

TO SHARE:

-  **Social Spreads** \$16
Homemade hummus, roasted red pepper, eggplant chutney, creamed yogurt tzatziki style spread, house baked pita bread
Add carrots \$2 or cucumbers \$2
- Beet Hummus** \$14
Homemade hummus with chopped red beets with a dash of paprika, topped with microgreens, served with pita bread
- Across the Board** \$24
Handcrafted European dry cured meats and cheese charcuterie
- Beef Carpaccio** \$18
Hand sliced grass fed Angus Beef, topped off with arugula, mushrooms, lemon, and rich parmigiano Reggiano (+\$3 truffle oil)
- Fried Zucchini** \$14
Greek style zucchini paired with a homemade house sauce*
- Crispy Brussel Sprouts** \$16
Roasted Brussel sprouts served over whipped goat cheese mouse, topped with roasted pumpkin seeds, crunchy bacon and fresh pomegranate seeds
- Grilled Octopus** \$22
Grilled to perfection, served with house made hummus, zesty chimichurri sauce and pita bread
- Crunchy Calamari** \$18
Flash fried, served with sriracha aioli and cocktail sauce
- Fresh Mediterranean Mussels** \$16
Sautéed in red or white sauce
-  **Beet Mezze** \$14
Stuffed beets with whipped goat cheese, pomegranate arils and crispy pumpkin seeds, microgreens
-  **Mini Beef Kufte** \$14
Served with creamy tzatziki spread and finished with a dash of paprika
- TIPSY Shrimp Tequila** \$18
Sautéed shrimp in a creamy Cajun, Tequila sauce, garlic, dill, pita bread
- French Creamy Cheese Bites** \$14
Crusted with cornflakes, and a compliment with homemade blueberry jam
-  **Chicken Tenders (Kids meal)** \$14
Crispy chicken crusted with Panko, French Fries

TO TOSS AROUND:

-  **Shopska** \$12
Traditional Bulgarian style salad with ripened vine tomatoes, Persian cucumbers, red onion, roasted red peppers, fresh parsley, and imported Greek Feta cheese
-  **Burrata Caprese** \$14
Ripened vine tomatoes, Burrata, Phileos Grecian olive oil, fresh house grown basil
-  **Fresca Barba** \$14
Local, organic herbs & greens with crumbled goat cheese, roasted pumpkin seeds, red and golden beets, pomegranate, tossed in a cherry vinaigrette
-  **Spinach + Goat** \$12
(WARM Salad) Baby spinach with twist, sweet red onion and goat cheese
- Classic Caesar** \$10
Romaine lettuce tossed in homemade Caesar dressing, parmigiano Reggiano, crispy bread croutons

add chicken tender \$4 / or shrimp \$2 (each) / or salmon 4oz \$10




SOCIAL INN

TO HAVE:

- Rigatoni with Sausage** \$22
Large tubular pasta with homemade sausage and peas, light tomato cream sauce
- Creamy Shrimp Linguine** \$24
Savory linguine with shrimp, homemade creamy tomato sauce, white wine, garlic, basil
Optional: spicy/not spicy
-  **Farfalle Pasta + Chicken** \$22
Farfalle pasta in a light cream sauce, spinach, tomatoes, basil and garlic topped with parmigiano Reggiano
- Spaghetti with Mussels** \$20
Al dente spaghetti in a red or white sauce
-  **Tomato Basil Linguine** \$18
Linguine with homemade tomato basil sauce/butter/garlic olive oil
-  **Shrimp Kebabs** \$28
Comes with rice pilaf and homemade pita bread, chimichurri sauce
-  **Chicken Kebabs** \$22
Comes with rice pilaf and homemade pita bread, tzatziki spread
-  **Filet Mignon 8oz** \$42
Grilled to suit your taste, served with Barolo sauce and broccoli
- NY Strip Steak 14oz** \$47
Paired with roasted potatoes, sautéed asparagus and chimichurri sauce
- Duck Breast Fillet** \$29
Served with carrot mashed potato, broccoli and orange zest sauce for garnish
- Chicken + T H Y M E** \$25
Creamy chicken breast cutlet with roasted red pepper, a touch of garlic and shallots, paired with mashed carrot purée
- Pork Shank Osso Buco** \$28
Slow cooked to perfection over mashed potatoes
- Pork Tomahawk 30-40oz** \$49
Grilled to chef's perfection, served with rosemary roasted potatoes, chimichurri and garnished with fresh blueberries and raspberries (allowed 20-30minutes)
- Spiked White Fish** \$28
Tender seared white fish, served with sautéed baby spinach, sautéed asparagus, in Moët champagne butter sauce
-  **Cedar Plank Salmon** \$28
Cooked to your choice served with rice and sautéed asparagus
- S L O W Roasted Lamb** \$29
Roasted to juicy perfection, paired with crispy wedge potatoes, soft pita bread, housemaid tzatziki and tomato and cucumber salad

TO HOLD

- Social Burger** \$18
10oz Angus Beef, charcoal bun, tzatziki spread, melted Feta, tomato, lettuce, and caramelized onion, served with fries (+\$3 truffle fries)
-  **Vurger** \$16
Beyond Meat patty, gluten free bun, topped with roasted bell peppers, mushrooms, spanish onion, tomato, and tzatziki spread, served with fries (+\$3 truffle fries)

PARTNER IN CRIME:

French Fries/Truffle Fries	\$6	Sautéed Spinach	\$7
Rosemary Roasted Potatoes	\$6	Asparagus	\$7
Sautéed Broccoli	\$7	Rice Pilaf	\$6
Carrot Mashed Potatoes (homemade)	\$7	Mashed Potatoes (homemade)	\$6



Vegetarian



Gluten Free



Kids Friendly

*House sauce - yogurt, mayonnaise, garlic and dill.
Option for gluten free pasta.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."