

# BRUNCH MENU

Executive Chef Keith Pears | Restaurant Chef Michael Hawryluk



**SOCO**  
KITCHEN + BAR

## BUILD YOUR OWN OMELET | 18

smoked ham, roasted peppers, white onions, swiss cheese, tomato, bacon, scallions, herbed tater tots or fresh cut fruit, choice of toast, preserves

## EGG WHITE OMELET | 19

spinach, tomatoes, feta cheese, avocado, caramelized onions, herbed tater tots or fresh cut fruit

## VEGGIE BENNY | 18

chickpea beet & kale cake, wilted spinach, two poached eggs, ancho pepper hollandaise, herbed tater tots or fresh cut fruit

## PEAMEAL BENNY | 18

two poached eggs, english muffin, breakfast potatoes or fresh cut fruit, citrus hollandaise

## SMOKED SALMON BENNY | 18

Norwegian smoked salmon, two poached eggs, English muffin, herbed tater tots or fresh cut fruit, citrus hollandaise

## AVOCADO TOAST | 18

roasted tomato chutney, whipped ricotta, poached eggs, herb salad, pickled mustard seeds, herbed tater tots or fresh cut fruits

## SHAKSHOUKA | 17

rich pepper stew, poached eggs, spicy lamb merguez sausage, grilled bread

## BERRY CHIA SMOOTHIE BOWL | 13

house made granola, banana, pumpkin seed, compressed fruit, coconut, chia seed pudding

## CHICKEN N' PANCAKES | 18

buttermilk fried chicken, chili maple syrup, apple compote

## BREAKFAST SANDWICH | 17

Brioche bun, pork merguez, smoked cheddar, secret sauce, boursin scrambled egg, caramelized onion, tomato chutney, herbed tater tots or fresh cut fruit

## HUEVOS DIANA | 18

corn tortilla, black beans, sunny eggs, chicken chili con queso, avocado salsa, herbed tater tots or fresh cut fruits

## STRAWBERRY SHORTCAKE STACK | 18

buttermilk pancakes, strawberry compote, custard cream, mind

## MUSHROOM SOUP | 9

mixed mushrooms, feta cheese  
add grilled cheese | 9

## HOUSE BAKED BREAD | 7

maple butter

## SOCO URBAN SALAD | 12

shaved radish, heirloom carrot, granola, preserved lemon vinaigrette, parmesan aioli

## GRAIN SALAD | 13

spinach, feta, grain blend, crispy chickpeas, watermelon, beets, strawberry peppercorn vinaigrette

### add to your salad:

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

## BEYOND MEAT BURGER | 19

lettuce, vice ripe tomato, pineapple, sriracha aioli, crispy shallots

## SOCO BACON CHEESEBURGER | 19

Ground chunk and brisket, onion, iceberg lettuce, tomato, SOCO secret sauce, fries

### style your burger:

add fried egg (2); mushroom (2); truffle aioli (2)  
sub sweet potato fries (2)

*all sandwiches are served with SOCO FRIES or URBAN SALAD.*

## TUNA POKE BOWL | 22

yellowfin tuna, marinated shitakes, avocado, cucumber, lychee salsa, green apple, wasabi mayo, sushi rice

## 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 MAC'N CHEESE | 18

braised chicken, hot sauce, blue cheese, chicken skin crumb

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## FLATBREAD PIZZA

### MARGHERITA | 17

fior di latte, san marzano tomato sauce, fresh basil

### PEPPERONI | 17

fennel seed, spicy honey, local pepperoni

### N'DUJA | 19

Blue cheese, dates, garlic aioli

## SIDES

CHICKEN CHORIZO SAUSAGE | 6  
SPICY LAMB MERGUEZ SAUSAGE | 6  
SMOKED SALMON | 6  
SMOKED BACON / PEAMEAL / PORK SAUSAGE | 5  
BOWL OF FRESH FRUIT AND BERRIES | 7  
MINI MAC'N CHEESE | 10  
AVOCADO | 4  
SPICY MAPLE SYRUP | 2

## BEVERAGES

DAILY SMOOTHIE | 6  
FRESH FRUIT SMOOTHIE | 6  
ORANGE, GRAPEFRUIT, APPLE CRANBERRY OR V8 JUICE | 4  
MILK CHOCOLATE, HOT CHOCOLATE | 4  
STARBUCKS™ COFFEE, TAZO™ | 4  
LATTE, CAPPUCCINO | 5  
MOCHA, CARAMEL MACCHIATO | 6  
AMERICANO, ESPRESSO | 4

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Ask your server for Gluten Free Options



Ocean Friendly



Vegetarian

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.