

THE SOCIAL

— BAR + TABLE —

26 ONTARIO STREET | PORT HOPE | ONTARIO

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 ^{GF}
buttermilk, rice flour + house tartar

Social fries 7
basil mayo

^{GF} GLUTEN FREE ^V VEGETARIAN

ENTREES

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

AAA Steak Frites 29 ^{GF}
10 oz strip loin steak, demi glace + fries

Hot Italian Sausage Fettuccine 18
peppers, tomatoes, white wine + fresh herbs

Mac + Cheese 17
house made cheese sauce, bacon + market salad

Puttanesca 19
fettuccine, olive oil, anchovies, mussels

Chicken Pot Pie 21
chicken thighs, carrots, celery, onion, house made chicken gravy,
puff pastry + market salad

Lamb Shank 24 ^{GF}
creamy confit garlic, herb mashed potato, red wine jus

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, parmesan croutons, house made caesar dressing

Warm Roasted Root Vegetable Salad 14 ^{GF} ^V
parsnips, beets, carrots, brussel sprouts,
zucchini, maple tahini vinaigrette

Social Power Bowl 14 ^{GF} ^V
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

Fresh, local and homemade every day!

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WINE RED

Cabernet Merlot – Vi neland 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

Masciarelli D'Abruzzo – Bottle 50

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

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

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