

COLD SANDWICHES

available 11 til 3pm
swap the bread? – no problem!

EGG SALAD **DF V** fresh or toasted

with house mayo and shredded lettuce on wholemeal \$10

SMOKED TURKEY BAGUETTE

with swiss cheese, cranberry, house mustard mayo + greens \$13

AGED CHEDDAR SALAD **V**

with tomato, cucumber, pickled onion, shredded carrot and lettuce with mild mustard on wholemeal \$12

OCEAN TROUT BAGEL

with cream cheese, pickled red onions, capers + greens \$15

BLT WRAP

bacon, lettuce + tomato with house mayo \$14

TUNA ON RYE fresh or griddled

swiss cheese, blistered tomatoes, tuna + remoulade \$14

LITTLE ITALIAN a NYC Italian deli classic

salami, double smoked leg ham, capicola, cheddar, provolone, pickled red onions, chargrilled capsicum, lettuce + tomato dressed with italian vinaigrette and EVOO in a crusty roll \$17

THE NUMBER 4

oven roasted chicken with lettuce, bacon, avocado + house mustard mayo in a fresh baked baguette \$14
(try me with **SO** signature boneless fried chicken instead \$18)

DOUBLE SMOKED LEG HAM fresh or griddled

with aged cheddar, tomato, house mayo \$13

SOPRESSA SALAMI

with olive relish, fetta, chargrilled capsicum + greens in a crusty roll \$14

add cheese \$2 add avo \$3 add condiment \$1
add veg \$2 add protein \$4

BURGERS AND FRANKS

available 11am til late

SO SIGNATURE FRIED CHICKEN

in a toasted brioche bun with mozzarella, pickles, slaw + jalapeño special sauce \$14

CHEESEBURGER

100% angus beef patty with special sauce, lettuce, american cheddar, tomato, red onion, pickles on a toasted brioche bun \$14
make it a double +\$5 +fried egg \$2.50 +bacon \$4

MUSHROOM **V**

balsamic + thyme griddled mushrooms and onions with marinated fetta + dressed greens in a griddled brioche bun \$16

SO HOTDOG served new yorker style

an all beef sausage in a soft griddled bun with mild mustard, sauerkraut and New York style tomato + onion relish \$12

OR

build your own just like you would from a NYC cart

FRANK AND BUN \$6 +toppings

american cheddar \$2 mexican beans \$4 jalapeños \$2
sweet pickle relish \$3 pickled red onions \$2 bacon \$4
chopped green onions \$1 griddled onions \$2
chili con carne \$6 sauerkraut \$2 house mayo \$1

HOT SANDWICHES

available 11am til late

CHICK'N BISCUIT

griddled buttermilk biscuit with **SO** signature fried boneless chicken with jalapeño honey + house mayo \$12

PATTIE MELT

100% angus beef patty pressed between texas toast with double cheese, pickles + griddled onions \$14

CHOPPED CHEESE originating from the bodegas in harlem

ground beef with peppers + onions topped with melted cheese in a toasted bun with lettuce, tomato, hot sauce + house mayo \$15

TURKEY CLUB

triple decker wholemeal toasted sandwich with smoked turkey, aged cheddar, tomato, fried egg, avocado, lettuce, bacon + house mayo \$18

REUBEN

New York Style pastrami with swiss cheese, sauerkraut, slaw + **SO** special sauce on griddled rye \$17 (like it hot? add jalapenos +\$2)

MEATBALL HERO

house made hot pork meatballs with red sauce + melted mozzarella in a garlic buttered roll \$17
(try me with lettuce, house mayo + pickled red onions \$18)

MONTE CRISTO SANDWICH

smoked turkey breast, double smoked leg ham + melted swiss with house mustard mayo pressed between texas toast, dipped in our signature french toast coating and griddled til golden \$22

SLOPPY JOE

secret house recipe mixed with ground beef served in a griddled brioche bun \$13

LUNCH

available 11 am til late

SOUP

served with griddled garlic buttered bread **cup** \$7 **bowl** \$14
please check the daily specials board for today's offering

