

## Summer Restaurant Week 3 Courses for 25

### Featured Beverages

**Beer Flights** 11  
 Select three draft beers  
 to build your flight

**SoBo Watermelon Crush** 8  
 fresh muddled watermelon, lime juice, mint,  
 simple syrup, pinot grigio

**Featured French Wine Flight** 12  
 La Villa de Maison Vialade  
 Languedoc White - Rosé - Red

### Starter *(select one)*

**Cold Honeydew Serrano Soup** Greek yogurt, pine nuts, mint n, v, vegan without the yogurt

**House Salad** spiced apples, cucumbers, tomatoes, pickled onions, Great Hill blue cheese with house vinaigrette v, g

**Arugula Salad** smoked strawberry vinaigrette, asparagus, pickled fiddlehead ferns, goat cheese, strawberries, sunflower seeds v, g

**Grilled Stuffed Grape Leaves** lamb, mint, tzatziki aioli g

**Spinach Pie** crispy phyllo, spinach, feta cheese v

**Mac-n-Cheese** chopped tomatoes, cheddar cheese, crumb top v

### Main *(select one)*

**Dry Rubbed Bavette Steak** 8 oz bavette steak, blue cheese butter, creamed spinach, roasted fingerling potatoes g Add \$4

**Stuffed Cubanelle Pepper** fire roasted tomato sauce, quinoa, Israeli salad, lemon tahini dressing g, ve (w/o dressing)

**Korean Chicken Fried Steak** kimchi collard greens, soy-garlic mashed potatoes, ssamjang gravy

**Seared Salmon** tomatillo quinoa, fennel pico de gallo, blood orange, house spicy mole g Add \$2

**Chicken Pot Pie** chicken & vegetables with a savory house made pastry

**Summer Spaghetti** house made pasta, heirloom tomatoes, zucchini, summer squash, olive oil, fresh basil v

**SoBo Burger** 8 oz Creekstone Farms angus burger, applewood smoked bacon, roasted tomatoes, lettuce, cheddar cheese  
 & house mayo on a house made roll, served with green salad & roasted fingerling potatoes Add: Fried Egg \$2

### Dessert *(select one)*

**S'mores Frozen Fudge Pop**  
 graham cracker crumbs, chocolate  
 raspberry ganache, marshmallow fluff

**Strawberry Shortcake**  
 house made sweet biscuit, macerated strawberries,  
 whipped cream, basil ice cream

**Carrot Cake**  
 butter rum raisins

## à la Carte

### Spreads

crostini, vegetables

select three 15 / all four 18

**House Smoked Salmon** g 9  
 goat cheese, fresh herbs

**Rosemary Hummus** ve, g 8  
 preserved lemon oil

**Chicken Liver Mousse** g 9  
 spiced apple

**Spicy Feta** v, g 8  
 roasted garlic, jalapeño

### Sides

**Creamed Spinach** v, g 5

**Roasted Brussels Sprouts** v, g 8  
 goat cheese, charred orange hibiscus butter

**Roasted Fingerling Potatoes** ve, g 5

<b>Pasta Mondays</b> house made pasta, side salad & house wine or draft beer \$20	<b>Music Tuesdays</b> acoustic ■ jazz	<b>Wednesdays &amp; Sundays</b> \$25 select bottles	<b>Saturday &amp; Sunday Brunch</b> Best biscuit in Baltimore
<b>SoBo Happy Hour @ the Bar &amp; Outdoor Tables</b>			
Monday – Friday 5 pm – 7 pm \$5 house wine, sangria & draft beers / \$4 & \$5 select appetizers			

***Our food, desserts & breads are prepared fresh from scratch daily using seasonal ingredients.***

***Please, no substitutions.***

Please alert your server of all allergies prior to ordering. v – vegetarian ve – vegan g – gluten free n – contains nuts

A gratuity of 20% will be added to parties of five or more.

SoBo Café follows sustainable practices by composting food waste & recycling glass, metal, plastic & paper products.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

