

CHEF DE CUISINE
Charles Ferguson
SOUS CHEF
Jason Burke



SERVICE
Monday - Friday
11am - 3pm
Saturday & Sunday
10am - 3pm

APPETIZERS

CORNBREAD MUFFINS.....6
house pimento cheese, bacon jam

FRIED OKRA BASKET.....10
Tossed in seasoned flour and fried to a crispy golden brown. Served with house made bam bam sauce. **V**

FRIED GREEN TOMATOES.....8
Crispy cornmeal fried green tomatoes, with tomato jam and drizzled with chevre fondue. **V**

FRIED DILL PICKLES.....10
Tangy dill pickle slices fried and tossed in Cajun spices. Served with housemade jalapeño ranch. **V**

LETTUCE WRAPS.....10
Teriyaki glazed chicken breasts with romaine lettuce leaves, pickled slaw, and crispy Chinese noodles. **GF**

SOUPS & QUICHE

SOHO'S FAMOUS TOMATO BASIL BISQUE.....4|6
A classic for over 20 years!
Made with fresh basil, cream, and San Marzano tomatoes. **V,GF**

CLASSIC SOHO COMBO.....10
Grilled cheese sandwich with pimento aioli served with a cup of Soho tomato basil bisque and choice of a side. **V**

GRILLED CHEESE ADD-ONS:
tomato slices **\$.50**, spinach **\$.50**
fried jalapeños **\$.50**, fried pickles **\$1**
fried green tomatoes **\$2**
thick cut bacon **\$2**
ham **\$2**, turkey **\$2**
chicken breast **\$4**

QUICHE DU JOUR.....9
Served with a side salad or a cup of soho tomato basil bisque.

SALADS

SOUTHERN COBB.....10
romaine, smoked bacon, pickled red onion, tomato, toasted pecans, chopped egg, blue cheese, red wine vinaigrette **V,VE,GF**

FRIED GOAT CHEESE.....10
spinach, bacon, red onion, toasted almonds, raisins, fried goat cheese, pink poppyseed dressing **V,GF**

SOUTHWESTERN.....10
mixed greens, black beans, corn salsa, tomato, pickled red onion, avocado spread, cheddar jack cheese, fried jalapeños, cilantro lime dressing **V,GF**

BLACKENED TUNA & CITRUS..12
mixed greens, pickled fennel, red onion, almonds, orange & grapefruit segments, citrus vinaigrette** **V,GF**

ADD-ONS: chicken \$4, tuna \$7**, mahi mahi \$7, shrimp \$9, salmon \$9**, crab and salmon croquette \$8

ADDITIONAL SAUCES & HOUSEMADE DRESSINGS \$.50

bam bam sauce, jalapeno ranch, garlic aioli, pimiento aioli, remoulade, red wine vinaigrette, pink poppy seed dressing, cilantro lime dressing, teriyaki sauce

ENTRÉES

SERVED WITH CHOICE OF 2 SIDES

CHICKEN FRIED CHICKEN.....13
buttermilk marinated & cajun dredged organic chicken breast, hot sauce, Readee's Bees honey

SEAFOOD POT PIE.....14
creamy shrimp, lump crab and vegetables with a puff pastry crust

CRAB & SALMON CROQUETTE...13
6oz jumbo lump crab & salmon cake, pickled slaw, served with remoulade

FRESH CATCH.....13
6oz salmon filet, seared or blackened, served with remoulade sauce**

SANDWICHES

SERVED WITH CHIPS & DILL PICKLE OR CHOICE OF 1 SIDE

FRIED GREEN TOMATO.....9
cornmeal encrusted green tomato, toasted goat cheese, spinach, sweet tomato & oregano jam, toasted wheat bread, add bacon or fried egg \$2/each** **V**

HOWLIN' CHICKEN.....12
Fried chicken breast, fried pickles, cheddar cheese, house made jalapeño ranch, toasted honey oat roll. Add bacon, or slaw \$2/each

DURRENCE FARM BURGER....11
6oz local grass-fed beef burger, cheddar cheese, lettuce, tomato, onion, ketchup, mustard, toasted honey oat roll, add bacon \$2**

FISH TACOS.....12
grilled mahi mahi, pickled slaw, avocado, corn & black bean salsa, fresh lime, flour tortillas

CHICKEN & WAFFLES.....14
Crispy fried chicken breast drizzled with bourbon rosemary infused syrup, buttermilk waffles. Add thick cut bacon, fried egg \$2/each

SEARED SALMON BLT.....12
spinach, bacon, tomato, tangy garlic aioli, toasted honey oat roll**

CHICKEN SALAD.....10
creamy chicken salad, lettuce, tomato, toasted white bread

CLASSIC TURKEY.....10
spring mix, tomato, cheddar cheese, bacon jam, garlic aioli, artisan wheat bread

SIDES.....3

MASHED SWEET POTATOES V, GF
FRIED OKRA V
STEAMED BROCCOLI VE, GF

ROASTED CAULIFLOWER V,GF
MAC 'N CHEESE V
PICKLED COLE SLAW V,GF

CUCUMBER & TOMATO SALAD VE,GF
BRAISED COLLARD GREENS GF
SIDEWINDER FRIES V

V=vegetarian VE=vegan GF=gluten free Guests must indicate how they need dishes prepared.

