



— THE —
SOCIAL
— BAR + TABLE —
A U T U M N

OYSTER BAR

OYSTERS

MIGNONETTE, HORSERADISH

SHRIMP COCKTAIL

WILD ARGENTINIAN SHRIMP, COCKTAIL SAUCE, LEMON

APPETIZERS

FRENCH ONION SOUP

SOURDOUGH TOAST, FONTINA

HOUSE-MADE SAUSAGE ROLL

SEASONED GROUND PORK + SPICES,
PUFF PASTRY, DIJON

MUSSELS ARRABIATA

TOMATO, GARLIC, PEPPERONCINO, PARSLEY

CAESAR SALAD

ROMAINE, GRANA PADANO, BACON, CROUTONS,
HOUSE DRESSING, CHARRED LEMON

WINTER SALAD

MESCLUN, HOUSE PICKLED BEETS, FETA,
BUTTERNUT SQUASH, TOASTED PEPITAS, RED ONIONS,
HONEY DIJON VINEGRETTE

ADD A PROTEIN | STEAK **10** | CHICKEN **6** | TROUT **6**

SIDES

SOCIAL FRIES

SIDE CAESAR

BACON, GRANA PADANO, GARLIC CROUTONS,
CHARRED LEMON

MP

18

15

9

23

23

23

8

13

SANDWICHES

DEEP FRIED CHICKEN

BUTTERMILK, HOUSE BREADING, DIJON MAYO,
GREENS, RED ONION, TOASTED POTATO BUN,
FRIES OR GREEN SALAD

BEEF BURGER

GREENS, TOMATO, PICKLES, HOUSE SAUCE, TOASTED
POTATO BUN, FRIES OR GREEN SALAD

SMOKED BRISKET

PICKLED ONIONS, BBQ SAUCE, BASIL MAYO, TOASTED
POTATO BUN, FRIES OR GREEN SALAD

ADD SMOKED CHEDDAR | BACON | SUBSTITUTE CAESAR SALAD

ENTRÉES

6OZ STEAK FRITES

DEMI GLACE, SOCIAL FRIES, BASIL MAYO

BAKED TROUT

SHALLOT + HERB BUTTER, FINGERLING POTATO,
VEGETABLES

DUCK CONFIT

DEMI-GLACE, ORANGE GASTRIQUE,
POTATO GRATIN, VEGETABLES.

VEGAN CURRY

CHICKPEAS, CAULIFLOWER, POTATO,
BUTTERNUT SQUASH, SWISS CHARD IN A
TOMATO COCONUT CURRY + NAAN BREAD

DESSERTS

CREME BRULEE

CLASSIC VANILLA BEAN

PEAR + CHERRY CRUMBLE

STEWED FRUIT, CHEDDAR + BUTTER CRUMBLE,
ICE CREAM

23

23

23

3

32

28

33

22

12

12