

APPETIZERS

SOCIAL HOUSE SIGNATURE WINGS

Choose from SH Signature Sauce, Hot Honey, Buffalo, BBQ, Spicy Garlic Parmesan, Spicy Asian, Dry Rub Lemon Pepper or Old Bay.

\$16

LOADED TOTS OR FRIES

Tater tots topped with bacon, green onions & cheese sauce, served with a side of sour cream.

– Add grilled chicken (\$6), pulled pork (\$5), house made chili (\$5)

\$14

NACHOS

Layered with house made cheese sauce, tomatoes, jalapenos, lettuce, & chives.

– Add grilled chicken (\$6), pulled pork (\$5), chili (\$5), taco meat (\$5)

\$13

MARKET STREET PRETZEL STICKS

Soft pretzel sticks served with house made cheese sauce.

\$15

BUFFALO CHICKEN DIP

Chicken, buffalo sauce, ranch, cream cheese, cheddar cheese & green onions, served with fried pita chips.

\$14

CHICKEN QUESADILLA

Flour tortilla stuffed with blackened chicken, cheddar cheese, grilled onions & bacon, served with salsa & sour cream.

\$14

VEGGIE QUESADILLA

Flour tortilla stuffed with cheddar cheese, black beans & corn, squash, zucchini & peppers, served with salsa & sour cream.

\$13

SOUTHERN PHILLY QUESADILLA

Steak, peppers, onions & pimento cheese stuffed inside a flour tortilla, served with salsa & sour cream.

\$15

RIBLETS

Six fall off the bone riblets tossed in SH signature sauce served with a side of house made coleslaw.

– *while available*

\$18

PHILLY CHEESE EGGROLLS

Fried eggrolls stuffed with steak, provolone & american cheese. Served with house made cheese sauce & chipotle ranch.

\$13

ITALIAN CHEESE BREAD

Breadsticks with Italian cheese served with marinara.

\$13

SOUPS & SALADS

Dressings: Ranch, Blue Cheese, Honey Mustard, Raspberry Vinaigrette, Balsamic Vinaigrette, Mediterranean, Italian, Chipotle Ranch, Thousand Island, Sweet Onion Vinaigrette

GF CHILI

House made chili with beans topped with jalapenos & cheddar cheese.

CUP - \$5 BOWL - \$7

GF V TOMATO BASIL

House made tomato basil topped with grated parmesan & parsley.

CUP - \$4 BOWL - \$6

SOUP DU JOUR

GF V HOUSE SALAD

Mixed greens, cucumbers, tomatoes, red onions, roasted almond slivers & cheddar cheese.

CUP - \$5 BOWL - \$7

HALF - \$5 FULL - \$8

V CAESAR SALAD

Romaine, parmesan cheese, croutons & creamy Caesar dressing.

HALF - \$6 FULL - \$9

SOUP & SALAD

Choice of house or caesar salad paired with chili, tomato basil or soup du jour.

\$13

GF BLT WEDGE

Bacon, tomato, blue cheese crumbles & sweet onion vinaigrette dressing.

– Add grilled chicken (\$6), shrimp (\$6), salmon (\$8), steak (\$9), tuna (\$9)

\$14

GF BLACK & BLUE SALAD

Mixed greens, blackened shaved ribeye, blue cheese crumbles, bacon, tomatoes, red onions & cucumbers.

\$17

GF BLACKENED TUNA SALAD

Mixed greens, black beans, corn, peppers, onions, tomatoes, cucumbers topped with blackened tuna.

\$17

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	\$15
Mixed greens tossed in a raspberry vinaigrette topped with roasted pecans, strawberries, dried cranberries, feta & red onion.	
– Add grilled chicken (\$6), shrimp (\$6), salmon (\$8), steak (\$9), tuna (\$9)	
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	\$15
Chopped romaine, tomatoes, bacon, hard boiled egg, & blue cheese.	
– Add grilled chicken (\$6), shrimp (\$6), salmon (\$8), steak (\$9), tuna (\$9)	

BURGERS, SANDWICHES, & MORE

Make any smash burger a double (\$6)

