOWL | 16
grain blend, cherry tomatoes, grilled avocado, mixed greens, marinated shiitakes, grapes, sesame emulsion

ADD TO YOUR SALAD:
grilled avocado | 4
roasted pacific salmon | 10
grilled chicken breast | 9
grilled prawns | 10

MUSHROOM SOUP | 9
mixed mushrooms, feta

TOMATO BISQUE | 9
dill cream, chives
Add grilled cheese sandwich to your soup | 9

SOCO MEATBALLS | 15
rich tomato sauce, parmigiano reggiano, pine nuts, basil, grilled garlic bread (*contains pork*)

OCTOPUS | 16
chorizo, vierge, jalapeno relish, fennel, dill, espelette crouton

ENTREES

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

VEGGIE BURGER | 17
tallegio, avocado, pickled onions, lettuce, vine ripe tomato

SMOKED DUCK REUBEN | 18
swiss cheese, sauerkraut, cranberry compote, thousand island dressing

STYLE YOUR SANDWICH:
fried egg (2); truffle aioli (2); sub sweet potato fries (2); sub mushroom soup (3)

All sandwiches are served with our SOCO fries or URBAN GREEN SALAD Half and half splits | 2

COCONUT GNOCCHI | 22
Thai curry carrot purée, mint pesto, cilantro, cashews

GRILLED SALMON | 29
Cauliflower puree, celeriac, almost raisins, brown butter vinaigrette

STEAK + FRITES | 27
Flat iron steak, king oyster mushroom, cippolini, mushroom ketchup

SOY GLAZED ROTISSERIE CHICKEN | 26
sticky rice, grilled broccolini, char siu gravy

BRAISED SHORTRIB STROZZAPRETI | 23
Harissa spice, roasted peppers, smoked yogurt, crispy chickpeas, mint

TUNA POKE BOWL | 22
yellowfin tuna, sushi rice, marinated shiitake, cucumber, avocado, pineapple sambal, mango pearls, jicama slaw, roasted soy beans, sriracha aioli

CAULIFLOWER STEAK | 22
beluga lentils, ttc sauce, swiss chard, hazelnut dukkah

5 CHEESE MAC'N CHEESE | 15
2015 + 2016 + 2017 Toronto Mac and Cheese Best of Festival champion, herb bread crumbs
Add bbq braised beef (3)

CHORIZO MAC'N CHEESE | 18
Chorizo, 5 cheese blend, herb bread crumbs, cherry tomatoes, spinach

SIDES

CAULIFLOWER GRATIN | 9
5 cheese, herbed bread crumb
SOCO FRIES | 7
parmesan, garlic, chopped herbs, caper aioli

SWEET POTATO FRIES | 9
with sriracha mayo

GRILLED BROCCOLINI | 7
crispy shallots, truffle aioli

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

socokitchenbar

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FLATBREAD PIZZA

MARGHERITA | 16
fior di latte, san marzano tomato sauce, fresh basil

PUTTANESCA PIZZA | 19
white anchovies, capers, black olives, garlic, chilies, fior di latte

PEPPERONI | 17
Fennel seeds, spicy honey, local pepperoni

SAUSAGE AND PEPPERS | 19
Italian sausage, pickled peppers, basil mayo

ROASTED SQUASH | 19
butternut squash, apple, aged gouda, truffle, arugula

FIG | 19
caramelized onions, blue cheese, arugula, fig reduction

add to any flatbread pizza (\$3 each) mushrooms; pulled chicken; chorizo; kale