

APPETIZERS

SOCIAL HOUSE SIGNATURE WINGS	16
Sauces: SH Signature Sauce, Hot Honey, Buffalo, BBQ, Garlic Parmesan Rubs: Lemon Pepper, Old Bay, Salt/Pepper/Garlic Blend	
LOADED FRIES	15
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)	
NACHOS	15
Layered with house made cheese sauce, tomatoes, jalapenos, lettuce, & chives. – Add grilled chicken (\$6), pulled pork (\$6), chili (\$5)	
🍷 MARKET STREET PRETZEL STICKS	15
Soft pretzel sticks served with house made cheese sauce.	
CHEESY PIMENTO BOMBS	15
Creamy pimento cheese filling, wrapped in a dough with panko coating, served with a hot bacon dressing.	
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, onions, peppers, mushrooms & tomatoes, served with salsa & sour cream.	
🍷 SPRING ROLLS	14
Fried vegetarian spring rolls served with hot honey sauce.	
PHILLY CHEESE EGGROLLS	15
Fried eggrolls stuffed with steak, provolone & american cheese. Served with house made cheese sauce & chipotle ranch.	
DILL PICKLE CHEESE CURDS	15
Creamy white cheddar cheese coated in a zesty dill pickle flavored breading, served with ranch.	
FRIED GREEN BEANS	15
Breaded green beans deep fried to perfection, served with chipotle ranch.	
🍷 ITALIAN CHEESE BREAD	15
Breadsticks with Italian cheese served with marinara.	

STARTER SOUPS & SALADS

🍷 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.	
🍷🍷 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 COMBO	12
Choice of house or caesar salad paired with a cup of chili, tomato basil or beef stew.	

ENTRÉE SALADS

Salad Protein Add Ons:
Add grilled chicken (\$6), shrimp (\$6), salmon (\$8), steak (\$9), black bean burger (\$6)

Dressings: Ranch, Blue Cheese, Honey Mustard, Raspberry Vinaigrette, Balsamic Vinaigrette, Mediterranean, Chipotle Ranch, Sweet Onion Vinaigrette, Hot Bacon, Mandarin Orange, Oil & Vinegar

- V ASIAN SALAD** 15
Romaine lettuce, crispy noodles, pecans, mandarin oranges, onions, carrots & cucumbers served with mandarin orange dressing.
- G BLACK & BLUE SALAD** 17
Choice of blackened shaved prime rib or blackened chicken, blue cheese crumbles, bacon, tomatoes, red onions & cucumbers over mixed greens.
- G 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.
- G V CHRISTINA SALAD** 16
Mixed greens, roasted pecans, strawberries, dried cranberries, feta & red onion served with raspberry vinaigrette.
- G THE COBB** 16
Chopped romaine, tomatoes, bacon, hard boiled egg, & blue cheese.

BURGERS, SANDWICHES, WRAPS & TACOS

Make any smash burger a double (\$6)

- SOCIAL HOUSE SMASH BURGER** 15
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.
- SPICY GORGONZOLA SMASH BURGER** 16
Gorgonzola cheese, mushrooms, buffalo, caramelized onions, lettuce & tomato, served with fries.
- V BLACK BEAN BURGER** 15
Black bean burger topped with white american cheese, lettuce, tomato, onion & pickles, 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 coleslaw, served with fries.
- STEAK OR CHICKEN PHILLY** 16
Choice of chicken or prime rib, mushrooms, peppers, onions & white american cheese on an 8 inch sub roll, served with fries. Make it a wrap (\$1).
- CHICKEN BLT WRAP** 15
Choice of fried or blackened chicken, lettuce, tomato, bacon & choice of sauce (Buffalo, Honey Mustard, Caesar, BBQ, Ranch) stuffed inside a flour tortilla, served with fries.
- PRIME RIB FRENCH DIP** 16
Shaved prime rib, caramelized onions & white american on a toasted sub roll & served with au jus.
- 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.
- SHRIMP TACOS (3)** 16
Sautéed shrimp in a thai chili sauce topped with lettuce & tomato.

