



# Vegan Restaurant Week

## Flights

**Beer Flight** 12  
Select three draft beers  
to build your flight

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

## Salad, Soup & Starter

<b>Thai Tomato Soup</b> thai basil, red curry, coconut milk	ve, g	5 / 7
<b>House Salad</b> spiced apples, cucumbers, tomatoes, pickled onions with house vinaigrette	ve, g	6 / 9
<b>Spinach &amp; Apple Salad</b> pickled turnips, dried cranberries, toasted almond, mustard vinaigrette	ve, n	11
<b>Add to any salad: Marinated Tofu</b> 8		
<b>Rosemary Hummus</b> preserved lemon oil, served with crostini & vegetables	ve, g without the crostini	8
<b>Grilled Vegetable Flatbread</b> arugula pesto, red pepper, wild mushroom, tofu crema	ve, n	11

## Main

<b>Stuffed Cubanelle Pepper</b> riced cauliflower, smoky red chimichurri, three bean stew, salsa criolla, tofu crema	ve, g	17
<b>Thai Buddha Bowl</b> brown rice, cilantro, cucumber, cilantro, jalapeño, pickled carrots, pickled onions, spicy red beans, sesame kale	ve	16
<b>Mushroom Linguine</b> butternut squash, broccoli, pistachio	ve, n	19
<b>Mediterranean Farro Salad</b> roasted seitan with spicy harissa, baby arugula, farro, toasted walnuts, lemon tahini dressing	ve, n	15
<b>Mushroom Bahn Mi Sandwich</b> soy marinated mushrooms, pickled veggies, cilantro, mint, citrus vinaigrette served with green salad & roasted fingerling potatoes	ve	14

## Side

**Roasted Brussels Sprouts** ve, g 8  
charred orange hibiscus honey vinaigrette

**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>Wine Wednesdays &amp; Sundays</b> \$25 select wine bottles	<b>Saturday &amp; Sunday Brunch</b> Best biscuit in Baltimore
<b>SoBo Happy Hour @ the Bar &amp; Outdoor Tables</b>			
Monday – Thursday 5 pm – 7 pm		Friday 4 pm – 7 pm	\$5 house wine, sangria & draft beers / \$4 & \$5 select appetizers

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

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.

