



S O C I A L C L U B

Most menu items can be made vegetarian or vegan. Please let your server know of any allergies

Starters

Cauliflower Chamomile Soup \$12

With foraged reishi mushroom powder w/ carrot tops & rosemary chip

Roasted Beet Salad \$9

Roasted beets, fresh pomegranate seeds, pickled red onions, & cured egg yolk w/ turmeric aioli dressing
V, GF

Caesar Salad \$9

Chopped romaine lettuce w/ house made caesar dressing, bagel croutons, & pecorino Romano cheese V
Add Agostino anchovies \$1.50

Something Smaller

Jacked Up Fried "Chikn" \$10

Fried jackfruit "chikn" bites w/ a side of house made hot sauce, local honey, & stone ground mustard V, VG, GF

Roasted Heirloom Carrots \$8

Honey glazed Moroccan spiced baby carrots & smoked yogurt w/ mixed garden herbs, ginger oil, & raw honey V, GF

Mashers 3 Ways \$8

Mashed potatoes w/ crushed baby Yukon potatoes, fried potato skins, & house gravy VG, V, GF

Broccoli Rabe \$8

Sautéed w/ salsa macha, fermented garlic honey, & black lava salt V, VG, GF

Something Larger

Hanger Steak \$27

6oz hanger steak, w/ fresh pea tendrils, pickled blueberries, dried lavender, & drizzled blueberry jus GF

Mushroom & Pomegranate Savory Bubble Waffle \$15

Marinated crimini mushrooms w/ fresh pomegranate seeds, beets, & fried winter greens on a savory rosemary bubble waffle, herb oils, & beet reduction V, VG, GF

Fried "Chikn" and Waffles \$15

Fried jackfruit "Chikn" nuggets with a buttermilk bubble waffle, Cheyenne honey, & vegan house gravy V, VG, GF

Housemade Fettuccini Pasta \$18

Tomato & buttermilk cream sauce, coriander crumble, toasted pine nuts, & garden herbs V, GF

(V)Vegetarian (VG) Vegan (GF) Gluten Free

Eating raw or uncooked meat or eggs could increase your risk of food borne illness