

# • LUNCH • MENU •





## 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** \$12  
Homemade hummus with chopped red and gold beet with a dash of paprika, topped with microgreens, served with pita bread
-  **Crispy Zucchini** \$14  
Greek style zucchini paired with a homemade house sauce\*
- Beef Carpaccio** \$18  
Hand sliced grass fed Angus Beef, topped off with arugula, mushrooms, lemon, and rich parmigiano Reggiano  
(+\$3 truffle oil)
- 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
-  **Beet Mezze** \$14  
 Stuffed beets with whipped goat cheese, pomegranate arils and crispy pumpkin seeds, micrograins
- TIPSY Shrimp Tequila** \$16  
Sautéed shrimp in a creamy Cajun, Tequila sauce, garlic, dill, pita bread

## TO TOSS AROUND:


-  **Burrata Caprese** \$14  
 Ripened vine Tomatoes, Burrata, Phileos Grecian olive oil, fresh house grown Basil
-  **Fresca Barba** \$12  
 Local, organic herbs & greens with crumbled goat cheese, roasted pumpkin seeds, red and golden beets, pomegranate, tossed in a sherry vinaigrette
-  **Classic Caesar** \$10  
Romaine lettuce tossed in Homemade Caesar dressing, Parmesan Reggiano, crispy bread croutons
-  **Fresh Mediterranean Salad** \$12  
 Crispy romaine lettuce, tomatoes, Persian cucumbers, roasted red peppers, kalamata olives, red onion, garbanzo beans, imported Greek Feta.
-  **Spinach + Berries** \$12  
 Spinach, mixed greens, fresh berries, candied walnuts, crumbled feta
-  **Pasta on a diet** \$12  
Bowtie pasta, bell peppers, zucchini, cherry tomatoes, olives, grated parmesan, fresh mozzarella and basil

<b>Dress your salad:</b>	<b>Add your protein:</b>	
Balsamic Vinaigrette	4oz Atlantic Salmon	\$8
Sherry Vinaigrette	4oz Chicken Breast	\$4
Thousand Islands	4 piece shrimp	\$8
Ranch	3oz Beef Tenderloin	\$8






-  Vegetarian
  -  Vegan
  -  Gluten Free
  -  Kids Friendly
- \*House sauce - yogurt, mayonnaise, garlic and dill.  
\*Option for gluten free pasta by your choice.

## TO HAVE:

Every 'To Have' comes with choice of soup or salad

- Rigatoni Sausage\*** \$18  
Large tubular pasta with homemade sausage, homemade tomato cream sauce and peas
- Creamy Shrimp Linguine\*** \$20  
Savory linguine with shrimp, homemade creamy tomato sauce, white wine, garlic, basil  
Optional: spicy/not spicy
-  **Chicken Farfalle Pasta\*** \$18  
Farfalle pasta with chicken in a cream sauce, spinach, tomato basil, garlic and parmigiano cheese
- Typsy Rigatoni\*** \$16  
Fresh mozzarella, basil in vodka sauce  
Suggestion: add chicken \$4 or 4pc of shrimp \$8
- Shrimp kebab** \$18  
Rice pilaf, homemade pita bread, chimichurri sauce  
(sub charge \$3.50 for Broccoli, Sautéed Spinach, Swiss chard or Carrot Mashed Potato)
- Chicken kebab** \$16  
Rice pilaf, homemade pita bread, tzatziki spread  
(sub charge \$3.50 for Broccoli, Sautéed Spinach, Swiss chard or Carrot Mashed Potato)
- Beef Tenderloin 3pc x 3oz** \$26  
Beef tenderloin topped with gorgonzola cheese with a side of mashed potatoes.
- Chicken Gyro Plate** \$16  
Homemade soft pita bread stuffed with marinated chicken and creamy garlic sauce, served with salad and French fries.
- Honey Sriracha Salmon** \$18  
6 oz seared Atlantic salmon with honey sriracha glaze, served over rice pilaf  
(sub charge \$3.50 for Broccoli, Sautéed Spinach, Swiss chard or Carrot Mashed Potato)
- S L O W Roasted Lamb** \$29  
Roasted to juicy perfection, paired with crispy wedge potatoes, soft pita bread, housemade tzatziki and tomato and cucumber salad

## TO HOLD:

- Social Burger** \$16  
10 oz Angus Beef, charcoal bun, tzatziki spread, melted feta, tomato, lettuce, and caramelized onion, served with fries (+\$3 truffle fries)
-  **Vurger** \$15  
Beyond meat patty, gluten free charcoal bun, topped with roasted bell peppers, mushrooms, spanish onion, tomato, and tzatziki spread, French fries
-  **Say cheese and smile** \$14  
 Crispy grilled cheese on sourdough, French fries
-  **Roasted Veggie Panini** \$14  
Roasted portobello mushroom in balsamic glaze, roasted red peppers, roasted red onion, spinach, French fries
-  **Pesto Caprese** \$14  
Sliced tomato, sliced mozzarella, spinach, homemade basil pesto, French fries
- BLT Club** \$14  
Crispy bacon, romaine lettuce, tomato, mayo, French fries
- Chicken salad + sourdough** \$14  
Grilled chicken, diced celery, red onions, toasted with garlic mayo & Dijon mustard, French fries

## Bread options:

whole wheat / sourdough / spinach wrap / flour wrap

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