

SOHO
GRAND

Hotel

STARTERS

Crudités 14

GREEN GODDESS & ROASTED TOMATO DIP

Snack Trio 12

HAND CUT POTATO CHIPS
SRIRACHA PEAS, PARMESAN CRISPS

Roasted Baby Beets 16

GRAPEFRUIT, GOAT CHEESE, GARDEN HERBS

Truffle Beignets 18

PECORINO, WHITE & BLACK TRUFFLE, PEPPER

Soup of the Day 14

CHEF'S DAILY SELECTION

Tuna Crudo 26

PONZU, CUCUMBER, SESAME, AVOCADO

Classic Shrimp Cocktail 22

TRADITIONAL COCKTAIL SAUCE, LEMON

Ricotta & Pita 16

FRESH RICOTTA, GRILLED PITA BREAD
OLIVE OIL, SEA SALT

Steak Tartare 18*

CLASSIC GARNISHES, GRILLED SOUR DOUGH

Artisanal Cheeses 18/24

BAYLEY HAZEN BLEU (VT, COW)
KUNIK (NY, COW/GOAT)
VERANO (VT, SHEEP)
ROELLI RED ROCK (WI, COW)
BONNE BOUCHE (VT, GOAT)

Charcuterie Board 18/26

DELAWARE FIREBALL (IN)
DODGE CITY (IN)
MOUSSE TRUFEE (NY)
SOUTH CIDER SALAMI (IA)
LA QUERCIA PROSCIUTTO (IA)

SALADS

Grand Chopped Salad 19

GRILLED VEGETABLES, BALSAMIC
VINAIGRETTE

Add

GRILLED CHICKEN 8
GRILLED SALMON 10
LOBSTER 12

Nicoise Salad 22

CONFIT TUNA, ARUGULA, EGG,
LEMON VINAIGRETTE

Roasted Squash & Bitter Greens 18

BLUE CHEESE, DRIED FRUIT, PEPITA BRITTLE,
BROWN BUTTER VINAIGRETTE

Tuscan Kale Salad 18*

TOASTED SOURDOUGH CRUMBS, PARMESAN,
CREAMY ANCHOVY DRESSING

MAIN

BONE IN RIB EYE rosemary & garlic potatoes, sauce vin rouge 55

WHOLE ROASTED BRICK CHICKEN seasonal vegetables, natural jus 30

ROASTED ICELANDIC COD thyme potatoes, asparagus, dille creme fraiche 28

GRILLED CHEESE SANDWICH 3 cheese blend, mustard mayo, hand cut fries 18

SPAGHETTINI PASTA tomato, basil, burrata 20

ADD GRILLED CHICKEN 8

CONSUMING UNDERCOOKED OR RAW SEAFOOD, MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS

CLASSICS

Steak Frites 32

PEPPER CRUSTED BLACK ANGUS BEEF,
CHIVE BUTTER, HAND CUT FRIES

Grilled Chicken Sandwich 21

AVOCADO, CRISPY BACON, LETTUCE,
TOMATOES, CHIPOTLE AIOLI, FRIES

Grand Burger 28

DRY AGED CUTS, WATERCRESS, SHROPSHIRE
BLUE, TOMATO JAM, HAND CUT FRIES

Omelet of the Day 18

FRENCH FRIES, MIXED GREENS

Baked Macaroni & Cheese 18

ADD TRUFFLE 16 LOBSTER 12 BACON 8

ADDITIONS

Foraged Mushroom · Hand Cut Fries · Sweet Potato Fries
Creamed Spinach · Brussel Sprouts 10

DESSERT

Warm Apple Cobbler CARAMELIZED FRESH APPLES, DULCE DE LECHE GELATO, FLAKY STREUSEL 14

Grand Sundae VANILLA BEAN GELATO, WARM CHOCOLATE SAUCE, PEANUTS, CARAMEL CORN, PEANUT BRITTLE 14

New York Cheesecake FRESH FRUIT, WHIPPED ORGANIC CREAM 14

Chocolate Galette VANILLA BEAN GELATO, CHILI 14

Strawberries & Mascarpone HONEY, BLACK PEPPER 14

Grilled Donut BOURBON-PECAN GELATO 14

(*CONTAINS RAW EGGS)

