



— THE —
SOCIAL
— BAR + TABLE —
W I N T E R

APPETIZERS

FRENCH ONION SOUP 15
SOURDOUGH TOAST, FONTINA

HOUSE-MADE SAUSAGE ROLL 9
SEASONED GROUND PORK + SPICES,
PUFF PASTRY, DIJON

SEARED SCALLOPS 22
PEA PUREE, RED WINE + HONEY REDUCTION,
BROWN BUTTER, PEA SHOOTS

MUSSELS ARRABIATA 23
TOMATO, GARLIC, PEPPERONCINO, PARSLEY

CAESAR SALAD 23
ROMAINE, GRANA PADANO, BACON, CROUTONS,
HOUSE DRESSING, CHARRED LEMON

WINTER SALAD 23
MESCLUN, HOUSE PICKLED BEETS, FETA,
BUTTERNUT SQUASH, TOASTED PEPITAS, RED ONIONS,
HONEY DIJON VINEGRETTE

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

SANDWICHES

DEEP FRIED CHICKEN 23
BUTTERMILK, HOUSE BREADING, DIJON MAYO,
GREENS, RED ONION, TOASTED POTATO BUN,
FRIES OR GREEN SALAD

BEEF BURGER 23
GREENS, TOMATO, PICKLES, HOUSE SAUCE, TOASTED
POTATO BUN, FRIES OR GREEN SALAD

SMOKED BRISKET 23
PICKLED ONIONS, BBQ SAUCE, BASIL MAYO, TOASTED
POTATO BUN, FRIES OR GREEN SALAD

ADD SMOKED CHEDDAR | BACON | SUBSTITUTE CAESAR SALAD **3**

SIDES

SOCIAL FRIES 8

SIDE CAESAR 13
BACON, GRANA PADANO, GARLIC CROUTONS,
CHARRED LEMON

OYSTER BAR

OYSTERS MP
MIGNONETTE, HORSERADISH

SHRIMP COCKTAIL 18
WILD ARGENTINIAN SHRIMP, COCKTAIL SAUCE, LEMON

ENTRÉES

6OZ STEAK FRITES 32
DEMI GLACE, SOCIAL FRIES, BASIL MAYO

BAKED TROUT 28
SHALLOT + HERB BUTTER, FINGERLING POTATO,
VEGETABLES

DUCK CONFIT 33
DEMI-GLACE, ORANGE GASTRIQUE,
POTATO GRATIN, VEGETABLES.

MUSHROOM RAVIOLI 27
PORCINI, BASIL PESTO CREAM, RED ONIONS,
GRANA PADANO, TOMATO OIL

VEGAN CURRY 22
CHICKPEAS, CAULIFLOWER, POTATO,
BUTTERNUT SQUASH, SWISS CHARD IN A
TOMATO COCONUT CURRY, BASMATI RICE,
MANGO CHUTNEY, MINT CHUTNEY + NAAN BREAD

DESSERTS

CREME BRULEE 12
CLASSIC VANILLA BEAN

PEAR + CHERRY CRUMBLE 12
STEWED FRUIT, CHEDDAR + BUTTER CRUMBLE,
ICE CREAM