SOCIAL HOUSE SMASH BURGER	\$14
Bacon, American cheese, tomato, lettuce, onions & pickles, served with fries.	
CHOP HOUSE SMASH BURGER	\$15
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, served on sourdough with fries.	
MUSHROOM GORGONZOLA SMASH BURGER	\$14
Gorgonzola cheese, mushrooms, house made BBQ sauce, caramelized onions, lettuce, tomato & bacon, served with fries.	
A1 PATTY MELT	\$15
A1 sautéed onions, topped with white american cheese on sourdough, served with fries.	
V BLACK BEAN BURGER	\$15
House made black bean burger topped with white american cheese, lettuce, tomato, onion, chipotle ranch, served with fries.	
CALYPSO SANDWICH	\$14
Blackened grilled chicken breast, Monterey jack cheese, bacon, lettuce, tomato, sweet & spicy calypso sauce, served with fries.	
THE HOKIE BIRD	\$14
Fried chicken tossed in SH signature sauce, honey, pickles & coleslaw, served with fries.	
PULLED PORK SANDWICH	\$14
Roasted pulled pork topped with bacon and coleslaw, served with fries.	
THE PHILLY	\$15
Shaved ribeye, mushrooms, peppers, onions & mozzarella cheese on an 8 inch sub roll, served with fries.	
– Substitute chicken to make it a chicken philly at no additional charge	
SOCIAL HOUSE BLT	\$15
Bacon, fried egg, lettuce, tomato & mayo on toasted sourdough, served with fries.	
ULTIMATE GRILLED CHEESE	\$14
Grilled cheese on sourdough stuffed with bacon & mac n' cheese, served with a cup of tomato basil soup.	
FRIED FISH SANDWICH	\$15
Hand breaded cod topped with american cheese, shredded lettuce & house made tarter served with fries, hushpuppies & corn on the cobb.	
FISH & CHIPS	\$18
Hand battered, crispy fish fried to a golden brown perfection, served with coleslaw, fries, hushpuppies & corn on the cobb.	
202 PO'BOY	\$16
Grilled shrimp tossed in sweet chili sauce served on an 8 inch sub roll topped with shredded lettuce & tomato, served with fries, hushpuppies & corn on the cobb.	

SHRIMP TACOS (3)	\$15
Sautéed shrimp in a spicy chili sauce topped with lettuce & tomato.	
BLACKENED TUNA TACOS (3)	\$16
Blackened tuna tacos topped with asian slaw.	
TENDER DINNER	\$14
Five chicken tenders served with fries.	
– Make your tenders spicy! Tossed in buffalo sauce for no additional charge.	
BLACKENED CHICKEN BLT CAESAR WRAP	\$14
Blackened chicken, lettuce, bacon, tomatoes & caesar dressing stuffed inside a flour tortilla, served with fries.	
CHICKEN BLT WRAP	\$14
Grilled chicken, bacon, lettuce, tomato, house made honey mustard stuffed inside a flour tortilla, served with fries.	

FLATBREADS

🍷 MARGHERITA	\$16
House made marinara, roma tomatoes, fresh mozzarella, fontina, fresh basil & Romano.	
🍷 TRUFFLED MUSHROOM	\$17
White sauce, mozzarella, fontina & goat cheese, mushrooms & spinach finished with balsamic vinegar & truffle oil.	
THE GODFATHER	\$17
House made marinara, sicilian sausage, bacon, pepperoni, & fresh mozzarella.	
BUFFALO CHICKEN	\$17
White sauce, mozzarella, grilled chicken, red onions, blue cheese, bacon & buffalo sauce.	
PHILLY CHEESESTEAK	\$17
Sliced ribeye with peppers, onions, mushrooms, mozzarella & white sauce with an A1 drizzle.	
CHICKEN PESTO	\$17
Pesto sauce topped with chicken, bacon, caramelized onions, mozzarella & finished with a truffle oil drizzle.	
PULLED PORK BBQ PIZZA	\$17
House made BBQ sauce, pulled pork, jalapenos, sautéed onions, bacon & mozzarella cheese.	
MEDITERRANEAN PIZZA	\$17
Olive oil, feta, tomatoes, spinach, kalamata olives, & mozzarella with a balsamic glaze	

ENTRÉES

Add chicken (\$6) or shrimp (\$6) to any dish.

🍷 FILET	\$37
6 oz Certified Angus Beef served with smashed potatoes & grilled asparagus.	
– Add blue cheese crust (\$3)	
🍷 RIBEYE	\$35
12 oz Certified Angus Beef served with smashed potatoes & grilled asparagus.	
– Add blue cheese crust (\$3)	
🍷 SOUTHERN GLAZED SALMON	\$25
8 oz salmon filet topped with a southern glaze, served with smashed potatoes & grilled asparagus.	
CHICKEN ALFREDO	\$24
Grilled chicken & broccoli tossed in a creamy alfredo sauce & served over linguine.	
CHICKEN MARSALA	\$24
Fried chicken served with mushrooms & marsala wine sauce, served over linguine.	
CHARGRILLED CHICKEN	\$25
Two chargrilled chicken breasts topped with SH signature sauce, served with smashed potatoes & asparagus.	
CHICKEN PARMESAN	\$24
Our signature marinara sauce, fried chicken, topped with mozzarella, served over linguine.	
🍷 PASTA PRIMAVERA	\$20
Assorted fresh vegetables with house made marinara sauce, served over linguine.	