GLUTEN FREE OPTIONS AVAILABLE

*APPLICABLE TAXES AND A 20% SERVICE CHARGE WILL BE ADDED TO THE CHECK FOR PARTIES OF SIX OR MORE

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COCKTAILS

SOHO GRAND CLASSICS

16

Old Fashioned

BOURBON, DEMERARA
SUGAR, ANGOSTURA BITTERS

Tom Collins

GIN, LEMON JUICE, LEMON PEEL,
SELTZER

The Vesuvio

VODKA, SPICED PEAR, LEMON JUICE,
GINGER, HONEY, SELTZER

Boulevardier

BOURBON, CAMPARI,
SWEET VERMOUTH

Grand Margarita 22

TEQUILA, GRAND MARNIER, COMBIER, FRESH LIME

Old Cuban

WHITE RUM, LIME, SIMPLE
SYRUP, SPARKLING WINE, MINT

El Diablo

BLANCO TEQUILA, LIME JUICE,
GINGER, CREME DE CASSIS, SELTZER

Hell's Hundred Acres

MEZCAL, TEQUILA, LIME, ST. GERMAIN,
SIMPLE, CELERY SHRUB

Sazerac

RYE, ABSINTHE, BITTERS,
DEMERARA SUGAR

SOHO GRAND ORIGINALS

16

This Magic Moment

BOURBON, JAMAICAN RUM, P.X. SHERRY,
BANANE DE BRESIL, COCONUT, CURRY
BITTERS

Groovy Thing

RYE, SCOTCH, LEMON, PINEAPPLE,
HONEY, CHAMOMILE

Gypsy Woman

GIN, CREME DE PECHE, LEMON,
CARDAMOM

Gimme Friction

VODKA, APRICOT DE ROUSSILLON,
VANILA, LEMON, CHERRY BITTERS,
SPARKLING WINE

WINES

SPARKLING

Billecart-Salmon, Brut NV, Champagne

TOAST, CELEBRATORY CLASSIC GLASS \$22/BTL \$110

Cremant, Manoir de la Tete Rouge Brut, NV, FR

HERBAL, GREEN APPLE, DRY GLASS \$16/BTL \$72

Cremant, Manoir de la Tete Rouge Brut 'Rosé' FR

RED CURRANT, DRY, REFRESHING BTL \$84

Billecart-Salmon, Brut Rosé, NV, Champagne

RED CURRANT, SMOKE, CLASSIC BTL \$260

Dom Perignon, Brut, 2006, Champagne

DRIED FLOWERS, ALMOND BTL \$550

Billecart-Salmon, Blanc de Blancs, FR 2004

PEARLS, SPRITZ, WHITE ROSES BTL \$385

ROSÉ

Denay, Rosé Grier, Loire, FR 2016

CLASSIC, LUSH, RASPBERRY GLASS \$16/BTL \$64

Matthiasson Rosé, Napa Valley, CA 2015

STRAWBERRY, LIGHT, REFRESHING BTL \$72

WHITE

Sancerre, Dezat, Loire 2016

CLASSIC, LUSH, TROPICAL GLASS \$16/BTL \$64

Gruner Veltliner "Stein", Jurtschitsch, AT 2015

HERBAL, DRY, EXOTIC GLASS \$14/BTL \$56

Chardonnay, Xavier Benier, Burgundy, FR 2016

PEACH SKIN, STONES GLASS \$14/BTL \$56

Verdelho, Forlorn Hope, Sierre Foothills, CA 2014

HERBAL, LEAN, EXPRESSIVE GLASS \$16/BTL \$64

Roussanne, Maison P-U-R, 'Energie', Loire, FR 2015

CITRUS, HONEYCOMB GLASS \$14/BTL \$56

Chardonnay, L'Oliveto, Russian River, CA 2014

BARREL FERMENTED, LUSH, HINTS OF OAK BTL \$74

Riesling, Sybille Kuntz, Mosel, GER, 2015

CITRUS, CRISP, BALANCED BTL \$74

Soave, Inama, Veneto, IT 2016

HONEY, CHAMOMILE, MINERAL BTL \$58

Puligny-Montrachet 'Les Charmes', Dupont, FR 2015

STONEFRUIT, ELEGANT BTL \$160

Corton Charlemagne, Juillot, Burgundy, FR 2012

RICH, AMBER, FINE BTL \$285

RED

Corbieres, 'Fournas', Sainte-Croix, FR 2015

EARTHY, MINTY SPICE GLASS \$14/BTL \$56

Rioja "Crianza", Vina Amezola, Spain 2012

STRAWBERRY, TOBACCO GLASS \$14/BTL \$56

Brouilly, 'VV', Xavier Benier, FR 2016

THE FALL CLASSIC! GLASS \$14/BTL \$56

Pinot Noir, RLR Vineyard, Suelo, Sonoma, CA 2015

LUSH, SMOOTH GLASS \$16/BTL \$64

Bordeaux, Chateau Massereau 'Cuvee K', FR 2006

BOLD, TRADITIONAL ELEGANCE GLASS \$16/BTL \$64

Cabernet Sauvignon, Scholar & Mason, Napa, CA 2013

FULL, POWERFUL, CLASSY BTL \$76

Barolo, Mauro Veglio, Piemonte 2011

ARTISANAL, BLACKBERRIES & EARTH BTL \$98

Cabernet Sauvignon, Leonetti, Walla Walla, WA 2014

BIG, BOLD, STRUCTURED BTL \$275

Gevrey-Chambertin, Serafin Pere & Fils, FR 2012

TERROIR, EARTHY, ELEGANT BTL \$375

BEERS

DRAFT

Sly Fox Pikeland Pils 9

DRY, REFRESHING, LIGHT BODIED
GERMAN-STYLE PILS

Bronx Pale Ale 9

CRACKER, GRASSY, FLORAL

Brooklyn Brewery 9

SEASONAL BEER

Catskill Brewery 'Helles Bock' 9

MALT, CLEAN, LIGHT

Shacksbury Dry Cider 9

CRISP, YEAST, DRY

LOCAL BOTTLES

Victory Prima Pils 9

LIGHT HOPS, HERBS, THIRST-QUENCHING

Sankaty Light Lager 9

SIMPLE, CITRUS

Brooklyn Sorachi Ace 9

LEMONGRASS, CLEAN, AROMATIC

Left Hand Milk Stout Nitro 9

CREAMY, CHOCOLATE, FULL BODIED

Ithaca Flower Power 10

RIPE FRUIT, SWEETER HOPS

Greenport Harbor Black Duck 9

RIPE FRUIT, SWEETER HOPS
GRAIN, SPICE, HERBS

CHOICE BOTTLES

Kent Falls 'Anachronism' 25

SMOKE, PINE, WHEAT

Stillwater Tuppence 18

SMOOTH, Funky, COFFEE

Urban Family Agronomy 28

HAZY, DRIED FRUIT, CRACKER

BOTTLE CONDITIONED

Blackberry Farm Cherry Stout 28

MALT, BITTER, CHERRY

Maine Peeper Ale 14

DRY, HOPS, BALANCED

Oxbow Sasuga 45

TROPICAL, Funky, SOUR

ALL DAY

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