

THE SOCIAL

— BAR + TABLE —
26 ONTARIO STREET | PORT HOPE | ONTARIO

APPETIZERS

Daily Soup
chalkboard

Mussels 15 ^{GF}
fennel cream or coconut red curry
+ fries

Poutine 10
house made beef gravy,
empire cheese curds

Fish Tacos 14
beer battered haddock, house tartar,
slaw, cherry tomatoes, cilantro

Baked Brie 14
house-made crostinis,
seasonal compote

Social Fries 7 ^V ^{GF}
basil mayo

^{GF} GLUTEN FREE ^V VEGETARIAN

EGGS & ENTREES

Steak + Eggs 19 ^{GF}
chimichurri, 6 oz striploin, two fried eggs + fries

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

Braised Brisket Benny 14
mushrooms, caramelized onions, 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

Social Mac + Cheese 17
house made cheese sauce, bacon + 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
chipotle aioli, lettuce, pickles, slaw + fries
add smoked cheddar or bacon 2

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

SALADS

Kale Caesar 12
prosciutto crisps, parmesan, croutons

Thai Noodle Salad 14 ^V
rice vermicelli, tomato, yellow pepper, carrot, scallion,
toasted peanuts, thai vinaigrette

Social Power Bowl 14 ^{GF} ^V
quinoa, toasted chick peas, cherry tomatoes, cucumber, red onion,
arugula, toasted pepitas

Tandoori Chicken Salad 18
grapes, avocado, arugula, cilantro, almonds,
creamy tandoori dressing

add shrimp or chicken or linwood acres smoked trout 7

Osland Farm | Sargent Farms | Littleleaf Farms | Turtle Back Hollow | Linwood Acres | King Cole Ducks

Fresh, local and homemade every day!

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WINE RED

Cabernet Merlot – Vineland Estates – Niagara, Canada
6oz 7.50 9oz 10

Nero D'Avola – Matto – Sicily, Italy
6oz 9 9oz 12 Bottle 35

Cabernet Sauvignon - Foxbrook - California, USA
6oz 11 9oz 14 Bottle 41

Ciu Ciu Bacchus – Le Marche, Italy
6oz 14 9oz 18 Bottle 55

**Cotes du Rhone – Domaine Saint Michel –
Rhone Valley, France**
6oz 12 9oz 16 Bottle 46

Senorio de P. Pecina – Tempranillo – Rioja, Spain
Bottle 55

Montepulciano – Masciarelli – D'Abruzzo, Italy
Bottle 50

Pinot Noir – Keint-He – Prince Edward County, Canada
Bottle 49

WHITE

Proseco – Terre Gaie – Veneto, Italy
6oz 12 Bottle 45

**Unoaked Chardonnay – Vineland Estates –
Niagara, Canada**
6oz 7.50 9oz 10

Sauvignon Blanc – Terranoble – Casablanca Valley, Chile
6oz 11 9oz 14 Bottle 41

Pinot Grigio – Terre Gaie – Veneto, Italy
6oz 10 9oz 14 Bottle 39

Chardonnay – Keint-He – Prince Edward County, Canada
6oz 12 9oz 16 Bottle 46

sherries or ports? ask your server for availability

BRUNCH COCKTAILS

Mimosa 8

Negroni 12.50

Caesar 8

Irish Coffee 8

FROM THE TAPS

12oz - 5.50 16oz - 7.50

Cream Ale – Muskoka Brewery
5% | Bracebridge

The Social Lager – Muskoka Brewery
4.8% | Bracebridge

Dry Cider – Pommies
5% | Caledon 7.25

Rotating Taps
please ask your server

TALL BOYS & BOTTLES

Detour – IPA – Muskoka Brewery
4.3% | 473ml | Bracebridge 7.50

Farmer's Daughter – Blonde Ale – Whitewater Brewery
5% | 473ml | 8

Stonewall Light Lager – Cool Brewing Co.
4% | 275ml | Etobicoke 4.35
crisp and clean with a slight hint of lime

The Witty Traveller Wheat – Railway City
4.5% | 473ml | St. Thomas 7.50

Hawaiian-syle Pale Ale - Spearhead
6% | 473ml | Kingston 8

*please see our chalkboard for seasonal
flavours and varieties*