

MENU

Beer & Wine Available To Go (Sundays included)



STARTERS

COLD HONEYDEW SERRANO SOUP G VE

Greek yogurt, mint 5 / 7 vegan without the yogurt

FRENCH ONION SOUP

ciabatta bread, gruyere 9 SUB: gluten-free bread 1

CRAB DIP IN A BREAD BOULE

spinach, artichoke, horseradish, Old Bay toast 14

ROASTED BRUSSELS SPROUTS G V

goat cheese, charred orange hibiscus butter 9

SPINACH PIE V

crispy phyllo, spinach, feta cheese, served with jalapeño-dill sour cream 10

CHEESE PLATE

brie, Danish blue cheese, house whipped garlicky goat cheese, orange-cardamom jam, Dijon mustard, crostini 12

HOUSE SMOKED CHICKEN WINGS G

served with carrots, celery & house made ranch dressing 12

SELECT ONE: Buttery Old Bay, BBQ, Sriracha-Maple, Buffalo

LOADED FINGERLING POTATOES G

bacon, mozzarella & provolone cheeses, green onion, jalapeño-dill sour cream 9 ADD: fresh jalapeños 2

ROASTED CORN & POBLANO FLATBREAD V

salsa roja, feta, cilantro, lime crema 11

ADD: really good bacon 3 | white anchovies 3 | fresh jalapeños 2

ADD TO ANY SALAD

seared salmon 11 | flank steak 9 | chicken breast 8

HOUSE SALAD G V

spiced apples, cucumbers, tomatoes, pickled onions, great hill blue cheese with house vinaigrette 7 / 10

CAESAR SALAD

hearts of romaine, croutons, with a lemony caesar dressing 7 / 10

ADD: white anchovies 3

GARDEN RANCH SALAD

greens, tomatoes, pickled onion, applewood smoked bacon, croutons with house made ranch dressing 11

UPGRADE: **SOUTHWEST RANCH SALAD**

avocado, roasted corn, shredded cheddar 14

SPREADS

crostini, vegetables

ROSEMARY HUMMUS G VE

preserved lemon oil 8

SPICY FETA G V

roasted garlic, jalapeño 8

SIDES

CREAMED SPINACH G V 6

ROASTED FINGERLING POTATOES G VE 6

LIGHT FARE

CHICKEN POT PIE

chicken and vegetables with a savory pastry 19

COCONUT CHICKPEA MASALA VE

roasted cubanelle pepper, basmati rice, cilantro 18

THAI CURRY PEI MUSSELS

sustainably farm raised, lemongrass, coconut milk, shallot, red curry, cilantro, crostini 13 ADD: extra crostini 50¢

MAC-N-CHEESE V

grape tomatoes, cheddar cheese, crumb top 8 / 11

ADD: really good bacon 3 | fresh jalapeños 2

SOBO BURGER 8oz Creekstone Farms burger, bacon,

cheddar cheese, roasted tomatoes, lettuce, mayo,

served with green salad & roasted fingerling potatoes 16

ADD: fried egg 2 | avocado 2 | SUB gluten-free roll 2

VEGGIE BURGER V 6oz beyond burger,

roasted tomatoes, lettuce, cheddar cheese and house mayo on a roll,

served with green salad & roasted fingerling potatoes 16

CHOOSE: green salad, pasta salad, potato chips or

roasted fingerling potatoes

PITA SANDWICH chicken or gyro (beef & lamb) tomatoes,

red onion, peppers, house pickled veggies, tzatziki sauce 13

FRENCH DIP seared flank steak, caramelized onions,

horseradish, mozzarella & provolone cheeses, served with au jus 15

SRIRACHA CHICKEN WRAP

melty cheese blend, sriracha mayo, house hot 15

BRIE BLT arugula, bacon, roasted tomatoes, brie,

herbs de Provence vinaigrette, multigrain 13

MAIN

DRY RUBBED BAVETTE STEAK G

bleu cheese butter, creamed spinach, roasted fingerling potatoes 26

GEMELLI PASTA VE

chunky tomato sauce with olives and capers 18

ADD: roasted chicken breast 8

SALMON NICOISE G

string beans, heirloom tomatoes, mixed greens, cucumbers, fingerling

potatoes, olives, beet pickled eggs, crispy capers

in an herbs de Provence vinaigrette 24

ITALIAN CHICKEN

roasted cage-free half chicken, fresh mozzarella, crispy gnocchi with

basil pesto, charred tomato, tomato butter 22

KOREAN SHORT RIB

kimchi collard greens, soy-garlic mashed potatoes, ssamjang gravy 20

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BEVERAGES

COCKTAILS 8

- Aperol Spritz *sparkling wine, soda water*
- SoBo Sunrise *sake, OJ, grenadine*
- Watermelon-Mint Crush *sake*
- House Made Red Sangria *pitcher 30*
- Shandy *pilsner, lemonade*
- SoBo Apple Cart *white wine, sparkling cider, lime juice*
- Cloudy with a Slight Chance of Rain *white wine, ginger beer,*
- Vermouth, La Copa Gonzalez Byass - Jerez, SP
on the rocks with an orange wedge

