



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

Bowl Of Soup AQ

Ask your server which seasonal soups are available V, VG, GF

Chicory Salad \$10

Mixed chicories, watermelon radish, and cucumber tossed in green olive vinaigrette with whipped vegan cream cheese V, VG, GF

Roasted Beet Salad \$9

Roasted beets with fresh pomegranate seeds, pickled red onions, micro amaranth and cured egg yolk with turmeric aioli dressing V, VG, GF

Something Smaller

Jacked Up Fried “Chikn” \$10

Fried jackfruit “chikn” bites with a side of house made hot sauce, local honey, and stone ground mustard V, VG, GF

Root Veggie Gratin \$12

Baked root vegetables and Yukon Gold potatoes with Romano Pecorino cheese, and creme fraiche V, GF

Smokey Carrot “Lox” \$15

Fresh carrot and pickled red onions with baked bagel chips served with a side of vegan cream cheese and caper vinaigrette V, VG

Roasted Heirloom Carrots \$8

Honey glazed moroccan spiced baby carrots and smoked spirulina yogurt with mixed garden herbs, ginger oil, and raw honey V, GF

Something Larger

Mushroom & Pomegranate Savory Bubble Waffle \$15

Marinated crimini mushrooms with fresh pomegranate seeds, beets, and fried kale on a savory rosemary bubble waffle, herb oils, and beet reduction V, VG, GF

Fried “Chikn” and Waffles \$15

Fried jackfruit “Chikn” nuggets with a buttermilk bubble waffle, Cheyenne honey, and vegan house gravy V, VG, GF

“Chikn” Pot Pie \$13

Beer braised jackfruit, sweet potatoes, kale, carrots, peas, corn, and a creamy gravy sauce in a puff pastry shell V, VG

Jersey Sliders \$13

Sliced Jersey porkroll with Tillamook cheddar cheese and fried eggs served on 2 toasted pretzel bun sliders with a side of Old Bay seasoned fries. Can be made vegetarian.

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