

COCKTAILS

12.

BERRY BLING

stoli blueberry vodka, pomegranate liquor, cointreau, blueberries

SOPHIES LEMONADE

44 north huckleberry vodka, lemonade, crème de cassis

RHUBARB BASIL GIMLET

st. augustine gin, basil, rhubarb bitters, lime

JUST PEACHIE

ciroc peach vodka, peach schnapps, strawberries, simple syrup

NEW YORK SPRITZ

grey goose, st. germain, cranberry, lemon

SRQCUMBER

square one cucumber vodka, ginger simple syrup, fresh dill, cucumbers

THE BIG APPLE

crown apple, crème de poete, sour apple pucker

BEERS AND CIDERS

KONA BIG WAVE GOLDEN ALE Kailua, Hawaii 6.

SOUTHERN TIER IPA Lakewood, New York 6.

SOFIE SAISON Goose Island, Chicago, Illinois 8.

ORLANDO I-4 IPA Orlando, Florida 6.

STELLA ARTOIS Leuven, Belgium 6.

CIDRE Stella Artois, Leuven, Belgium 7.

SWEETWATER 420 Atlanta, Georgia 6.

SHOCK TOP BELGIAN WHITE St. Louis, Missouri 6.

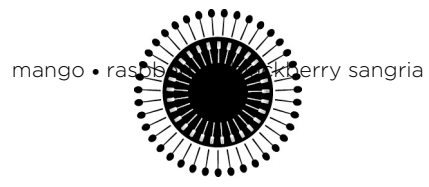
MICHELOB ULTRA St. Louis, Missouri 6.

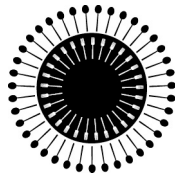
HAAKE BECK NA Bremen, Germany 6.

WIDMER BROTHERS HEFE SHANDY Portland, Oregon 6.

SEASONAL ICED TEAS

5.





WINE

SPARKLING

GL / BTL

VEUVE CLICQUOT BRUT YELLOW LABEL
Champagne, France 120

CHANDON, BRUT CLASSIC
Napa, California 13 / 52

CHANDON, BLANC DE NOIR
Napa, California 15 / 60

MASCHIO, PROSECCO
Veneto, Italy 9 (split) / 36

PIPER-HEIDSIECK, ROSE SAUVAGE
Champagne, France 97

MOET & CHANDON, IMPERIAL
Champagne, France 110

WHITE

PACIFIC RIM, DRY RIESLING
Columbia Valley, Washington 2014 10 / 40

BANFI LE RIME PINOT GRIGIO
Tuscany, Italy 2013 9 / 36

KING ESTATE, PINOT GRIS
Willamette Valley, Oregon 2013 13 / 52

CLINE CELLARS, NORTH COAST VIOGNIER
Sonoma Valley, California 2012 8 / 32

PETER YEALAND'S, SAUVIGNON BLANC
Marlborough New Zealand, 2014 10 / 40

NATURA, SAUVIGNON BLANC
Casablanca Valley, Chile 2014 9 / 36

CRAGGY RANGE, SAUVIGNON BLANC
Marlborough, New Zealand 2013 15 / 60

CHALK HILL, CHARDONNAY
Sonoma County, California 2012 13 / 52

CUVAISON, CHARDONNAY
Napa Valley, California 2012 14 / 56

CAKEBREAD CELLARS, CHARDONNAY
Napa Valley, California 2012 87

DOMAINE FERRIER POUILLY-FUISSE
Pouilly-Fuisse, France 2012 93

ROSÉ

GL / BTL

VAN DUZER ROSÉ OF PINOT NOIR
Willamette Valley, Oregon 2012 13 / 52

CHARLES SMITH, VINO ROSE
Columbia, Washington 2014 10 / 40

RED

FOUR GRACES, PINOT NOIR
Willamette Valley, Oregon 2012 13 / 52

FIVE RIVERS, PINOT NOIR
Santa Barbara, California 2013 10 / 40

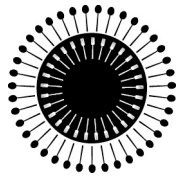
KILLKA, MALBEC
Mendoza, Argentina 2012 11 / 44

CHARLES SMITH, VELVET DEVIL, MERLOT
Walla Walla, Washington 2012 9 / 36

PICKET FENCE, CABERNET SAUVIGNON
Alexander Valley, California 2012 14 / 56

CLOSE DE L'ORATOIRE ROUGE
Cote du Rhône, France 2009 83

FROGS LEAP ESTATE, CABERNET SAUVIGNON
Napa Valley, California 2012 105



STARTERS

GARDEN SALAD

market vegetables, mixed greens, cherry tomato, key lime vinaigrette 7.

DUCK CONFIT QUESADILLA

fontina, dry jack, cabbage pico de gallo, cumin lime crema 11.

PIZZA

taleggio, asparagus, truffled mushrooms, sunny side up egg 13.

AVOCADO FRIES

crispy avocado wedges, buttermilk ranch 7.

MEATBALLS

mascarpone polenta, pomodoro, parmesano reggiano 11.

CURRIED CARROT SOUP

crispy chickpeas 6.

FRENCH ONION SOUP

parmesan crouton, gruyere 10.

