

**Featured Beverages**

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

**Mulled Wine** 8

**Seasonal Cocktail** 8

**Wine Flights** 13  
 Select three wines by the glass  
 to build your flight

**Starter** *(select one)*

**Red Lentil Soup** crispy kale, coconut crema ve, g

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

**Apple & Spinach Salad** apples, tomatoes, pepitas, spinach, fresh mozzarella, maple cider vinaigrette v, g

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

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

**Thai Curry PEI Mussels** sustainably farm raised, Lemongrass, coconut milk, shallot, red curry, red pepper, jicama, cilantro, crostini

**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

**Soba Noodle Sauté** peanut encrusted tofu, snap peas, roasted portabella mushrooms, portabella jus ve

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

**Sear Peruvian Anticucho Salmon** guajillo chili glaze, green onion, saffron rice, roasted asparagus, queso crema Add \$2

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

**Pork Chop** brined & roasted 10 oz chop, brown sugar cayenne butter, fingerling sweet potatoes, broccolini, pink lady apple sauce g

**Seared Scallops** day-boat dry scallops, leek confit, arugula salad, farro, honey citrus vinaigrette, Brussels sprouts Add \$4

**Acorn Squash Carbonara** house made spaghetti, baby peas, house smoked beef bacon, sage

**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)*

**Mexican Hot Chocolate**  
 guajillo, cayenne, cinnamon v, g

**Poached Pear**  
 sweetened goat cheese, pistachios  
 ve without goat cheese, n, g

**Carrot Cake**  
 butter rum raisins v, n

**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

**Pasta Mondays**  
 house made pasta, side salad &  
 house wine or draft beer \$20

**Music Tuesdays**  
 acoustic ■ jazz

**Wine Wednesdays & Sundays**  
 \$25 select wine bottles

**Saturday & Sunday Brunch**  
 Best biscuit in Baltimore

**SoBo Happy Hour @ the Bar & Outdoor Tables**

Monday – Thursday 5 pm – 7 pm Friday 4 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.

