

# 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**

**\$14**

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**

**\$13**

Sweet potato tots tossed in brown sugar spice and drizzled with caramel sauce

## **NACHOS**

**\$14**

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 & wasabi 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**

**\$14**

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

## **🍷 ITALIAN CHEESE BREAD**

**\$14**

Breadsticks with Italian cheese served with marinara.

# 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 - \$5 BOWL - \$7**

House made tomato basil topped with grated parmesan & parsley.

## **🍷 202 BEEF STEW**

**CUP - \$6 BOWL - \$8**

Cubed 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**

**\$14**

Choice of house or caesar salad paired with a cup of chili, tomato basil or beef stew.

## **🍷 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, red onions, & olives served with Mediterranean feta dressing.

<b>GF BLACKENED TUNA SALAD</b>	<b>\$17</b>
Mixed greens, black beans, corn, peppers, onions, tomatoes, cucumbers, sesame seeds & blackened tuna.	
<b>GF GRILLED SALMON SALAD</b>	<b>\$17</b>
Mixed greens, slivered almonds, feta cheese, cucumbers, tomatoes, red onions, roasted red peppers, topped with a 4 oz grilled salmon filet.	
<b>GF V CHRISTINA SALAD</b>	<b>\$15</b>
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)	
<b>NACHO SALAD</b>	<b>\$16</b>
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.	
<b>GF THE COBB</b>	<b>\$15</b>
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)	
<b>BURGERS, SANDWICHES, &amp; MORE</b>	
<i>Make any smash burger a double (\$6)</i>	
<b>SOCIAL HOUSE SMASH BURGER</b>	<b>\$14</b>
Bacon, American cheese, tomato, lettuce, onions & pickles, served with fries.	
<b>CHOP HOUSE SMASH BURGER</b>	<b>\$15</b>
House blend brisket ground chuck mix topped with cheddar, bacon, pickles, fried onions, BBQ sauce & A1, served with fries.	
<b>SUNRISE SMASH BURGER</b>	<b>\$16</b>
Sunny side up egg, lettuce, tomato, bacon & cheddar on sourdough served with fries.	
<b>MUSHROOM GORGONZOLA SMASH BURGER</b>	<b>\$15</b>
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	
<b>V BLACK BEAN BURGER</b>	<b>\$15</b>
House made black bean burger topped with white american cheese, lettuce, tomato, onion & chipotle ranch, served with fries.	
<b>CALYPSO</b>	<b>\$14</b>
Blackened grilled chicken breast, Monterey jack cheese, bacon, lettuce, tomato, with sweet & spicy calypso sauce, served with fries.	
<b>THE HOKIE BIRD</b>	<b>\$15</b>
Fried chicken tossed in SH signature sauce, pickles & coleslaw, served with fries.	
<b>PULLED PORK SANDWICH</b>	<b>\$14</b>
Roasted pulled pork topped with bacon and coleslaw, served with fries.	
<b>STEAK OR CHICKEN PHILLY</b>	<b>\$15</b>
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)	
<b>SOCIAL HOUSE BLT</b>	<b>\$15</b>
Bacon, fried egg, lettuce, tomato & mayo on toasted sourdough, served with fries.	
<b>ULTIMATE GRILLED CHEESE</b>	<b>\$15</b>
Grilled cheese on sourdough stuffed with bacon & mac n' cheese, served with a cup of tomato basil soup.	
<b>FISH &amp; CHIPS</b>	<b>\$18</b>
Hand battered, crispy fish fried to a golden brown perfection, served with coleslaw, fries & hushpuppies.	
<b>202 PO'BOY</b>	<b>\$16</b>
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.	
<b>PRIME RIB FRENCH DIP</b>	<b>\$15</b>
Shaved prime rib, caramelized onions & white american on a toasted sub roll & served with au jus.	

ITEMS INDICATED GF ARE NOT PREPARED IN A GLUTEN FREE KITCHEN AND COULD BE CROSS CONTAMINATED WITH GLUTEN DURING PREPARATION. ITEMS INDICATED V ARE VEGETARIAN FRIENDLY. \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PARTIES OF 10 OR MORE ARE SUBJECT TO 20% GRATUITY.

