

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

## FLATBREAD PIZZA

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

**PUTTANESCA PIZZA | 19**  
white anchovies, capers, black olives, garlic, chillies, fior de latte

**PEPPERONI | 17**  
Fennel seeds, spicy honey, local pepperoni

**TUNA POKE | 16**   
yellowfin tuna, marinated shitake, cucumber, avocado, pineapple sambal, mango pearls, jicama slaw

**MUSHROOM SOUP | 9**   
mixed mushrooms, feta

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

**BEEF TARTARE | 15**  
hanger steak, caramelized onions, pickled mushrooms, maronnaise, grilled bread

**OCTOPUS | 15**   
seed to sausage chorizo, sauce vierge, fennel, espellette crouton

**5 CHEESE MACARONI AND 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

## ENTREES

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

*style your burger:*  
fried egg (2); sub sweet potato fries (2); truffle aioli (2); mushrooms (2); split burger (2) half fries & half salad (2)

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

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

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

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

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

**STRIPED BASS | 29**  
New England clam chowder, Fogo island shrimp, double smoked bacon, leeks

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

**LAMB SHOULDER | 27**  
steel cut oat risotto, Lindsay cheddar, apples, celeriac, pickled mustard seeds

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

**DUCK CONFIT | 28**  
smoked farro, butternut squash, brussel sprouts, plums, mulled wine

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

**8 OZ. GRILLED STRIPLOIN | 34**  
twice baked potato, peppercorn jus, watercress salad, mushroom ketchup

**BRAISED SHORTRIB | 29**  
aged cheddar mash, smoked carrot puree, birch syrup, roasted carrots

## 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)*

**AGED CHEDDAR MASH | 7**  
aged cheddar, chives



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