MAC'N'CHEESE **V**

house made topped with a crispy crumb \$10

VEGGIE BOWL **V ve**

griddled balsamic + thyme mushrooms with smashed broccoli, pumpkin, chargrilled capsicum + greens with an apple balsamic glaze \$17

POKÉ BOWL **GF DF**

lime and dill house cured ocean trout, crispy sweet potatoes, shredded carrot, cucumber, slaw, avocado + pickled red onions on wild rice with crispy kale + everything seasoning \$24

SALT AND PEPPER SHRIMP AND SQUID

dusted in 5 spice seasoned flour, flash fried and tossed in lemongrass peppers on mixed leaf salad with chilli ginger jam and lemon aioli \$22

CHICKEN AND BISCUITS

bone in **SO** signature fried chicken pieces on top griddled buttermilk biscuits smothered in country gravy \$18
(upgrade to sausage gravy +2)

CRABBY PATTYS

house made crab cakes with greens, preserved lemon, remoulade + fried capers \$19

CHICKEN FRIED STEAK doesn't get any more diner style than this

tender fillet steak coated in chicken seasoning, flash fried + served with home fries and country gravy \$18

DINNER

available 6 pm til late

SHRIMP N GRITS

pan fried chili and garlic shrimp served on creamy grits with seasonal greens \$22

3 PIECE CHICKEN

bone in chicken served roasted with seasonal roasted vegetables and champagne jus **GF DF** \$24 **OR**
tossed in our signature coating and flash fried served with jalapeno slaw, potato salad and house made corn bread \$29

PENNE ALLA VODKA a New York City invention

short tube pasta tossed with red sauce, vodka, mild chilli and cream topped with parmesan \$19
+pork meatballs 6 +bacon 4 +shrimp 8

MEATLOAF not your mamma's

seasoned ground beef rolled with spinach, double smoked leg ham, and swiss cheese served with baby peas and mashed potato \$24

STEAK'N'FRIES **GF**

tender fillet steak sliced **OR** T-bone served with shoe string fries and house made bearnaise sauce **OR SO** Steak Sauce \$29

CHILLI CON CARNE

our house-made Texas-style chili with tender beef cuts topped with cheese, sour cream and served with a warm tortilla \$25

VEGAN CHILLI BOWL **ve**

wild rice, beans, tomato + red pepper concasse, black beans and avocado with sweet corn pico de gallo and served with house made tostitos \$25

SIDES

available 11am til late

house made corn bread, buttermilk biscuit, ciabatta + butter all \$4 ea

potato salad, jalapeno slaw, smashed broccoli, roasted seasonal vegetables, creamy grits, mashed potato, baby peas, daily veg all \$6 ea

bearnaise, creamy mushrooms, country gravy, champagne jus all \$4 ea

SALADS

available 11am til late

GARDEN SALAD **GF ve**

mixed leaves, tomato, cucumber and carrot with italian vinaigrette side \$6 main \$12

ROMAINE

chopped lettuce, sourdough croutons, maple bacon crumbs with blue cheese vinaigrette side \$6 main \$12

WALDORF **GF**

apple, celery, grape and toasted pecans tossed in pepper mayo side \$6 main \$12

COBB SALAD **GF**

chopped lettuce topped with mixed cheddar, sweet corn pico de gallo, turkey bacon, turtle bean + avocado mash, cucumber and chopped egg with blue cheese vinaigrette \$19

SO CAESAR

chopped lettuce, crispy maple bacon, parmesan cheese + sourdough croutons tossed in our remoulade and topped with a soft poached egg \$16 (+anchovies \$2)

PUMPKIN + WILD RICE **GF ve**

tossed with mixed cherry tomatoes and toasted seeds with crispy kale and turmeric evoo \$14

GOATS CHEESE **GF**

with apple, mixed leaves and pistachios with an apple balsamic dressing \$17

try me with

tuna \$4

SO signature boneless fried chicken \$7

oven roasted chicken \$6

smoked turkey breast \$5

lime and dill

house cured ocean trout \$7

tender fillet steak strips \$10

flash fried s+p squid \$8