

Soho Diner

320 W Broadway Between Grand & West Broadway 10013 · +12129653011 · Updated: Jan 14, 2026

[View online menu](#)



FRUIT & GRAINS 6

Seasonal Fruit Plate \$14.00

Grapefruit Brûlée \$12.00

crystalized ginger, mint

Housemade Granola \$14.00

greek yogurt, seasonal fruit

Steel Cut Oats \$14.00

raisin brown sugar syrup

Potato Latkes \$24.00

smoked salmon, poached eggs, herbed crème fraiche

Smashed Avocado Toast **AVAILABLE OPTIONS**

green onion, shaved radish, whole grain toast, poached egg

\$21.00

Add Smoked Salmon: \$6.00

FEATURED ITEMS 3

Vegan Banana Pancakes \$22.00

fresh bananas, real maple syrup

Malted Waffle \$18.00

candied pecans, whipped butter, real maple syrup

Buttermilk Pancakes \$20.00

whipped butter, real maple syrup

EGGS 4

Farmer's Breakfast \$22.00

2 eggs any style, bacon or sausage, hashbrowns & sourdough toast

Soho Bacon Egg & Cheese \$18.00

crisp pancetta, scrambled eggs, American cheese, roasted tomato relish, crushed avocado on a potato roll

Spinach, Farmer's Cheese & Tomato Omelet \$21.00

served with french fries & house salad

Huevos Rancheros

crispy tortilla, spiced black beans, sunny eggs, queso fresco, salsa ranchera, crushed avocado

AVAILABLE OPTIONS

\$24.00

Add Chorizo: \$4.00

BREAKFAST SIDES 11

Half Avocado	\$5.00
Smoked Salmon	\$10.00
Farm Egg	\$4.00
English Muffin	\$4.00
Toast	\$4.00
Bacon	\$7.00
Pork or Chicken Sausage	\$7.00
Veggie Sausage	\$8.00
Hashbrowns	\$5.00
Roasted Tomato	\$5.00
Roasted Mushrooms	\$8.00

STARTERS 7

Crisp Zucchini Chips	\$14.00
smoked chilli aioli	
Soho's Famous Matzo Ball Soup	\$14.00
Golden Bone Broth	\$8.00
Garlic Shrimp	\$22.00
pickled peppers, grilled baguette	
Roast Beet and Burrata Salad	\$18.00
orange and pistachio pesto	
Green Chickpea Hummus	\$14.00
grilled flatbread and crudité	
Sweet and Spicy Brussels Sprouts	\$14.00
watercress, spiced pecans	

SALADS 3

California Salad	\$24.00
sushi grade tuna, greens, avocado, cucumber, green chickpeas, pickled egg, sprouts, tomato	
Baby Kale Caesar	\$16.00
garlic anchovy dressing, parmesan croutons	
Greek Salad	\$18.00
marinated red tomato, red onion, black olives cucumber, greek feta, za'atar spiced pita chips	

SANDWICHES 5

Montauk Tuna Melt	\$24.00
english muffin, grilled tuna, aged cheddar, tartar sauce, served with house salad	
Fried Chicken Sandwich	\$22.00
iceberg slaw, pickled jalapeño, cheddar, sesame bun, served with house salad	
Turkey Club	\$18.00
house roasted turkey, lettuce, tomato, bacon jam, mayo, served with french fries	
The Soho Burger	AVAILABLE OPTIONS
7oz Pino's Prime Meat, aged cheddar, chopped pickles onions, Soho Sauce, served on a potato bun with french fries.	\$20.00
Make It Vegan! with The Impossible patty & vegan cheese	Add Thick-Cut Bacon: \$4.00
	Add Avocado: \$5.00
	Add Farm Egg: \$4.00
	Add Gluten Free Bun: \$2.00
	Make It Vegan!: \$4.00

Warm Roast Beef Sandwich

(AKA: beef on weck) rare roast beef, horseradish cream, beef au jus, served on a kummelweck roll with house salad

LUNCH PLATES 5

Grilled King Salmon	\$28.00
roasted beet tzatziki, quinoa salad, garlic string beans	
Rigatoni Bolognese	\$24.00
fresh ricotta, basil, shaved parmesan	
Fried Chicken and Waffles	\$26.00
maple-calabrian chili butter	
Grilled Flat Iron Steak	\$29.00
soho butter, fries, watercress salad	
Baked Mac & Cheese	AVAILABLE OPTIONS
3-cheese blend with parmesan crumble	\$16.00
	thick-cut bacon: \$4.00

