SOTH'S KITCHEN

Snacks

Crispy mini hashbrown 95 (C)
Smoked brisket pastrami, sauerkraut, aged cheddar, whole grain mustard mayo

Mac & cheese bites 70 (B)
Smoked mozzarella Scamorza, jalapeño mayo

Evergreen marketplace veggie platter 65 (A)
Crudité vegetables, Za'atar hummus, toasted sunflower seeds

Crispy chicken bites 80 (C)
Buffalo glaze, blue cheese, celery

Dirty fries 75 (B)
Smoked chili spice, cheddar cheese sauce, pickled jalapenos

Starters

Seared duck breast 160 (C)
Roasted beetroot, apple, celery, hazelnut, cherry gastrique

Wine pairing: Pinot Noir

Burrata & pumpkin 145 (B)
Roasted pumpkin, basil, toasted pumpkin seeds, brown butter vinaigrette

Wine pairing: Grillo

Cold-smoked salmon carpaccio 185 (C)
Pickled apple, fennel, orange, dill oil

Wine pairing: Riesling

Meatpacking district beef tartare 195 (D)
Freshly sautéed chanterelles, aged cheddar cream, crispy shallots, pickled mustard seeds, watercress and chives

Wine pairing: Pinot Noir

Sandwiches

Brooklyn cheddar cheeseburger 255 (D)
Caramelized onion dressing, bacon, pickles

Vegetarian option avaliable

Soth's Reuben sandwich 205 (D)
Pastrami, sauerkraut, Emmentaler cheese, Russian dressing

Williamsburg steak sandwich 225 (D)
Grilled sirloin, horseradish cream, arugula, crispy onion

Mains

Atlantic rub grilled sirloin steak 385 (E)
Charred scallion chimichurri, french fries, fall vegetable salad

Wine pairing: Cabernet Sauvignon

Linguine 230 (B)
Semi dried tomato, browned sage butter, baby spinach, lemon, parmesan cheese, toasted hazelnuts

Wine pairing: Grillo

New England seafood chowder 255 (C)
Mussels, fish, shrimp, sweet corn, white wine & corn broth, lime zest, chive oil

Wine pairing: Trebbiano

Oven-baked arctic char 345 (C)
Charred broccolini, roasted fingerling potatoes, dill & caper vinaigrette, shaved fennel

Wine pairing: Sparkling/ Sauvignon Blanc

Salads

Greenpoint Cobb Salad 205 (C)
Tuna Confit, avocado, egg, tomato, blue cheese dressing, roasted corn

Wine pairing: Sparkling

Soth's Classics

Mixed Nuts 55 (A)
Olives

Toast Skagen 190/280 (C)
Swedish shrimp, chives, grilled sourdough

Available as a half or full portion

Wine pairing: Sparkling / Riesling

Meatballs 225 (D)
Mashed potatoes, lingonberries, pickled cucumber, cream sauce

Wine pairing: Pinot Noir

Caesar Salad 135/225 (C)
Chicken, croutons, parmesan, caesar dressing

Available as a half or full portion

Wine pairing: Sauvignon Blanc

Swedish Home-Style Special 215
Ask your server about today's special

Any allergies? Please ask our team for allergen information

Desserts

New York Cheesecake 125 (B)
Salted caramel, roasted pecans, pear & blackberry compote

Chocolate Mousse 115 (B)
Bourbon cherries, cocoa nib granola, cacao tuile, yoghurt ice cream

Warm Apple Pie 120 (B)
Cinnamon whipped cream, maple glazed walnuts

Have Your Cake & Change The World! 140
Enjoy a princess cake praline and take home a beaded UNICEF bracelet designed by the Parnevik family. A little treat with a much bigger purpose.

Cheese Platter 165 (B)
Marmalade, fruit bread crackers, roasted pecans

Vanilla Ice Cream 85 (B)
Fruit salad, oat crumble

Chocolate Truffle 40 (B)

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MARRIOTT BONVOY™

We are proud to partner with Klimato to measure and reduce the climate impact of the food we serve. By climate-labelling our dishes, we hope to raise awareness and help guide you towards more environmentally conscious food choices.

A	B	C	D	E
Very low	Low	Medium	High	Very high

The rating scale (A–E) shows the climate impact of the food based on the carbon footprint of a standard 400 g meal.
Data provided by our sustainability partner Klimato