BLACKENED TUNA **\$24**

Blackened tuna seared mid rare sliced over a bed of black beans, corns, & peppers, served with asparagus, asian slaw & wasabi.

SOUTHERN SHRIMP PLATTER **\$23**

Cornmeal breaded fried shrimp served with fries, coleslaw, hushpuppies & corn on the cobb.
– Make it grilled for no additional charge.

SIDES

\$6 Each

GF ASPARAGUS

GF BROCCOLI

GF SMASHED POTATOES

SWEET POTATO FRIES WITH HONEY MUSTARD

COLESLAW

FRENCH FRIES

TATER TOTS

MAC N' CHEESE

HUSHPUPPIES & CORN ON THE COBB

KID'S MENU

12 & Under

BURGER SLIDERS **\$8**

Choice of cheese, served with fries.

GRILLED CHEESE **\$8**

Served with fries.

CHICKEN TENDERS **\$8**

Served with fries.

CHEESE QUESADILLA **\$8**

Served with fries.

PITA PIZZA **\$8**

Choice of cheese or pepperoni, served with fries.

MAC N' CHEESE **\$8**

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.

NEW YORK CHEESECAKE **\$9**

Slice of New York's delight cheesecake.

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.

GF VANILLA ICE CREAM **\$5**

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

SIGNATURE COCKTAILS

THE "2.0.2"	\$10
Tequila, lime, agave nectar, champagne	
STRAWBERRY MULE	\$10
Strawberry vodka, ginger beer, lime	
MIXED BERRY MOJITO	\$12
Silver rum, agave nectar, mint, lime, strawberry, blackberry, blueberry, seltzer	
NEAL'S DEAL OLD FASHIONED	\$17
Our very own Makers Mark 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	\$7
Orange juice, vanilla, simple syrup, seltzer, splash of cream	
BLACKBERRY LEMON SPRITZER	\$7
Blackberries, agave nectar, lemonade, lemon, seltzer	
MOCKJITO	\$7
Mint, agave nectar, lime, citrus, seltzer	

Bottle & Can Beer



Draft Beer



WINE LIST

REDS

BLOCK NINE PINOT NOIR

Glass - \$10 Bottle - \$36

LAPIS LUNA PINOT NOIR

Glass - \$10 Bottle - \$36

KNOTTY VINES CABERNET

Glass - \$8 Bottle - \$28

DON RODOLFO MALBEC

Glass - \$8 Bottle - \$28

GNARLY HEAD ZINFANDEL

Glass - \$8 Bottle - \$28

LEESE FITCH MERLOT

Glass - \$9 Bottle - \$32

WOOP WOOP SHIRAZ

Glass - \$10 Bottle - \$36

NINETY PLUS PINOT NOIR

Glass - \$8 Bottle - \$28

LAPIS LUNA CABERNET

Glass - \$10 Bottle - \$36

CHARMER CABERNET

Glass - \$8 Bottle - \$28

ART OF THE ANDES MALBEC

Glass - \$9 Bottle - \$32

LEESE FITCH ZINFANDEL

Glass - \$9 Bottle - \$32

MILBRANDT MERLOT

Glass - \$12 Bottle - \$44

WHITES & ROSE

ALBERTONI WHITE ZINFANDEL

Glass - \$8 Bottle - \$28

D'ASTI MOSCATO

Glass - \$8 Bottle - \$28

LA PLAYA SAUVIGNON BLANC

Glass - \$8 Bottle - \$28

JULIA JAMES CHARDONNAY

Glass - \$8 Bottle - \$28

THE NED ROSE

Glass - \$8 Bottle - \$28

SCHLINK HAUS RIESLING

Glass - \$10 Bottle - \$36

LAGARIA PINOT GRIGIO

Glass - \$10 Bottle - \$36

KNOTTY VINES CHARDONNAY

Glass - \$8 Bottle - \$28

THE NED PINOT GRIS

Glass - \$8 Bottle - \$28

MAISON NO. 9 ROSE

Glass - \$9 Bottle - \$32

CHAMPAGNE

PROSECCO

Glass - \$11

J ROGET

Glass - \$8 Bottle - \$28

BORGO IMPERIALE

Glass - \$10 Bottle - \$36