SIDES AND EXTRAS 9

Simple Salad	\$8.00
French Fries	\$8.00
Onion Rings	\$8.00
Sautéed Spinach	\$8.00
Mashed Potato	\$8.00
Roasted Mushrooms	\$8.00
Egg White Side	\$6.00
Garlic String Beans	
Farm Egg	\$4.00

BREAKFAST CLASSICS ⁴

Soho Bacon Egg & Cheese	\$18.00
crisp pancetta, scrambled eggs, American cheese, roasted tomato relish, crushed avocado on a potato roll	
Spinach, Farmer's Cheese Tomato Omelet	\$21.00
served with french fries & house salad	
Vegan Banana Pancakes	\$22.00
fresh bananas, real maple syrup	
Buttermilk Pancakes	\$22.00
whipped butter, real maple syrup	

DESSERT ⁴

Petee's Pies	AVAILABLE OPTIONS
Apple Pie, Cherry Pie, Honey Pecan Pie	\$10.00
	À-la-Mode: \$4.00
	Vegan à-la-Mode:
	\$5.00
New York Cheesecake	\$12.00
Chocolate Blackout Cake	\$14.00
Ice Cream Sundae	\$14.00
Choose one: dark chocolate, salted caramel, strawberry sauce; Choose one: pretzel pieces, salty peanuts, dehydrated strawberries	

FEATURED DRINKS ⁶

Milkshakes	\$12.00
Strawberry Patch, Double Vanilla, Toasted Marshmallow, Dark Chocolate	

