

THE SOCIAL

— BAR + TABLE —

26 ONTARIO STREET | PORT HOPE | ONTARIO

APPETIZERS

Daily Soup
Chalkboard

One Great Cheese (V)
Chalkboard

Mussels 15
Thai red curry or white wine,
leek, tomato, garlic,
herb de Provence and cream

Fish Tacos 14
Battered haddock, pico de gallo,
chipotle mayo

SIDES

Social Fries + basil mayo 7
Market salad 7 (V)
Roast potatoes 7 (V) (GF)
Marble rye toast 3

(GF) GLUTEN FREE (V) VEGETARIAN

EGGS & ENTREES

Steak + Eggs 27 (GF)
Flat iron 8oz, two poached eggs + roast potatoes

Smashed Avocado Toast 16
Prosciutto, poached egg, bearnaise + market salad

Traditional Peameal Benny 14
Two poached eggs, bearnaise + roast potatoes

Vegetarian Mushroom Benny 14 (V)
Portobello, goat cheese, two poached eggs, bearnaise + roast potatoes

Smoked Trout Benny 14
Linwood Acre's smoked trout, arugula, two poached eggs,
bearnaise + roast potatoes

Mushroom Omelette 15 (GF)
Portobello, goats cheese + market salad

Prosciutto Omelette 15 (GF)
Smoked cheddar + market salad

Brie Omelette 15 (GF)
Arugula, cherry tomato + market salad

French Toast 14
Whipped cream, warm maple syrup

Chicken + Waffle 15
House-dredged fried chicken, warm maple syrup

SANDWICHES

All sandwiches served with fries or market salad.

Peameal on a Bun 15
Tomato, greens

Classic Burger 16
Harley Farms grass feed beef, heritage greens, tomato, red onion
Add smoked cheddar 2 or bacon 2 or egg 2

Montreal Smoked Meat 16
House mustard, swiss cheese, rye bread, pickle

SALADS

Brunch Salad 16 (V) (GF)
Quinoa, greens, peas, tomato, cucumber, avocado + poached egg.
red wine vinaigrette

Social Power Bowl 14 (V) (GF)
Toasted quinoa, chick peas, cherry tomatoes, red onion, cucumber,
arugula, pepitas, lime/cumin vinaigrette

Roasted Beet + Orange 15 (V) (GF)
Baby arugula, orange segments, toasted pistachios,
goat cheese, balsamic glaze

Harvest 15 (V) (GF)
Heritage greens, Brussel sprouts, roasted butternut squash,
toasted pepitas, port poached pears, maple/cider vinaigrette

Add chicken breast/smoked trout/prawn 7
4oz steak 10 poached egg 2

Osland Farm | Harley Farms | Sargent Farms | Littleleaf Farms | Turtle Back Hollow | Linwood Acres

Fresh, local and homemade every day!

THE SOCIAL

— BAR + TABLE —

26 ONTARIO STREET | PORT HOPE | ONTARIO

WINE RED & ROSE

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

Rosada – Raimat – Costers del Segre, D.O. – Spain
6oz 12 9oz 16 Bottle 46

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

Golden Eye Cider – Spy
5% | The Blue Mountains - 16oz

IPA-Whitewater
5.5% | Ottawa

Rotating Tap
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 – Cool Brewing Co.
4% | 275ml | Etobicoke 4.35

**Doc Perdue's Bobcat West Coast Red Ale –
Cowbell Brewery**
5.5% | 437ml | Blyth 8

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

*please see our chalkboard for seasonal
flavours and varieties*