



— THE —  
**SOCIAL**  
— BAR + TABLE —

# APPETIZERS

<b>OYSTERS</b> MIGNONETTE, HORSERADISH	<b>MP</b>
<b>OLIVES</b> ROASTED GARLIC OIL, ROSEMARY, BALSAMIC GLAZE	<b>12</b>
<b>TART</b> CARAMELIZED ONION, GOAT CHEESE, MIXED GREEN SALAD	<b>16</b>
<b>CHICKEN SATAYS</b> PEANUT SAUCE, MIXED GREENS, CHILI OIL	<b>15</b>
<b>CHARCUTERIE BOARD</b> CURED MEATS, CHEESES, CANDIED NUTS, PRESERVES, FRUIT, CROSTINI	<b>33</b>
<b>MUSSELS</b> COCONUT RED CURRY, SOURDOUGH, CRISPY LEEKS	<b>23</b>
<b>DAILY SOUP</b> ALWAYS VEGAN	<b>12</b>
<b>POUTINE</b> SMOKED BRISKET, CURDS, GRAVY	<b>15</b>
<b>WARMED SALAD</b> ENDIVE, FRISSE, STILTON, APPLES, PEARS, CANDIED WALNUTS, RED ONIONS, WARM CARAMEL ORANGE VINAIGRETTE	<b>25</b>
<b>CAESAR SALAD</b> BACON, GRANA PADANO, GARLIC CROUTONS, CHARRED LEMON	<b>23</b>

# SIDES

<b>HOUSE CUT FRIES</b> BASIL MAYONNAISE	<b>8</b>
<b>SIDE CAESAR SALAD</b> BACON, GRANA PADANO, GARLIC CROUTONS, CHARRED LEMON	<b>13</b>
<b>FOCACCIA</b> SMOKED TOMATO, SAGE, GRANA PADANO, OLIVE OIL	<b>8</b>

# ENTRÉES

<b>6OZ SIRLOIN STEAK</b> TRUFFLE FRITES, DEMI-GLACE, BASIL MAYONNAISE	<b>30</b>
<b>RISOTTO</b> PORCINI MUSHROOM, BUTTERNUT SQUASH, GRANA PADANO, CRISPY LEEKS	<b>23</b>
<b>DUCK CONFIT</b> GLACE DE VOLIALLE, ORANGE GASTRIQUE, ROSEMARY FINGERLING POTATOES, VEG	<b>30</b>
<b>RAVIOLI</b> THREE CHEESE, PUTTANESCA AGLIO E OLIO, GRANA PADANO	<b>26</b>
<b>PAN ROASTED TROUT</b> SHALLOT, HERB BUTTER, RICE PILAF, VEGETABLES	<b>28</b>
<b>VEGAN SHEPHERD'S PIE</b> BAKED, TVP, GARLIC MASHED, VEGAN CHEESE, MIXED GREENS	<b>23</b>
<b>GRASS FED BURGER</b> GREENS, TOMATO, PICKLES, HOUSE SAUCE, COLESLAW	<b>16</b>
<b>FRIED CHICKEN SANDWICH</b> GREENS, RED ONIONS, BASIL MAYONNAISE, CRANBERRY CHUTNEY, COLESLAW	<b>16</b>
<b>SMOKED BRISKET SANDWICH</b> HOUSE PICKLED JALEPENOS, GARLIC, BBQ SAUCE, BASIL MAYONNAISE, COLESLAW	<b>16</b>

# SWEETS

<b>CLASSIC VANILLA BEAN CRÈME BRULEE</b>	<b>12</b>
<b>STICKY TOFFEE PUDDING</b>	<b>12</b>