<b>SHRIMP TACOS (3)</b>	<b>\$16</b>
Sautéed shrimp in a thai chili sauce topped with lettuce & tomato.	
<b>BLACKENED TUNA TACOS (3)</b>	<b>\$16</b>
Blackened tuna tacos topped with asian slaw & sesame seeds.	
<b>TENDER DINNER</b>	<b>\$14</b>
Five chicken tenders served with fries.	
– Make your tenders spicy! Tossed in buffalo sauce for no additional charge.	
<b>GRILLED CHICKEN BLT WRAP</b>	<b>\$14</b>
Blackened chicken, bacon, lettuce, tomato & choice of honey mustard or caesar dressing stuffed inside a flour tortilla, served with fries.	
<b>FRIED CHICKEN BLT WRAP</b>	<b>\$14</b>
Fried chicken tenders, bacon, lettuce, tomato & choice of BBQ or buffalo sauce stuffed inside a flour tortilla, served with fries.	

## FLATBREADS

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

## ENTRÉES

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

<b>FILET</b>	<b>\$43</b>
6 oz Certified Angus Beef served with smashed potatoes & grilled asparagus.	
– Add blue cheese crust (\$3)	
<b>RIBEYE</b>	<b>\$39</b>
14 oz Certified Angus Beef served with smashed potatoes & grilled asparagus.	
– Add blue cheese crust (\$3)	
<b>🍷 SOUTHERN GLAZED SALMON</b>	<b>\$25</b>
8 oz salmon filet topped with a southern glaze, served with smashed potatoes & grilled asparagus.	
<b>CHARGRILLED CHICKEN</b>	<b>\$25</b>
Two chargrilled chicken breasts topped with SH signature sauce, served with smashed potatoes & asparagus.	
<b>CHICKEN ALFREDO</b>	<b>\$24</b>
Grilled chicken & broccoli tossed in a creamy alfredo sauce & served over linguine.	
– Sub shrimp (\$1)	
<b>CHICKEN PARMESAN</b>	<b>\$24</b>
Our signature marinara sauce, fried chicken, topped with mozzarella, served over linguine.	
<b>CAJUN PASTA</b>	<b>\$25</b>
Chicken, andouille sausage, peppers, onions, and roasted tomatoes in a cajun creamy sauce served over linguine.	
– Sub shrimp for chicken (\$1)	
<b>🍷 PASTA PRIMAVERA</b>	<b>\$22</b>
Assorted fresh vegetables with house made marinara sauce, served over linguine.	

# SIDES

\$7 Each

GF ASPARAGUS

GF BROCCOLI

GF SMASHED POTATOES

SWEET POTATO TOTS

COLESLAW

FRENCH FRIES

TATER TOTS

MAC N' CHEESE

HUSHPUPPIES

# KID'S MENU

12 & Under

**BURGER SLIDERS**

Served with fries.

– Add cheese (\$1)

**GRILLED CHEESE**

Served with fries.

**CHICKEN TENDERS**

Served with fries.

**CHEESE QUESADILLA**

Served with fries.

**PITA PIZZA**

Choice of cheese or pepperoni, served with fries.

**MAC N' CHEESE**

Choice of traditional mac n cheese or option for buttered noodles or marinara sauce.

\$8

\$8

\$8

\$8

\$8

\$8

# DESSERTS

**REESE'S PEANUT BUTTER PIE**

Topped with whipped cream & caramel drizzle.

**LIMONCELLO CAKE**

Yellow cake with limoncello liqueur layered with mascarpone frosting.

GF **FLOURLESS CHOCOLATE TORTE**

Silky rich dark cocoa flavors concentrated into a dense treat.

**BELGIAN CHOCOLATE MOUSSE**

Belgian chocolate cake layered with chocolate mousse.

**NEW YORK CHEESECAKE**

Slice of New York's delight cheesecake

**BANANA PUDDING**

House made banana pudding with vanilla wafers & whipped cream

**OREO CHOCOLATE MOUSSE**

House made chocolate mousse with Oreo crumbles & whipped cream

\$9

\$9

\$9

\$9

\$9

\$9

\$9

# NON-ALCOHOLIC DRINKS

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

Ask your server for flavor selections

# SIGNATURE COCKTAILS

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

# MOCKTAILS

<b>DREAMSICLE</b>	<b>\$8</b>
Orange juice, vanilla, simple syrup, seltzer, splash of cream	
<b>BLACKBERRY LEMON SPRITZER</b>	<b>\$8</b>
Blackberries, agave nectar, lemonade, lemon, seltzer	
<b>MOCKJITO</b>	<b>\$8</b>
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