

ALL DAY MENU

THE SOCIAL

26 ONTARIO STREET
PORT HOPE, ONTARIO

— BAR + TABLE —

BAR SNACKS

- Poutine 10**
dark beef gravy, Empire cheese curds
- Italian Poutine 13**
topped with bolognese and Parmesan
- Brisket Poutine 14**
topped with braised brisket
and caramelized onions

APPETIZERS

- Thai Curry Mussels 15** (GF)
red curry butter sauce, cilantro
- Meat & Cheese for one 14 | for two 22**
house preserves, housemade
fresh bread, mustard
- Mac and Cheese 12**
double smoked bacon, seasoned bread crumbs
- Beet Bruschetta 10**
roasted fall beets, cherry tomatoes,
goat cheese, honey glaze
- Tacos 2 for 11**
fried haddock, social tartar, pico de gallo
- Chicken Wings 14**
sweet cajun sauce
(cajun and apricot glaze)

SIDES

- Seasonal Veg
and Potato Sauté 8** (GF) (V)
- Fries with choice of Aioli 6** (GF) (V)
- Market Greens Salad 7** (GF) (V)
- Basil Mayonnaise 2** (GF)
- Avocado Aioli 2** (GF) (V)

SOUP & SALADS

Daily Soup
chalkboard

Kale Salad 14 (GF) (V)
red kale, citrus, berries, goat cheese,
walnut brittle, orange balsamic vinaigrette

Pear & Arugula Salad 14 (V)
sliced pear, arugula and frisée tossed in a maple dressing,
topped with fresh shaved parm and candied pecans

Beet Salad 13 (GF) (V)
roasted beets, pistachio, grapefruit, blue cheese, frisée,
gooseberry vinaigrette

add Smoked Trout 7 | add Shrimp 7

SANDWICHES

*all sandwiches served with choice of frites or salad
substitute for gluten free bread 2*

Grilled Cheese 14 (V)
cranberry goat cheese, fig, honey

Grilled Cheese Club 16
triple decker with ham, chicken and bacon

The Classic Burger 14
Wellington County prime rib, organic greens,
tomato, red onion

add bacon 1.50 | add smoked cheddar 1.50

Cuban Reuben 14
corned beef brisket, pickles, caramelized onion,
swiss, russian dressing

Fried Chicken Sandwich 16
spicy mayo, greens, pickles, sweet + sour slaw

Braised Brisket Sandwich 15
caramelized onions, garlic and avocado aioli

MAINS (*Served After 5)

Bolognese 20
thick meat and tomato sauce on a bed of fresh pasta

Fish and Chips 25 | 1 piece 18
two pieces of haddock, served with sweet & sour slaw
with a wedge of lemon

Steak Frites 35 (Larger sizes available - ask your server)
30 days dry aged, 8oz Ontario ribeye, bearnaise

Venison Tenderloin* 28
Sous vide, cran apple fig chutney, mash, seasonal veg

Roasted Hen Dinner* 26
cornish hen roasted with fresh Italian herbs,
served with mini red potatoes and carrots

Tangelo Glazed Salmon* 25
served with farro, apple, crispy rosemary

(GF) GLUTEN FREE (V) VEGETARIAN