

BEVERAGES

DRAFT WINE

Gotham Project, Riesling
Finger Lakes, NY 2019 **12 / 24**

Weingut Baumgartner, Grüner
Niederösterreich, AT 2020 **12 / 24**

Gotham Project, Rosé
Coteaux d'Aix-en-Provence, FR 2020 **10 / 20**

Grochau Cellars, Pinot Noir
Willamette, OR 2018 **14 / 28**

BOTTLES, CANS & SPECIALTY

Stella Artois **6**

Cigar City, Fancy Papers Hazy IPA **6**

Oskar Blues, Mamas Little Yella Pils **6**

Civil Society, Beach Access **9**

Ah-So, Bubbles, Navarra, ESP **12**

The SoSo Mimosa
Natalie's OJ & Zardetto Prosecco **8 / 16**

SOFT DRINKS

Assorted Sodas, Waters, and Juices

COFFEE & TEA

Hot Coffee **4**

Ice Coffee **4**

Cold Brew **5**

Assorted Tea Selection **4**



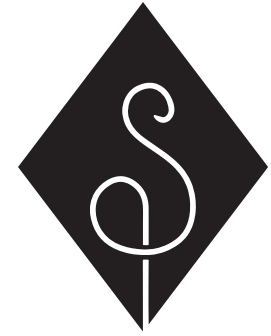
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Monday: Closed • Tuesday-Saturday: 11-9 • Sunday: 11-4
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SCAN THE QR CODE TO SEE THE
LATEST NEWS, INFORMATION, AND
MENU ITEMS FROM THE SOSO

*Menu items and prices are subject to change.



THE
SOSO

MENU

LUNCH - DINNER - BRUNCH



SOUPS

THE SOSO SANCOCHO 10

Sofrito Broth, Root Vegetable Medley, Corn, Plantain, Cilantro
Add Avocado & White Rice + 3

THE CAULI SOUP 10

Fennel, Saffron, Crispy Cauliflower Florets, Chili Oil, Parsley

SALADS

THE SOSO CAESAR 15

Romaine, The SoSo Caesar Dressing, Garlic Croutons, Grana Padano, Boquerones
*Add Herb Chicken, Vegan Patty +5,
Prime Petit Tender, Grilled Salmon +12*

THE GRILLED SALMON 24

Grilled Salmon, Soba Noodles, Passion Fruit Vinaigrette, Guava BBQ Salmon Filet, Radicchio, Carrots, Cucumber, Mango, Scallions, Tobiko

THE MEDITERRANEAN 19

Spicy Arugula, Lemon Oregano Vinaigrette, Herb Marinated Chicken, Valbreso, Cucumber, Heirloom Tomato, Red Onion, Kalamata Olives, Crispy Quinoa

THE STEAK & BLUE 26

Local Mixed Greens, Champagne Truffle Vinaigrette, Creekstone Prime Petit Tender, Point Reyes Blue, Pickled Red Onion, Crispy Shimeji Mushrooms, Sun Dried Tomatoes

THE CHOP 14

Romaine, Radicchio, Red Wine Vinaigrette, Beemster, Chickpea, Carrot, Celery, Cucumber, Red Onion, Tomato
*Add Herb Chicken, Vegan Patty +5,
Prime Petit Tender, Grilled Salmon +12*

SANDWICHES

THE CHICKEN SAMMY 15

Bread by Johnny Bun, Herb Marinated Chicken, Piquillo Pepper Aioli, Crispy Avocado, Bibb Lettuce, Heirloom Tomato

THE SALMON BURGER 24

Bread by Johnny Bun, Ginger Scallion Salmon, Miso Mayo, Pickled Veg, Bibb Lettuce

THE CUBAN 18

Cuban Bread, Mojo Pork, Smoked Ham, Swiss, Garlic Onion Jam, Dijonnaise, Kimchi Pickles

THE CHIMI 14

Vegan Bun, Red Kidney Bean Patty, Pink Veganaise, Green Cabbage, Heirloom Tomato, Red Onion

THE NBPB 11

English Muffin, Nutella, Banana, Peanut Butter, Sugar and Spice

KIDS

Served with your choice of Tropical Fruit or Bravas

THE GRILLED CHEESE 10

Bread by Johnny Lunchbox Bread, Melted Cheese

THE SIMPLE ORZO 10

Parmesan Cheese, Butter

THE GRILLED CHICKEN 10

Sliced Herb Marinated Chicken

WEEKLY SPECIALS

At The SoSo we feature a weekly selection of specials which change every Tuesday. View out Online Menu or ask a staff member for details!

SMALL PLATES

THE SOSO PEPPERS 9

Shishito Peppers, Tosazu, Crushed Peanuts, Douchi Powder, Katsuobushi

THE BRAVAS 9

Marble Potatoes, Garlic Aioli, Chili Oil, Fresh Herbs and Spices

THE CHARRED CAULI 9

Cauliflower, Za'atar, Lemon Tahini, Pomegranate, Herbs

THE BRUSSELS 9

Pineapple Soy Glaze, Drunken Cranberries, Toasted Coconut

THE ORZO 9

Sun-Dried Tomato Lemon Butter, Shallots, Spicy Arugula, Heirloom Tomatoes

THE BOARD 19

Mortadella, Finocchiona, Grana Padano, and Homemade Accompaniments

WEEKEND BRUNCH

THE SOSO BENNY 17

Cuban Bread, Poached Eggs, Smoked Ham, Tomatillo Hollandaise, Mojo Sweet Onions, Smashed Avocado, Scallions, Tajin

THE BLT 12

English Muffin, Sunny Side Egg, Butcher's Cut Applewood Bacon, Provlone, The SoSo Secret Sauce, Bibb Lettuce, Heirloom Tomato

THE TOSTADA 17

Sunny Side Eggs, Mexican Chorizo, Avocado, Refried Pinto Beans, Pico, Queso Fresco, Ranchero Sauce

THE FRENCH TOAST ROULETTE 15

Weekly rotation of Chef inspired options. You can ask, but it's more fun if you don't.