Boylan Sodas

Ginger Ale, Lemon Lime, Root Beer, Cane Cola / Diet

AVAILABLE OPTIONS

\$4.00

Make it a Float!: \$4.00

Jaunty Julius

\$16.00

Bloody Mary

\$12.00

Mimosa

\$12.00

Bellini

\$12.00

VEGAN MATCHA MILKSHAKE 1

Vegan Matcha Milkshake

\$14.00

coco whipped cream, preserved cherry

MOLTEN PEANUT BUTTER BANANA SPLIT 1

Molten Peanut Butter Banana Split

\$16.00

vanilla ice cream, salted peanuts, overwhipped cream, preserved cherry

JACK'S STIR BREW COFFEE 11

Drip

\$5.00

Cold Brew

\$7.00

Espresso

AVAILABLE OPTIONS

\$3.50

Dbf: \$5.00

Macchiato

\$4.00

Cappuccino

\$5.00

Latte

\$6.00

Hot Chocolate

\$6.00

Turmeric Latte

\$6.00

Matcha Latte

\$6.00

Organic Black Iced Tea

\$4.00

Saratoga

AVAILABLE OPTIONS

\$5.00

\$12.00

JACK'S ORIGINALS 3

Happy Jack

AVAILABLE OPTIONS

\$6.00

\$6.50

Dirty Harry

AVAILABLE OPTIONS

\$6.00

\$6.50

Teddy Boy

\$5.00

HARNEY & SONS TEAS ⁵

Chamomile

Black

Peppermint

Green

Paris

BAKERY ⁴

Plain Croissant

\$4.50

Pain au Chocolate

\$5.00

Vegan Blueberry Croissant

\$6.00

Vegan Banana Chocolate Chip Loaf

\$5.00

JUICE ³

Orange Juice

\$8.00

Grapefruit Juice

\$8.00

Orange Julius

\$14.00

RESTORATIVE COCKTAILS ²

Golden Oat Milk

Oat Milk, Vanilla, Turmeric, Ginger, Lemon

Orange Julius

Orange, Lemon, Vanilla, Cream, Seltzer

SEASONAL ORIGINALS ³

Pearfect Ten

pear brandy, ginger, saffron, seltzer

Who's That Girl

whiskey, persimmon, honey, lemon, allspice

Lookin' For A Kiss

infused vodka, lychee, lemon, sparkling wine

DINER CLASSICS 5

NY Old Fashioned

our downtown spin on an old fashioned

Garden Spritz

aperol, strawberry, lemon, sparkling wine, celery bitters

Teenage Kicks

blanco tequila, habanero, crème de pêche, passion fruit, pineapple, lime

Jack's Coffee Espresso Martini

vodka, jack's espresso, red eye bitters, galliano ristretto

Hot Pink Margarita

jalapeño infused tequila, watermelon, lime, celery bitters

GRAPEFRUIT THYME HARD KOMBUCHA 1

Grapefruit Thyme Hard Kombucha

\$9.00

WHITE 5

Pinot Grigio

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$52.00

Sauvignon Blanc

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$56.00

Sancerre

AVAILABLE OPTIONS

Glass: \$22.00

Bottle: \$84.00

Chardonnay

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$60.00

Chablis

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$57.00

RED 3

Malbec

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$52.00

Pinot Noir

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$56.00

Cabernet

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$60.00

SPARKLING 3

Cava

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$56.00

Cava Rosé

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$60.00

Champagne

\$105.00

PINK & ORANGE 3

Rosé

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$45.00

Sancerre Rosé

\$90.00

Orange Wine

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$48.00

BEER 7

Montauk Pilsner

\$12.00

Sunday Beer

\$10.00

Sloop Juice Bomb

\$10.00

Bronx American Pale Ale

\$10.00

Seasonal Sour

\$10.00

Narragansett

\$8.00

Dry Cider

\$10.00

SOUPS 2

Soho's Famous Matzo Ball Soup \$14.00

Golden Bone Broth \$8.00

BRUNCH SIDES 13

Half Avocado \$5.00

Toast \$4.00

English Muffin \$4.00

Farm Egg \$4.00

Bacon \$7.00

Pork or Chicken Sausage \$7.00

Veggie Sausage \$8.00

Hashbrowns \$5.00

Roasted Tomato \$5.00

Roasted Mushrooms \$8.00

Smoked Salmon \$10.00

Egg Whites \$8.00

Sautéed Spinach \$5.00

JUICES 3

Orange Juice \$8.00

Grapefruit Juice \$8.00

Orange Julius \$14.00

DINNER PLATES 7

Grilled King Salmon \$28.00

roast beet tzatziki, quinoa salad, garlic, string beans

Shrimp and Grits \$28.00

parsley, sherry butter

Fried Chicken and Waffles \$26.00

maple-calabrian chili butter

Rigatoni Bolognese **\$24.00**

fresh ricotta, basil, shaved parmesan

Baked Mac & Cheese **AVAILABLE OPTIONS**

3-cheese blend with parmesan crumble

\$16.00

Thick-Cut Bacon: \$4.00

Spinach, Farmer's Cheese & Tomato Omelet **\$21.00**

served with french fries and house salad

Grilled Flat Iron Steak **\$29.00**

soho butter, fries, watercress salad

BREAKFAST 5

Farmer's Breakfast **\$22.00**

2 eggs, any style bacon or sausage, served with hash browns & sourdough toast

Spinach Farmer's Cheese & Tomato Omelet **\$21.00**

served with french fries & house salad

Buttermilk Pancakes **\$20.00**

whipped butter, maple syrup

Vegan Banana Pancakes **\$22.00**

fresh banana, maple syrup

Soho Bacon Egg Cheese **\$18.00**

crisp pancetta, scrambled eggs, American cheese, roasted tomato relish, crushed avocado on a potato roll

LATE NITE MAINS 8

Baby Kale Caesar **AVAILABLE OPTIONS**

garlic anchovy dressing, parmesan croutons

\$16.00

Add Chicken: \$8.00

Add Salmon: \$10.00

Add Shrimp: \$10.00

Add Marinated Steak:

\$15.00

Add Half Avocado: \$5.00

Grilled Flat Iron Steak **\$29.00**

charred broccolini, chimichurri, grilled cipolini onions

Baked Mac & Cheese **AVAILABLE OPTIONS**

3-cheese blend with parmesan crumble

\$16.00

Add Thick-Cut Bacon: \$4.00

Warm Roast Beef Sandwich

(AKA: beef on weck) rare roast beef, horseradish cream, beef au jus, on a kummelweck roll with house salad.

Montauk Tuna Melt

\$24.00

english muffin, grilled tuna, aged cheddar, tartar sauce, served with house salad

Fried Chicken Sandwich

\$22.00

iceberg slaw, pickled jalapeño, aged cheddar, sesame bun, served with house salad

The Soho Burger

AVAILABLE OPTIONS

7oz Pino's Prime Meat, aged cheddar, chopped pickles, onions, Soho Sauce served on a potato bun, served with french fries. Make It Vegan! Substitute The Impossible patty and vegan American cheese

\$24.00

Add Thick-Cut Bacon: \$4.00

Add Avocado: \$5.00

Add Farm Egg: \$4.00

Make It Vegan!: \$2.00

Turkey Club

\$18.00

house roasted turkey, lettuce, tomato, bacon jam, mayo, served with french fries