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness to-go orders subject to a 10% gratuity, split plate fee \$1



SPARKLING

PRIVATE CUVÉE , prosecco, italy nv	39 9
FREIXENET , cava, spain nv	29 7
J.P. CHENET , rosé, spain nv	34 8

ROSÉ

JEAN-LUC COLOMBO	34 8
Cape Bleue, italy 2018	

WHITE

CHARDONNAY

EL VIEJO DEL VALLE	29 7
chile 2018	
BUTTERNUT	39 9
california 2017	

SAUVIGNON BLANC

WHITE'S BAY BLACK LABEL	39 9
new zealand 2018	

AROMATIC WHITES

AVELEDA , alvarinho	34 8
portugal 2018	
GABRIELLA , pinot grigio	29 7
italy 2017	
S.A. PRUM ESSENCE , riesling	39 9
germany 2018	

SODA

coke . diet coke . sprite
gingerale . pibb xtra
iced tea . lemonade . barq's root beer
Fever Tree ginger beer . orangina

COFFEE DRINKS

proudly serving Lavazza Italian coffee
COFFEE.....2

TEA SERVICE

ASK YOUR SERVER
TO SEE OUR SELECTION
\$3.00

Opening its doors in 1997, Soho South Cafe is located in the heart of Historic Downtown Savannah, appropriately named after the iconic New York neighborhood for its proximity to nearby shops and entertainment venues. Built originally as an automotive service station in 1945, the building sat vacant for a number of years before it was transformed into a restaurant.

COCKTAILS

HONEY BEE TEA...9

Dixie Wildflower Honey vodka,
lemon, simple, green tea, berries, soda

LAVENDER 75...9

The Botanist gin, lavender syrup,
lemon, topped with sparkling

BERRY BASIL MULE...9

Three Olives Vodka, fresh
lime juice, agave, basil leaves,
topped with Fever Tree ginger beer,
raspberry garnish

THE COLD BREW...10

Skyy Cold Brew infused vodka,
Avion Espresso liqueur,
Crème de Cocoa, cold brew, cream

THE SOHO GIMLET...9

Brockman's gin, lime, simple, basil

WANGO MANGO...10

1792 Ridgemont Reserve bourbon,
mango syrup, lemon, berries, gingerale

SAVANNAH ROSE...10

The Botanist gin, St. Germain, lemon
juice, mint, simple, topped with
Fentiman's Rose Lemonade Ginger Beer

PEACHY PIMM'S...9

Three Olives Vodka, Pimm's no. 1,
creme de peche, mint, lemon, topped
with ginger ale

HEAD ABOVE WATERMELON...9

Skyy Watermelon vodka, lemon, lime,
simple, topped with sparkling
in a salt-rimmed glass

SANGRIA...7

Inquire about today's flavor profile

SOHO MIMOSA... GLASS 8 | CARAFE 35

fresh squeezed orange juice,
Freixenet Cava

RED

JOSH CELLARS , cab sauvignon california 2017	34 8
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LUMA CHEQUEN , cab sauvignon chile 2016	41 10
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DANTE POZZAN , pinot noir california 2017	34 8
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TILIA , malbec argentina 2018	34 8
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7 MOONS , red blend california 2017	39 9
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THE VELVET DEVIL , merlot washington 2017	34 8
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*vintages subject to change based on availability

DRAFT BEERS

ASK YOUR SERVER FOR SELECTION

BEERS

SIERRA NEVADA 5.6%, *california*, 12oz 6

BLUE MOON 5.40%, *colorado*, 12oz 6

SWEETWATER 420 PALE ALE 6
5.4%, *georgia*, 12oz

**THREE TAVERNS
RAPTUROUS RASPBERRY SOUR** 6
5%, *georgia*, 12oz

BLAKE'S FLANNEL MOUTH CIDER 5
6.5%, *michigan*, 12oz

BUD LIGHT 5%, *missouri*, 12oz 4

MICHELOB ULTRA 4.2%, *missouri*, 12oz 5

CRUSH CUCUMBER SOUR 5
5%, *oregon*, 12oz

MILLER LITE 4.17%, *wisconsin*, 12oz 4

STELLA ARTOIS 5.90%, *belgium*, 12oz 6

BECKS NON-ALCOHOLIC *germany*, 12oz 5

GUINNESS 4.1%, *ireland*, 12oz 7

CORONA 4.60%, *mexico*, 12oz 6

MOCKTAILS...6

CHILI LIME SODA

muddled jalapeño, lime, pineapple, soda

BLUEBERRY MINT SODA

blueberry syrup, lemon, mint, soda

SAVANNAH SUNRISE

lemon, lime, orangina, grenadine

LAVENDER LEMONADE

lavender syrup, lemon, soda, lemonade

AMARETTO SOUR

amaretto syrup, lemon, soda, sprite