

APPETIZERS

Daily Soup chalkboard

Mussels 15 fennel cream or red curry + fries

Poutine 10 house made dark beef gravy, empire cheese curds

Shrimp Tacos 14 avocado mousse, slaw, mango sambal sauce deep fried or sautéed

Fried Calamari 13 (b) buttermilk, rice flour + house tartar

Social fries 7 basil mayo

GF) GLUTEN FREE (V) VEGETARIAN

EGGS + ENTREES

Steak + Eggs 19 (a) chimichurri, 6 oz bavette, two fried eggs + fries

Avocado Toast 16 prosciutto, poached egg, bearnaise + market salad

Braised Brisket Benny 14 two poached eggs, bearnaise + market salad

Mushroom Benny 14 goat cheese pesto stuffed portobello, two poached eggs, bearnaise + market salad

Smoked Trout Benny 14 two poached eggs, bearnaise + market salad

Fish + Chips one piece 14 | two piece 19 beer battered haddock, slaw, house tartar, lemon + fries

Classic Burger 15
wellington county prime rib, local greens, tomato, red onion + fries
add smoked cheddar or bacon 2

Buttermilk Fried Chicken Sandwich 16 spicy mayo, lettuce, pickles, slaw + fries

Braised Brisket Sandwich 16 sautéed mushrooms, swiss cheese, caramelized onions, horseradish aioli, pan jus + fries

VEGETABLES

Kale Caesar 9 prosciutto crisps, parm croutons, house made caesar dressing

Warm Roasted Root Vegetable Salad 14 (F) (V) parsnips, beets, carrots, brussel sprouts, zucchini, maple tahini vinaigrette

Social Power Bowl 14 (*) (*) quinoa, toasted chick peas, cherry tomatoes, cucumber, red onions, arugula, toasted pepitas, cumin lime vinaigrette

add shrimp or chicken or linwood acres smoked trout 7



WINE RED

Cabernet Merlot - Vineland Estates - Niagara

6oz **7.50 -** 9oz **10**

youthful and vigorous with dark fruit notes and a balanced acidity

Nero D'Avola - Matto - Italy

6oz 9 - 9oz 12 - Bottle 35

medium bodied, fruit forward and goes down easy...too easy

Cotes du Rhone - Domaine Saint Michel - France

6oz 12 - 9oz 16 - Bottle 45

a classic red from southern rhone with aromas of blackberries, cherries and brandy

WHITE

Chardonnay - Vineland Estates - Niagra

6oz **7.50 -** 9oz **10**

citrus and green apple aromas with a crisp balanced acidity and fresh finish

Pinot Grigio - Terre Gaie - Italy

6oz 10 - 9oz 14 - Bottle 39

light, dry and bright wine with delicate acacia flower, citrus and nutty aromas

Sauvignon Blanc - Vinedos Terranoble - Chile

6oz 11 - 9oz 14 - Bottle 43

vivacious fragrances of grapefruit, lemon, green apple and fresh herbs

Chardonnay - Kient-He Winery - P.E.C.

6oz 12 - 9oz 16 - Bottle 46

rich oak spice balanced with refreshing citrus-like acidity

sherries or ports? ask your server for availability

BRUNCH COCKTAILS

Mimosa 8

Bellini (prosecco and peach puree) 8

Negroni 12.50

Caesar (1 or 2 oz) 9

Irish Coffee 8

French Coffee 8

Canadian Coffee 8

iced espresso with rye, maple syrup and cold foam milk

FROM/THE TAPS

14oz - **5.50** 20oz - **7**

Cream Ale - Muskoka Brewery

5% | Bracebridge

a smooth and easy going full bodied ale with a rich amber colour

The Social Lager - Muskoka Brewery

4.8% | Bracebridge

an all malt lager with a light hop bitterness

Dry Cider - Pommies - 5%

16oz | Caledon **7.25**

clarity and refreshment made from 100% ontario apples

Rotating Taps please ask your server BAR +

TALL BOYS & BOTTLES

Dead Elephant - IPA - Railway City

6.5% | 473ml | St. Thomas **7.50** medium full bodied, sweet fruit malts up front and pleasant lingering hop finish

Detour - IPA - Muskoka Brewery

4.3% | 473ml | Bracebridge **7.50**

medium gold yellow colour with flavours of grapefruit, lemon and pine

Farmer's Daughter - Blonde Ale - Whitewater Brewery

5% | 473ml | 8

light, yet defined in flavour with locally farmed hops

Stonewall Light - Cool Brewing Co.

4% | 275ml | Etobicoke 4.35

crisp and clean with a slight hint of lime

The Witty Traveller - Railway City

4.5% | 473ml | St. Thomas **7.50**

please see our chalkboard for seasonal flavours and varieties