FLATBREADS

🍷 MARGHERITA FLATBREAD	17
House made red sauce, 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, bleu cheese crumbles & buffalo sauce.	
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, & mozzarella cheese.	

ENTRÉES

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

🍷 FILET	48
6 oz Certified Angus Beef served with smashed potatoes & grilled asparagus. – Add blue cheese crust (\$3)	
🍷 RIBEYE	45
14 oz Certified Angus Beef served with smashed potatoes & grilled asparagus. – Add blue cheese crust (\$3)	
🍷 SOUTHERN GLAZED SALMON	31
8 oz salmon filet topped with a southern glaze, served with smashed potatoes & grilled asparagus. – Have your salmon blackened for no additional charge.	
CHARGRILLED CHICKEN	25
Two chargrilled chicken breasts topped with SH signature sauce, served with smashed potatoes & asparagus.	
CHICKEN TENDER DINNER	15
Five chicken tenders served with fries. – Make your tenders spicy! Tossed in buffalo sauce for no additional charge.	
FISH & CHIPS	18
Hand battered, crispy fish fried to a golden brown perfection, served with coleslaw & fries.	
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	
🍷 PASTA PRIMAVERA	22
Assorted fresh vegetables with house made marinara or alfredo sauce, served over linguine.	

SIDES

\$7 each

GF **ASPARAGUS**

GF **BROCCOLI**

GF **SMASHED POTATOES**

SWEET POTATO WAFFLE FRIES

GF **COLESLAW**

FRENCH FRIES

TATER TOTS

MAC N' CHEESE

KID'S MENU

\$9 each. Kid's 12 & Under.

BURGER SLIDERS

Served with fries.

– Add cheese (\$1)

MAC N' CHEESE

Traditional mac n' cheese served with fries.

CHICKEN TENDERS

Served with fries.

GRILLED CHEESE

Served with fries.

CHEESE QUESADILLA

Served with fries.

DESSERTS

\$9 each.

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

NON-ALCOHOLIC DRINKS

COKE	\$3
COKE ZERO	\$3
DR. PEPPER	\$3
DIET DR. PEPPER	\$3
SPRITE	\$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	
MOCKJITO	\$8
Mint, agave nectar, lime, citrus, seltzer	

Bottle & Can Beer



Draft Beer



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. WE RESERVE THE RIGHT TO ADD A 20% GRATUITY ON ALL PARTIES OF 10 OR MORE.

WINE LIST

REDS

WOOP WOOP SHIRAZ

Glass - \$10 Bottle - \$36

90 PLUS RED BLEND

Glass - \$8 Bottle - \$28

DON RODOLFO MALBEC

Glass - \$8 Bottle - \$28

BOGLE OLD VINE ZINFANDEL

Glass - \$11 Bottle - \$40

FRANCIS FORD COPPOLA DIRECTOR'S CUT CABERNET SAUVIGNON

Glass - \$11 Bottle - \$40

LAPIS LUNA CABERNET

Glass - \$9 Bottle - \$32

BLOCK NINE PINOT NOIR

Glass - \$10 Bottle - \$36

TARRICA MERLOT

Glass - \$10 Bottle - \$36

CARMEL ROAD PINOT NOIR

Glass - \$8 Bottle - \$28

JOSH SPECIAL RESERVE CABERNET

Glass - \$11 Bottle - \$40

WHITES & ROSE

JULIA JAMES CHARDONNAY

Glass - \$10 Bottle - \$36

LONE BIRCH RIESLING

Glass - \$9 Bottle - \$32

FERNLANDS SAUVIGNON BLANC

Glass - \$9 Bottle - \$32

ROSE ALL DAY

Glass - \$10 Bottle - \$36

FRANCIS FORD COPPOLA DIRECTOR'S CUT CHARDONNAY

Glass - \$11 Bottle - \$40

GNARLY HEAD 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

Glass - \$11 Bottle - \$40

BUBBLES

J ROGET

Glass - \$8 Bottle - \$28

FRANCIS FORD COPPOLA PROSECCO

Glass - \$11 Bottle - \$35