

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 WAFFLE FRIES	15
Sweet potato waffle fries tossed in brown sugar spice, topped with bacon, hot honey & powdered sugar	
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.	
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.	

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.

GF BLACK & BLUE SALAD	17
Choice of blackened shaved prime rib 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, strawberries, 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.	
SPICY GORGONZOLA SMASH BURGER	16
Gorgonzola cheese, mushrooms, buffalo, caramelized onions, lettuce, tomato & bacon, 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	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 prime rib, 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.	

CHICKEN BLT WRAP	15
Choice of fried or blackened chicken, lettuce, tomato, bacon & choice of sauce stuffed inside a flour tortilla, served with fries.	
– Buffalo, Honey Mustard, Caesar, BBQ, or Ranch	

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, 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.	
– 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 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.	

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SIDES

GF ASPARAGUS 7

GF SMASHED POTATOES 7

COLESLAW 7

TATER TOTS 7

HUSHPUPIES 7

GF BROCCOLI 7

SWEET POTATO WAFFLE FRIES 7

FRENCH FRIES 7

MAC N' CHEESE 7

KID'S MENU

12 & Under

BURGER SLIDERS 9

Served with fries.

– Add cheese (\$1)

CHICKEN TENDERS 9

Served with fries.

PITA PIZZA 9

Choice of cheese or pepperoni, served with fries.

GRILLED CHEESE 9

Served with fries.

CHEESE QUESADILLA 9

Served with fries.

MAC N' CHEESE 9

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

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



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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

Bottle - \$35