



SOUPS, SALADS & STARTERS

SEAFOOD CHOWDER

CREAMY CHOWDER | SEAFOOD | HOUSE VEGETABLES
- \$15 -

1800'S FRENCH ONION BOWL

CARAMELIZED ONIONS | SHERRY BEEF BROTH | TOASTED
BAGUETTE | PROVOLONE | SWISS
- \$11 -

HOUSE DINNER SALAD ^{GF} ^V

MIXED GREENS | TOMATO | ONION | CROUTONS | CHEDDAR
- \$13 -

THE SOCIAL'S WEDGE ^{GF}

ROMAINE | CAESAR & CRUMBLY BLUE | BACON | TOMATO | RED
ONION | CHEDDAR | CROUTONS
- \$17 -

Add to any salad:

STEAK 12 | CHICKEN 6 | SHRIMP 8 | CRAB CAKE 12

ARTICHOKE PARM BITES ^V

BREADED ARTICHOKE HEARTS | MOZZARELLA | MARINARA
- \$14 -

MOULÉS FRITES ^{GF}

MUSSELS | WHITE WINE & GARLIC BUTTER OR CHIPOTLE
CREAM BROTH | FRIES | LEMON AIOLI
- \$20 -

SHRIMP ALEXANDER ^{GF}

BACON WRAPPED SHRIMP | FETA CHEESE | SPINACH |
SUN-DRIED TOMATOES | CHIPOTLE-GARLIC AOLI | CHEDDAR &
BACON GRIT CAKES
- \$18 -

CRAB CAKE ^{GF}

CRAB CAKES | SPICY REMOULADE SAUCE
- \$21 -

SWEET CHILI CALAMARI

FLASH FRIED CALAMARI | CRISPY ONION | SWEET CHILI |
GOLDEN BBQ | BALSAMIC GLAZE | SCALLIONS
- \$17 -

SWEET POTATO BURNT ENDS ^{GF} ^V

SMOKED SWEET POTATOES | CORN BREAD | HOUSE BBQ |
PICKLED RED ONIONS
- \$16 -

HANDHELDS

All of our handhelds come with house cut fries. You may substitute a different side of your choosing for a small upcharge.

BEEF ON WECK SLIDERS

ROAST BEEF | KIMMELWECK BUNS | AU JUS | HORSEY CREMA
- \$17 -

SIMPLY SOCIAL BURGER ^{GF}

8 OZ CAB BURGER | CHOICE OF CHEESE | LETTUCE | TOMATO
RED ONION
- \$18 -

SOCIAL BOURBON BURGER

8 OZ BURGER | SMOKED CHEDDAR | BACON | BOURBON
MUSHROOM SAUCE | CRISPY ONIONS | GARLIC WHISKEY AOLI
- \$21 -

CHICKEN SANDWICH ^{GF}

CRISPY OR GRILLED CHICKEN | SWEET HEAT BBQ | COLESLAW
- \$19 -

THAI SHRIMP TACOS ^{GF}

CRISPY SHRIMP | SWEET CHILI SAUCE | THAI PEANUT SAUCE
SESAME GARLIC SLAW | SRIRACHA AOLI | WASABI CREMA
- \$17 -

GRILLED PORTABELLA FOCACCIA ^V

MARINATED PORTABELLA, GOAT CHEESE, ROASTED RED
PEPPERS, PESTO & GREENS ON GRILLED FOCACCIA
- \$16 -

STEAK

Our steaks are house cut & Certified Angus Beef . Each steak comes with daily vegetable and choice of sauce:

BRANDY PEPPERCORN | MUSHROOMS & ONIONS | BEARNAISE SAUCE | BONE MARROW BUTTER | BLUE CHEESE BACON BUTTER
DEMI GLAZE

12 oz. N.Y. STRIP GF
30 DAY AGED CAB N.Y. STRIP
- \$32 -

FILET MIGNON GF
OUR HOUSE CAB ANGUS FILET
- 6oz | \$42 10 oz | \$54 -

ADD SURF TO ANY STEAK ENTRÉE

LOBSTER TAIL | SHRIMP | SCALLOPS | OSCAR STYLE

ENTRÉES

All entrées are available at 4 PM Wednesday to Saturday.

BONELESS SHORT RIB GNOCCHI
SHORT RIB | GNOCCHI | PARMESAN CREAM | DEMI GLAZE
- \$30 -

THAI PEANUT NOODLES GF 
THAI PEANUT SAUCE | SAUTÉED VEGETABLES | SOBA NOODLES
SMOKED TOFU
- \$24 -

CHICKEN MARSALA
PAN SEARED CHICKEN | MASHED POTATOES | MUSHROOMS
MARSALA WINE SAUCE
- \$27 -

TENDERLOIN BEEF TIPS
CAB TENDERLOIN TIPS | MASHED POTATOES | DEMI GRAVY
- \$29 -

HADDOCK ÉTOUFFÉE
BLACKENED HADDOCK | SHRIMP | SCALLOPS | CRAW FISH
RICE
- \$28 -

APPLE BOURBON SALMON GF
PAN SEARED SALMON | ROASTED FUJI APPLE BOURBON SAUCE
SWEET POTATO & BRUSSELS SPROUT HASH
- \$28 -

AL A CARTE SIDES

CHEFS DAILY VEGETABLE 
- \$6 -

GRILLED ASPARAGUS 
- \$6 -

SWEET POTATO & BRUSSELS HASH 
- \$8 -

MAC & CHEESE 
BACON + \$2 | LOBSTER + \$6 | CRAB + \$4
- \$12 -

MASHED POTATO 
- \$6 -

SOCIAL FRITES 
GRAVY + \$2 | BACON LOADED + \$4
- \$8 -

  This dish is or has the capabilities to be Vegetarian, Gluten Free or Vegan. Ask our service team for details

Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.