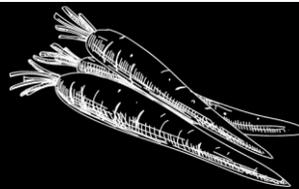


DINNER MENU

Executive Chef Keith Pears | Restaurant Chef Michael Hawryluk



SOCO
KITCHEN + BAR

FOR THE TABLE

ROASTED EGGPLANT | 7
tomato chutney, cashews, crispy shallots, grilled bread

ALMOND HUMMUS | 12
spring vegetables, olive tapenade, gem lettuce

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, strawberry peppercorn vinaigrette

PANZANELLA | 14
heirloom tomatoes, stone fruit, vincotto,
grilled focaccia, white balsamic vinaigrette

ADD TO YOUR SALAD:

grilled avocado | 4
sustainable salmon | 10
grilled chicken breast | 9
grilled prawns | 10

TUNA POKE | 16
yellowfin tuna, marinated shitakes, avocado,
cucumber, lychee salsa, green apple, wasabi mayo

MUSHROOM SOUP | 9
mixed mushrooms, feta
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
Ink puttanesca jalapeno relish, charcoal crouton, basil,
fennel salad

SALMON MI CUIT | 15
Gently cooked salmon, ikura, horseradish cream
cheese, pickled red onion, yuzu gel, rye bread,
everything bagel spice

ENTREES

**SOCO BACON
CHEESEBURGER | 19**
ground chuck and brisket, onion, iceberg lettuce,
tomato, SOCO secret sauce

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
Keto bun | 5*

GRILLED SALMON | 29
Israeli cous cous, cauliflower puree, concentrated
tomatoes, corn, sunflower seeds, habanero mango
salsa

PAN ROASTED HALIBUT | 29
onion broth, king oyster mushrooms, smoked
potatoes, spring onions

LAMB CHOPS | 32
harissa marinated, saffron fregola, smoked carrot
puree, heirloom carrots, carrot top mint pesto

DUCK | 28
smoked farro, spring vegetables, roasted grape jus
gras

CAROLINA BBQ CHICKEN | 26
roasted potatoes, dill pickles, coleslaw, onion ash aioli

8OZ GRILLED STRIPLOIN | 35
twice baked potato, peppercorn jus, watercress salad,
mushroom ketchup

FLATBREAD PIZZA

MARGHERITA | 17
fior di latte, san marzano tomato
sauce, fresh basil

MUSHROOM | 19
wild and cultivated mushrooms, strachino
cheese, truffled pecorino, arugula

PEPPERONI | 17
fennel seeds, spicy honey, local pepperoni

NDUJA SAUSAGE | 19
dates, blue cheese, garlic aioli

PRAWN TAGLIATELLE | 21
spicy n'duja sausage, tomato sauce, basil, spinach,
parmesan

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)

BUFFALO CHICKEN WING MAC'N CHEESE | 18
braised chicken, hot sauce, blue cheese, chicken
skin crumb

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

socokitchenbar

@socokitchenbar

Ocean Friendly Vegetarian Please ask your server for our gluten friendly options

Automatic 18% service charge will be added on the final bill of groups of 15 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.

4 CHEESE | 18
Boursin, strachino, mozzarella, 5 brothers,
roasted garlic, spicy honey

TUNA POKE | 21
yellowfin tuna, marinated shitakes, avocado,
jicama slaw, siracha aioli, scallions
*add to any flatbread pizza (\$3 each)
mushrooms; pulled chicken; nduja; arugula; pepperoni*