SANDWICHES

THE AVENUE BURGER

short rib-brisket blend beef, bacon jam, cheddar, fries 19.

ANGUS BEEF BURGER

lettuce, tomato, pickle, fries 15.

BLACKENED GROUPER B.L.T.

griddled potato roll, key lime mayo, garden salad 19.

TURKEY PRESSED SANDWICH

goat cheese, sundried tomato pesto, avocado, sliced pear, ciabatta, garden salad 17.

WALDORF CHICKEN SALAD

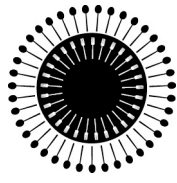
market apples, grapes, curried pecans, muesli bread, sweet potato tots 16.

REUBEN

corned beef, red cabbage and apple sauerkraut, fontina cheese, caramelized onion, thousand island, marble rye bread, fries 17.

APPLEWOOD SMOKED BACON GRILLED CHEESE

cave aged cheddar, taleggio, and fontina cheeses, country bread, garden salad 16.



ENTRÉES

GRILLED CHICKEN ARUGULA SALAD

baby spinach, strawberries, goat cheese, shaved dry jack, toasted hazelnuts, roasted shallot-honey vinaigrette 18.

SOPHIE'S "LOUIE LOUIE"

romaine hearts, jumbo lump crab, gulf shrimp, hearts of palm, cucumber, tomato, avocado, louie dressing 26.

SPRING PASTA

house pappardelle, asparagus, baby spinach, lemon ricotta, crispy onion gremolata 18.

SPRING VEGETABLE QUICHE

leeks, spring peas, spinach, goat cheese, frisee salad, herb vinaigrette 16.

BABY KALE & GRILLED SHRIMP PANZANELLA SALAD

native tomatoes, focaccia croutons, red peppers, cucumber, red onion, herb vinaigrette 24.

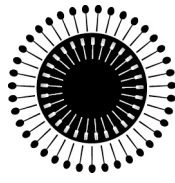
TURKEY CHOPPED SALAD

romaine, heirloom cherry tomato, avocado, applewood smoked bacon, egg, red onion, blue cheese vinaigrette 17.

SIDES

6.

**TRUFFLE FRIES • CHARRED ASPARAGUS WITH LEMON RICOTTA • SAUTEED SPINACH
AND FRIED GARLIC • HOUSE MARINATED OLIVES • SWEET POTATO TOTS**



DESSERT

CREPES

vanilla bean ice cream, hot fudge, caramel, brownie bits, cream 9.

SOPHIE'S COCONUT BREAD PUDDING

vanilla bean ice cream 8.

SMORES

flourless chocolate cake, house made marshmallow, malted graham ice cream, dark chocolate sauce, graham-cocoa nib crumb 9.

SHORTCAKE

fresh biscuit, strawberries, florida peaches, whipped cream 8.

SEASONAL SELECTION OF ICE CREAM AND SORBET

9.

DESSERT BEVERAGES

WINE

SAN ANTÓNIO VINEYARD,
FONSECA PORT

Douro, Portugal 10 year 9.
20 year 12.

QUADY, ELYSIUM DESSERT WINE

Madera, California 2013 gl 9.
btl 45.

COGNAC

HENESSY VS, *France* 9.

LIMONCELLO

LUXARDO, *Italy* 9.

CORDIALS

KAHLÚA, *Mexico* 9.

BAILEY'S IRISH CREAM, *Ireland* 9.

GRAND MARNIER, *France* 12.

DISARONNO, *Italy* 10.

COFFEES & TEAS

COFFEE 3.

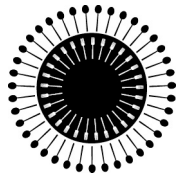
TEA 3.

earl grey decaf • white ambrosia
classic english • masala chai
cranberry hibiscus • tuscan garden
ginger peach • green passion

ESPRESSO 4.

CAFÉ LATTE 5.

CAPPUCCINO 5.



WHY “ SOPHIE’S ”?

Long before the advent of so many wonderful American fashion designers, there was a young woman with a sharp eye, profound creativity and a punchy wit. For more than 40 years Sophie Gimbel presided over couture at Saks. The first American designer, male or female, to grace the cover of TIME magazine, she scoured the globe for inspiration and fabric. But, at a time when the fashion world embraced Paris and Milan, and dismissed the U.S., Sophie always returned to New York to design with American style. She was a savvy businesswoman and an avid gardener, who even canned her own fruits and vegetables, and loved entertaining, embracing a simple style in all she did. We are inspired by her story and her spirit.

“I like my wardrobe simple,
correct, perfect
in every detail.”

- Sophie Gimbel

And that’s the way we like our food!

Committed to the region’s finest ingredients, guided by the seasons and inspired by global flavors, we appreciate our guests’ trust in us, and seek to understand and fulfill their needs, including their approach to health and well-being. Using wonderful grains to substitute for many starches, yogurts to reduce butter and oils, and natural agave sweeteners to avoid artificial products, we are always nutritionally thoughtful.

Executive Chef Dianna MacPhee | General Manager Mark Resnick
Sophie’s Executive Chef Alex Reyes

For private events, please call 941.662.9777.

Stay in touch with Sophie’s Sarasota | @SophiesSarasota #SophiesSarasota

Please inform your server of any allergy or dietary restrictions –
menu items may include ingredients not listed.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
