



Sophia's Lounge

DINNER MENU

APPETIZERS & SMALL PLATES

CHARCUTERIE PLATE - \$24
ARTISANAL MEATS,
HONEYCOMB, FIG JAM &
HOUSE-MADE PICKLES
CHEESE - +\$4 each

BURRATA & WATERMELON - \$17
WATERMELON, TRUFFLE BURRATA,
CRISPY PROSCIUTTO,
TOASTED PISTACHIO CRUMBLE,
ORANGE BALSAMIC

FORBIDDEN VEGANBALL - \$17
FOREST MUSHROOM, FORBIDDEN
RICE, BEAN & VEGETABLE BALLS
WITH TOMATO GASTRIQUE

CRAB CAKES* - \$18
JUMBO LUMP CRAB CAKE, PANKO,
CARIBBEAN TARTAR SAUCE,
RED TOBIKO

SOUP & SALADS

ROASTED CITRUS SALAD - \$16
ROASTED CITRUS, LEMON
RICOTTA, BLACK PEPPER
ARUGULA, CANDIED WALNUTS

IVEY'S CAESAR - \$14
ROMAINE, SHAVED PARMESAN,
HOUSE-MADE DRESSING
& CROUTONS

SANDWICHES

SOPHIA'S BURGER - \$19
SMASH BURGER,
CARAMELIZED ONION,
DOUBLE CREME BRIE,
RED PEPPER AIOLI

FRIED GREEN TOMATO - \$17
FRIED GREEN TOMATO,
BOURBON BACON JAM,
CABBAGE SLAW

ENTRÉES

DUCK LEG CONFIT - \$26
CRISPY CONFIT DUCK LEG, WHITE BEAN CASSOULET

EVERYTHING SALMON FILET* - \$24
7 OZ. SALMON FILET, EVERYTHING BAGEL SEASONING CRUSTED,
LEMON CHIVE CREME SAUCE

CENTER CUT FILET* - \$48
8 OZ. FILET MIGNON, TRUFFLE BUTTER

SIDES - \$9

SHELLS & CHEESE
GARLIC SPINACH
BROCCOLINI
FRENCH FRIES

*This item may be raw or undercooked. Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness