

APPETIZERS

SOCIAL HOUSE SIGNATURE WINGS	16
Sauces: SH Signature Sauce, Hot Honey, Alabama BBQ, Buffalo, BBQ, Spicy Garlic Parmesan, Spicy Asian Rubs: Lemon Pepper, Old Bay, Salt/Pepper/Garlic Blend, Sweet & Spicy BBQ	
LOADED TOTS OR FRIES	15
Tater tots topped with bacon, green onions & cheese sauce, served with a side of sour cream. – Add grilled chicken (\$6), pulled pork (\$6), house made chili (\$5), taco meat (\$6)	
LOADED SWEET POTATO TOTS	14
Sweet potato tots tossed in brown sugar spice and drizzled with caramel sauce	
NACHOS	15
Layered with house made cheese sauce, tomatoes, jalapenos, lettuce, & chives. – Add grilled chicken (\$6), pulled pork (\$6), chili (\$5), taco meat (\$6)	
🍷 MARKET STREET PRETZEL STICKS	15
Soft pretzel sticks served with house made cheese sauce.	
BLACKENED AHI TUNA	16
Blackened ahi tuna served with asian slaw, sesame seeds, served with wasabi & soy sauce.	
BUFFALO CHICKEN DIP	14
Chicken, buffalo sauce, ranch, cream cheese, cheddar cheese & green onions, served with tortilla chips.	
CHICKEN QUESADILLA	15
Flour tortilla with blackened chicken, cheddar cheese, grilled onions & bacon, served with salsa & sour cream.	
🍷 VEGGIE QUESADILLA	14
Flour tortilla with cheddar cheese, black beans, corn, squash, zucchini & pepper blend, served with salsa & sour cream.	
SOUTHERN PHILLY QUESADILLA	15
Flour tortilla with steak, peppers, onions, cheddar & pimento cheese, served with chipotle ranch & sour cream.	
🍷 SPRING ROLLS	14
Fried vegetarian spring rolls served with hot honey sauce & house made boom boom sauce.	
PHILLY CHEESE EGGROLLS	15
Fried eggrolls stuffed with steak, provolone & american cheese. Served with house made cheese sauce & chipotle ranch.	
🍷 ITALIAN CHEESE BREAD	15
Breadsticks with Italian cheese served with marinara.	
CHEESE CURDS	15
Deep fried Wisconsin white cheddar cheese coated in a garlic parmesan breading, served with house-made marinara.	
FRIED GREEN BEANS	15
Breaded green beans deep fried to perfection, served with chipotle ranch.	
SOUPS & SALADS	
Dressings: Ranch, Blue Cheese, Honey Mustard, Raspberry Vinaigrette, Balsamic Vinaigrette, Mediterranean, Chipotle Ranch, Sweet Onion Vinaigrette, Oil & Vinegar	
🍷 CHILI	CUP - 6 BOWL - 8
House made chili with beans topped with jalapenos & cheddar cheese.	
🍷🍷 TOMATO BASIL	CUP - 6 BOWL - 8
House made tomato basil topped with grated parmesan & parsley.	
🍷 202 BEEF STEW	CUP - 6 BOWL - 8
House made stew with ribeye, potatoes, carrots, onion & celery.	
🍷🍷 HOUSE SALAD	HALF - 6 FULL - 9
Mixed greens, cucumbers, tomatoes, red onions, roasted almond slivers & cheddar cheese.	
CAESAR SALAD	HALF - 6 FULL - 9
Romaine, parmesan cheese, croutons, served with creamy Caesar dressing.	
SOUP & SALAD	12
Choice of house or caesar salad paired with a cup of chili, tomato basil or beef stew.	

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GF BLACK & BLUE SALAD	17
Choice of blackened shaved ribeye or blackened chicken, blue cheese crumbles, bacon, tomatoes, red onions & cucumbers over mixed greens.	
MEDITERRANEAN SALAD	15
Mixed greens, tomato, cucumbers, red peppers, feta cheese, red onions & olives served with Mediterranean dressing.	
GF BLACKENED TUNA SALAD	17
Mixed greens, black beans, corn, peppers, onions, tomatoes, cucumbers, sesame seeds & blackened tuna.	
GF GRILLED SALMON SALAD	17
Mixed greens, slivered almonds, feta cheese, cucumbers, tomatoes, red onions, roasted red peppers, topped with a 4 oz grilled salmon filet.	
GF V CHRISTINA SALAD	16
Mixed greens, roasted pecans, berry blend, dried cranberries, feta & red onion served with raspberry vinaigrette. – Add grilled chicken (\$6), shrimp (\$6), salmon (\$8), steak (\$9), tuna (\$9), black bean burger (\$6)	
NACHO SALAD	16
Tortilla bowl stuffed with mixed greens, seasoned ground beef, tomatoes, jalapenos, black bean, corn, roasted red peppers, green onions & cheddar cheese. Served with salsa & sour cream.	
GF THE COBB	16
Chopped romaine, tomatoes, bacon, hard boiled egg, & blue cheese. – Add grilled chicken (\$6), shrimp (\$6), salmon (\$8), steak (\$9), tuna (\$9), black bean burger (\$6)	
BURGERS, SANDWICHES, & MORE	
<i>Make any smash burger a double (\$6)</i>	
SOCIAL HOUSE SMASH BURGER	15
Bacon, American cheese, tomato, lettuce, onions & pickles, served with fries.	
CHOP HOUSE SMASH BURGER	16
House blend brisket ground chuck mix topped with cheddar, bacon, pickles, fried onions, BBQ sauce & A1, served with fries.	
SUNRISE SMASH BURGER	16
Sunny side up egg, lettuce, tomato, bacon & cheddar on sourdough served with fries.	
MUSHROOM GORGONZOLA SMASH BURGER	16
Gorgonzola cheese, mushrooms, house made BBQ sauce, caramelized onions, lettuce, tomato & bacon, served with fries. – Make it spicy sub buffalo sauce for no additional charge	
V BLACK BEAN BURGER	15
House made black bean burger topped with white american cheese, lettuce, tomato, onion & chipotle ranch, served with fries.	
CALYPSO	15
Blackened grilled chicken breast, Monterey jack cheese, bacon, lettuce, tomato, with sweet & spicy calypso sauce, served with fries.	
THE HOKIE BIRD	15
Fried chicken tossed in SH signature sauce, pickles & coleslaw, served with fries.	
PULLED PORK SANDWICH	15
Roasted pulled pork topped with bacon and coleslaw, served with fries.	
STEAK OR CHICKEN PHILLY	16
Choice of chicken or shaved ribeye, mushrooms, peppers, onions & white american cheese on an 8 inch sub roll, served with fries. – Make it a wrap (\$1)	
SOCIAL HOUSE BLT	15
Bacon, fried egg, lettuce, tomato & mayo on toasted sourdough, served with fries.	
ULTIMATE GRILLED CHEESE	15
Grilled cheese on sourdough stuffed with bacon & mac n' cheese, served with a cup of tomato basil soup.	
FISH & CHIPS	18
Hand battered, crispy fish fried to a golden brown perfection, served with coleslaw, fries & hushpuppies.	

202 PO'BOY	17
Fried or grilled shrimp tossed in sweet chili sauce served on an 8 inch sub roll, topped with shredded lettuce & tomato, served with fries & hushpuppies.	
PRIME RIB FRENCH DIP	16
Shaved prime rib, caramelized onions & white american on a toasted sub roll & served with au jus.	
SHRIMP TACOS (3)	16
Sautéed shrimp in a thai chili sauce topped with lettuce & tomato.	
BLACKENED TUNA TACOS (3)	16
Blackened tuna tacos topped with asian slaw & sesame seeds.	
TENDER DINNER	15
Five chicken tenders served with fries.	
– Make your tenders spicy! Tossed in buffalo sauce for no additional charge.	
GRILLED CHICKEN BLT WRAP	15
Blackened chicken, bacon, lettuce, tomato & choice of honey mustard or caesar dressing stuffed inside a flour tortilla, served with fries.	
FRIED CHICKEN BLT WRAP	15
Fried chicken tenders, bacon, lettuce, tomato & choice of BBQ or buffalo sauce stuffed inside a flour tortilla, served with fries.	

FLATBREADS

🕉 MARGHERITA FLATBREAD	17
House made red sauce, roma tomatoes, fresh mozzarella, fontina, fresh basil & Romano.	
🕉 TRUFFLED MUSHROOM FLATBREAD	17
White sauce, mozzarella, fontina & goat cheese, mushrooms & spinach finished with balsamic glaze & truffle oil.	
THE GODFATHER FLATBREAD	18
House made red sauce, sicilian sausage, bacon, pepperoni, & fresh mozzarella.	
BUFFALO CHICKEN FLATBREAD	17
Mozzarella, grilled chicken, red onions, bacon, buffalo sauce & ranch drizzle.	
A1 PHILLY CHEESESTEAK FLATBREAD	18
Sliced ribeye with peppers, onions, mushrooms, mozzarella & white sauce with an A1 drizzle.	
CHICKEN PESTO FLATBREAD	17
Pesto sauce topped with chicken, bacon, caramelized onions, mozzarella & finished with a truffle oil drizzle.	
PULLED PORK BBQ FLATBREAD	17
House made BBQ sauce, pulled pork, jalapenos, sautéed onions, bacon & mozzarella cheese.	
🕉 MEDITERRANEAN FLATBREAD	17
Olive oil, feta, tomatoes, spinach, red onion, kalamata olives, & mozzarella with a balsamic glaze	

ENTRÉES

Add chicken (\$6) or shrimp (\$6) to any dish.	
FILET	44
6 oz Certified Angus Beef served with smashed potatoes & grilled asparagus.	
– Add blue cheese crust (\$3)	
RIBEYE	41
14 oz Certified Angus Beef served with smashed potatoes & grilled asparagus.	
– Add blue cheese crust (\$3)	
🍷 SOUTHERN GLAZED SALMON	27
8 oz salmon filet topped with a southern glaze, served with smashed potatoes & grilled asparagus.	
CHARGRILLED CHICKEN	25
Two chargrilled chicken breasts topped with SH signature sauce, served with smashed potatoes & asparagus.	
CHICKEN ALFREDO	25
Grilled chicken & broccoli tossed in a creamy alfredo sauce & served over linguine.	
– Sub shrimp (\$3)	

CHICKEN PARMESAN	25
Your choice of our signature marinara sauce or alfredo sauce, fried chicken, topped with mozzarella, served over linguine.	
CAJUN PASTA	27
Shrimp, andouille sausage, peppers, onions, and roasted tomatoes in a cajun creamy sauce served over linguine. – Sub chicken for shrimp, no additional charge	
GF PASTA PRIMAVERA	22
Assorted fresh vegetables with house made marinara or alfredo sauce, served over linguine.	

SIDES

GF ASPARAGUS 7	GF BROCCOLI 7
GF SMASHED POTATOES 7	SWEET POTATO TOTS 7
COLESLAW 7	FRENCH FRIES 7
TATER TOTS 7	MAC N' CHEESE 7
HUSHPUPIES 7	

KID'S MENU

12 & Under

BURGER SLIDERS	9	GRILLED CHEESE	9
Served with fries. – Add cheese (\$1)		Served with fries.	
CHICKEN TENDERS	9	CHEESE QUESADILLA	9
Served with fries.		Served with fries.	
PITA PIZZA	9	MAC N' CHEESE	9
Choice of cheese or pepperoni, served with fries.		Choice of traditional mac n cheese or option for buttered noodles or marinara sauce.	

