



THE SOCIAL

RESTAURANT & TAPROOM

SOUPS AND SALADS

(V) (GF) HOUSE SALAD

MIXED FIELD GREENS, ROMAINE, GRAPE TOMATO,
RED ONION, CUCUMBERS, HOUSE BALSAMIC

\$7 | \$13

CLASSIC CAESAR

CHOPPED ROMAINE, SHAVED PARMESAN,
CROUTONS, HOUSE CAESAR DRESSING

\$8 | \$15

SIGNATURE FRENCH ONION

CARAMELIZED ONIONS, SHERRY WINE BROTH,
TOASTED BAGUETTE, & GRUYERE

\$9

(GF) ROASTED BEET SALAD

ROASTED BEETS, BABY ARUGULA, RED ONION, FETA
CHEESE, CHAMPAGNE VINAIGRETTE

\$9 | \$16

ELEVATE WITH A PROTEIN

CHICKEN \$4 | SHRIMP \$6

CHEFS SOUP SPECIAL

CHEF'S WEEKLY HAND CRAFTED SOUP SELECTION

CUP: \$8 BOWL: \$12

STARTERS & SHAREABLES

SICILIAN CALAMARI

FLASH FRIED CALAMARI, PEPPERONCINI, KALAMATA
OLIVES, LEMON VINAIGARETTE

\$18

(GF) EGGPLANT TOWER

FRESH EGGPLANT BREADED, GRILLED, AND FLASH
FRIED LAYERED WITH BUFFALO MOZZARELLA
SERVED ATOP TOMATO BASIL

\$14

(GF) MARYLAND CRAB CAKE DUO

DUO OF SEARED CRAB CAKES SERVED WITH OLD
BAY AIOLI

\$20

(GF) HOMEMADE ARANCINI

HOMEMADE THREE CHEESE ARANCINI FEATURING
PARMESAN, MOZZARELLA, & ASIAGO LIGHTLY FRIED
SERVED ATOP TOMATO BASIL

\$16

ENTRÉES

BUTTERFLIED SHRIMP SCAMPI

BUTTER FLIED & BROILED SHRIMP, TOMATOES & SPINACH SAUTÉED IN A GARLIC HERBED BUTTER WITH WHITE BURGUNDY SERVED OVER HOMEMADE CAPELLINI

\$ 30

WILD MUSHROOM RISOTTO

RISOTTO SAUTÉED WITH WILD MUSHROOM, CHICKEN STOCK, CREAM & PECORINO ROMANO TOPPED WITH CRISPY SHIITAKE MUSHROOMS

\$22

+ Add Shrimp | Chicken | Salmon +

HADDOCK MILANESSE

PANKO BREADED HADDOCK PAN SEARED & SERVED WITH DRESSED ARUGULA AND FINISHED WITH A FRENCH SAUCE

\$28

SPINACH RAVIOLI

HOMEMADE SPINACH RAVIOLI FILLED WITH RICOTTA & SWISS CHARD, LIGHT LEMON CREAM SAUCE WITH GRAPE TOMATOES & FINISHED WITH SHAVED PARM

\$24

MEDITERRANEAN SALMON

FRESH GRILLED NORTH ATLANTIC SALMON SERVED OVER RISOTTO WITH KALAMATA OLIVES, FETA CHEESE GRAPE TOMATO, GRILLED ASPARAGUS AND TOPPED WITH FRIED LEAKS

\$ 28

OSSO BUCCO

PORK SHANK SLOWLY OVEN ROASTED SERVED OVER MASHED POTATOES, ROASTED ROOT VEGETABLES AND FINISHED WITH A DEMI GLAZE

\$ 28

CHICKEN MARSALA

SAUTÉED CHICKEN, MUSHROOMS & SPINACH IN A MARSALA WINE SAUCE SERVED OVER HOUSE MADE SPAGHETTI.

\$26

STEAK

14 OZ CERTIFIED ANGUS RIBEYE

HAND CUT GRILLED RIBEYE SERVED WITH MASHED POTATOES AND GRILLED ASPARAGUS FINISHED WITH A DEMI GLAZE

\$48

8 OZ CERTIFIED ANGUS FILET

HAND CUT GRILLED FILET SERVED WITH MASHED POTATOES AND GRILLED ASPARAGUS FINISHED WITH A DEMI GLAZE

\$52

A LA CARTE SIDES

V GF HAND CUT FRIES

\$6

V GF ASPARAGUS

\$ 6

V CHEF'S DAILY VEGETABLE

\$6

V MUSHROOM RISOTTO

\$6

OUR KITCHEN IS NOT ALLERGEN FREE AND UTILIZES FOR EXAMPLE WHEAT, SOYBEAN, FISH, NUTS, PEANUTS AND DAIRY PRODUCTS. FOR THIS REASON WE CANNOT GUARANTEE ZERO CROSS CONTAMINATION WILL OCCUR. PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL REQUIREMENTS.