DRAFT BEER

Ask about our local seasonal selections

BEER / CIDER / SELTZER - BOTTLE/CAN

Ask about our selections

WINE

RED

- Blend - Bordeaux Supérieur - Cab Sauv/Cab Franc/Merlot,
L'Enclos de Saint-Jacques (FR) 36
- Blend - Petite Sirah/Cab Sauv/Petit Verdot,
Murrieta's Well The Spur (CA) o 44
- House Cabernet Sauvignon (AU) 10 / 36
- Cabernet Sauvignon, Justin (CA) 58
- Grenache/Mourvèdre/Syrah, Barossa Valley (AU) 9 / 32
- Malbec, Waterbrook (WA) o 32
- Merlot, Round Hill (CA) o 8 / 28
- Pinot Noir, Garnet (CA) 36
- Pinot Noir, Love, Oregon (OR) 48
- Rioja Reserva, Marqués de Cáceres (SP) 40

ROSÉ

- Blend (Grenache, Mourvedre), Hayes Ranch (CA) 9 / 32
- Gamay Noir, Maison L'Envoye (FR) 10 / 36
- Blend (Gren, Cab, Syrah), Montrose, Languedoc (FR) 12 / 44

SPARKLING

- Prosecco, Mionetto (IT) 187 ml 11
- Sparkling Rosé, Mionetto (IT) 187 ml 11
- Prosecco - Brut, Ruggeri Argeo, D.O.C. (IT) 36
- Rosé, Brut, Gratien & Meyer Cremant de Loire (FR) 40

WHITE

- Albariño, Morgadío, Rías Baixas Legado Conde (SP) 10 / 36
- House Chardonnay 9 / 32
- Chardonnay, Maison L' Envoye (FR) 40
- Pinot Grigio, Cantina Zaccagnini (IT) 10 / 36
- Riesling, Frisk "Prickly" (AU) 8 / 28
- House Sauvignon Blanc (FR) o 10 / 36
- Sauvignon Blanc, Greywacke (NZ) 42
- Vihno Verde, Azevedo (PT) 8 / 28
- Viognier, Cline (CA) 9 / 32

SWEETS & SNACKS

- ASSORTED DESSERT BOX** V 6
- RAVENS COOKIE** V 3
- PUMPKIN SUGAR COOKIE** V 3
- PUMPKIN MUFFIN** V 4
- APPLE TART** V 7
- SMITH ISLAND CAKE** V 8
- CARROT CAKE** V, N cream cheese frosting 8
- FLOURLESS CHOCOLATE CAKE** G V 7
- HOUSE WHITE CHEDDAR POPCORN** G V 3

KETO & PALEO FRIENDLY

SELECT YOUR PROTEIN

- DRY RUBBED BAVETTE STEAK** G 25
- SEARED SALMON** G 24
- ROASTED CHICKEN** G roasted cage-free 22
- SOBO BURGER**
8oz Creekstone Farms angus burger, applewood smoked bacon,
cheddar cheese, roasted tomatoes, lettuce 16
add fried egg + 2 | add avocado + 2 | with gluten-free roll + 2

SELECT TWO SIDES

- STRING BEANS** G VE
- GREEN SALAD** G VE
- ROASTED BRUSSELS SPROUTS** G VE
- ROASTED FINGERLING POTATOES** G VE

WEEKLY SPECIALS

- PASTA MONDAY** weekly specialty pasta, a side salad (house or caesar) 15 (20 with a draft or house wine)
- WING WEDNESDAY** house smoked wings 8
- THURSDAY BURGER NIGHT** weekly specialty burger, a side salad and roasted potatoes 15 gluten-free bread available +2

BUSINESS BREAKFAST OR LUNCH

CATERING?

WE OFFER : INDIVIDUALLY PACKAGED
MEALS AND CONTACT-FREE DELIVERY
WE DELIVER