

Featured Beverages

Beer Flights 12
 Select three draft beers to build your flight

Mulled Wine 8
 red wine, spices

SoBo No. 6 10
 St. Raphael Aperitif, pear wine reduction, honey simple syrup, bitters

Wine Flights 14
 Select three wines by the glass to build your flight

Starter *(select one)*

Thai Tomato Soup Thai basil, red curry, coconut milk v, g

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

Spinach & Apple Salad pickled turnips, dried cranberries, toasted almond, mustard vinaigrette, brie on toast v, n

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 \$2

Stuffed Cubanelle Pepper riced cauliflower & smoky red chimichurri stuffing, three bean stew, salsa criolla, tofu crema ve, g

Pork Chop brined & roasted 10 oz chop, brown sugar cayenne butter, mashed sweet potatoes, green beans, stewed cinnamon apples g

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

Seared Salmon French lentils, bacon, kale, golden raisins, celeriac purée, raspberry gastrique g Add \$1

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

Porcini Mushroom Fettuccine butternut squash, broccoli, pistachio, porcini mushroom cream sauce, Romano cheese v, n

Seared Scallops day-boat dry scallops, kabocha squash purée, braised Swiss chard, soppressata, toasted Marcona almonds g, n Add \$3

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 Avocado \$2

Dessert *(select one)*

Chocolate Pudding
 whipped cream 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 6

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

Roasted Fingerling Potatoes ve, g 6

Pasta Mondays house made pasta, side salad & house wine or draft beer \$20	Music Tuesdays acoustic ■ jazz	Wednesdays & Sundays \$25 select bottles of wine	Saturday & Sunday Brunch Best biscuit in Baltimore
SoBo Happy Hour @ the Bar & Outdoor Tables			
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.