DESSERTS

REESE'S PEANUT BUTTER PIE	9
Topped with whipped cream & caramel drizzle.	
LIMONCELLO CAKE	9
Yellow cake with limoncello liqueur layered with mascarpone frosting.	
GF FLOURLESS CHOCOLATE TORTE	9
Silky rich dark cocoa flavors concentrated into a dense treat.	
BELGIAN CHOCOLATE MOUSSE	9
Belgian chocolate cake layered with chocolate mousse.	
NEW YORK CHEESECAKE	9
Slice of New York's delight cheesecake	
BANANA PUDDING	9
House made banana pudding with vanilla wafers & whipped cream	
OREO CHOCOLATE MOUSSE	9
House made chocolate mousse with Oreo crumbles & whipped cream	

NON-ALCOHOLIC DRINKS

COKE	\$3
DIET COKE	\$3
DR. PEPPER	\$3
SPRITE	\$3
ROOT BEER	\$3
LEMONADE	\$3
SWEET TEA	\$3
UNSWEET TEA	\$3
REGULAR OR DECAF COFFEE	\$4
HOT TEA	\$4
LIQUID DEATH SELTZERS	\$4

Ask your server for flavor selections

SIGNATURE COCKTAILS

THE "2.0.2"	\$10
Tequila, lime, agave nectar, champagne	
STRAWBERRY MULE	\$10
Strawberry vodka, ginger beer, lime	
NEAL'S DEAL OLD FASHIONED	\$17
Our very own Makers Mark barrel blend, orange bitters, orange simple syrup	
TIFFANY MIMOSA	\$8
Champagne, blue curacao, sugar rim	
ORANGE CRUSH	\$10
Orange vodka, orange juice, simple syrup, sprite	
SOCIAL HOUSE MARGARITA	\$10
Tequila, triple sec, orange juice, lime, agave nectar, seltzer, salt rim	
– Add a flavor for \$1 extra. Ask about today's flavors.	

MOCKTAILS

DREAMSICLE	\$8
Orange juice, vanilla, simple syrup, seltzer, splash of cream	
BLACKBERRY LEMON SPRITZER	\$8
Blackberries, agave nectar, lemonade, lemon, seltzer	
MOCKJITO	\$8
Mint, agave nectar, lime, citrus, seltzer	

Bottle & Can Beer



Draft Beer



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WINE LIST

REDS

WOOP WOOP SHIRAZ

Glass - \$10 Bottle - \$36

KNOTTY VINES RED BLEND

Glass - \$8 Bottle - \$28

DON RODOLFO MALBEC

Glass - \$8 Bottle - \$28

BOGLE OLD VINE ZINFANDEL

Glass - \$11 Bottle - \$40

THE CHARMER CABERNET

Glass - \$9 Bottle - \$32

FRANCIS FORD COPPOLA DIRECTOR'S CUT CABERNET SAUVIGNON

Bottle - \$48

WHITES & ROSE

JULIA JAMES CHARDONNAY

Glass - \$10 Bottle - \$36

SIMPLY RIESLING

Glass - \$9 Bottle - \$32

FERNLANDS SAUVIGNON BLANC

Glass - \$9 Bottle - \$32

90 PLUS ROSE

Glass - \$10 Bottle - \$36

FRANCIS FORD COPPOLA DIRECTOR'S CUT CHARDONNAY

Bottle - \$44

BUBBLES

BORGO IMPERIALE

Glass - \$9 Bottle - \$32

J ROGET

Glass - \$8 Bottle - \$28

90 PLUS PROSECCO

Bottle - \$25

LAPIS LUNA CABERNET

Glass - \$9 Bottle - \$32

BLOCK NINE PINOT NOIR

Glass - \$10 Bottle - \$36

MILBRANDT MERLOT

Glass - \$10 Bottle - \$36

CARMEL ROAD PINOT NOIR

Glass - \$8 Bottle - \$28

JOSH SPECIAL RESERVE CABERNET

Bottle - \$40

KNOTTY VINES CHARDONNAY

Glass - \$8 Bottle - \$28

LAGARIA PINOT GRIGIO

Glass - \$10 Bottle - \$36

SUTTER HOME WHITE ZINFANDEL

Glass - \$8 Bottle - \$28

VILLA MONSIGNORE MOSCATO D'ASTI

Glass - \$9 Bottle - \$32

JOSH BUTTERY CHARDONNAY

Bottle - \$40

ZONIN PROSECCO

Glass - \$11

FRANCIS FORD COPPOLA PROSECCO

Bottle - \$35