

# Brunch

Saturday & Sunday  
8am - 2pm



## CLASSIC BREAKFAST\*

2 Eggs Your Way, Bacon, Fried Potatoes, + Toast  
--- sub sausage for +2

\$14

## BISCUITS & GRAVY\*

House Made Biscuits, Cajun Sausage Gravy,  
+ 2 Eggs Your Way

\$16

## BREAKFAST TACOS

Soyrizo, Scrambled Eggs, Avocado, Cotija, Cilantro,  
+ Flour Tortillas

\$15

## AVOCADO TOAST\*

Local Artisan Bread, 2 Eggs Your Way, Smashed Avocado,  
Arugula, Lemon Vinaigrette, Heirloom Tomato, + Fleur De Sel

\$15

## GARDEN BURRITO

Spinach, Mushroom, Scrambled Eggs, Swiss, + Onion  
--- add soyrizo for +3

\$15

## BREAKFAST BURRITO

Bacon, Fried Potatoes, Scrambled Eggs, Cheddar, Bell Pepper,  
Onion, + Salsa Verde

\$15

## SOCIAL BENEDICT\*

Ham, Spinach, Avocado, Poached Eggs, Adobo Hollandaise,  
+ Fried Potatoes served on an English Muffin

\$16.5

## LOADED BREAKFAST HASH\*

Corned Beef, 2 Eggs Your Way, Fried Potatoes, Bell Pepper,  
Onion, Cotija, Adobo Hollandaise, + Chives

\$14

## COUNTRY FRIED NY STRIP STEAK\*

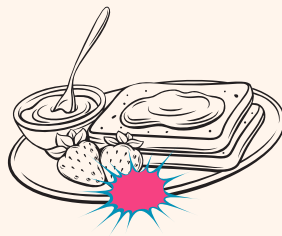
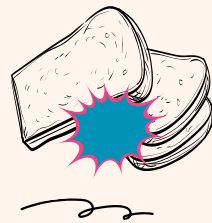
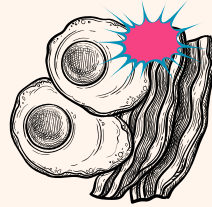
Cajun Style Gravy, Fried Potatoes, + 2 Eggs Your Way

\$17

## BREAKFAST CROISSANT

Scrambled Eggs, Cheddar, Tomato, Bacon, Avocado,  
Fried Potatoes, + Chipotle Mayo

\$16



## BRUNCH BOARD \$25

Mini Pancakes, Mini French Toast, Savory Pastry,  
Bacon, Sausage, Fresh Fruit, + ALL THE GOODS

## BRUNCH BRUSCHETTA \$14

Strawberry, Cream Cheese, Almonds, + Mint  
Blueberry, Ricotta, + Sugar Cured Lemon  
Peach, Ricotta, Toasted Coconut, + Basil

## BLUEBERRY BUTTERMILK PANCAKES \$15

Blueberry Compote, Whipped Cream Cheese, + Granola

## YOGURT & GRANOLA

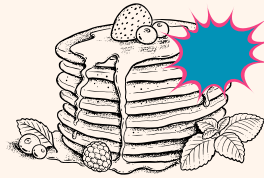
Toasted Oats, Almonds, Coconut, + Dried Fruits

\$10

## STUFFED FRENCH TOAST

Egg Battered French Baguette, Cream Cheese,  
Charred Peach, + Fresh Blueberry Compote

\$16



## Good Morning Cocktails!

### MY MIMOSA

House Bubbles with Your Choice of Fresh OJ, GF, Pineapple, or Cranberry  
--- add a flavored liqueur for +1.5 (blood orange, pink guava, or prickly pear)

\$8

### OUR MIMOSA (THE WHOLE BOTTLE!)

House Bubbles with Your Choice of Fresh OJ, GF, Pineapple, or Cranberry  
--- add a flavored liqueur for +6 (blood orange, pink guava, or prickly pear)

\$25

### TOM'S DINER

Frangelico, Borghetti, Your Choice of Sippin' Cream (Eggo Waffle  
or Buttered Pecan), + Topped with Hot Coffee & Whipped Cream  
--- need to cool off? request this drink iced!

\$12

### SOCIAL MARY

House Vodka, Tomato, Secret Spices, + Tajin Salt Rim

\$10

### WAKE UP, LITTLE SUSIE

Crater Lake Hazelnut Vodka, Borghetti, Owen's Espresso, + Chocolate Bitters  
--- add baileys for +1.5

\$14



\* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT,  
POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR CHANCE OF FOOD BORNE ILLNESS \*

# All Day Menu

all day every day!

## Bruschetta & Boards

### BRUSCHETTA (choose three) \$16

- Finocchiona & Pesto
- Spinach Artichoke & White Cheddar
- Fig Jam, Brie, & Apple
- Tomato & Mozzarella
- Sweet & Spicy Pepper Jam with Cream Cheese
- served on local, fresh toasted sourdough -

### CHEF'S BOARD \$30

- Chef's Selection of Meats & Cheeses, Fruits, Nuts, House Pickled Veggies, Select Jams, + Local Fresh Toasted Sourdough

### CHEESE & FRUIT BOARD \$25

- Chef's Selection of Cheeses, Candied Walnuts, Fruits, House Pickled Veggies, Select Jams, + Local Fresh Toasted Sourdough

## Salads

add chicken, steak\*, or short rib for +8

### WEDGE \$15

- Iceberg, Blue Cheese Crumbles, Bacon, Heirloom Tomato, Pickled Onion, + Blue Cheese Dressing

### CAESAR \$13

- Romaine, Shaved Parmesan, Croutons, + Csr Dressing

### CRANBERRY FETA \$14

- Mixed Greens, Candied Walnuts, Dried Cranberries, Green Apple, Feta, + Blackberry Vinaigrette

### FIG & PEACH \$15

- Spinach, Dried Figs, Fresh Peaches, Almonds, Avocado, Goat Cheese, + Lemon Vinaigrette

### SPINACH PASTA SALAD \$13

- Cavatappi, Spinach, Mushroom, Tomato, Feta, Pesto, + Lemon Vinaigrette

### AHI POKE BOWL\* \$15

- Wild Caught Ahi Tuna, Carrot, Cucumber, Avocado, Mixed Greens, Won Ton Chips, + Ponzu Dressing

## Shared Plates

### SHORT RIB TACOS \$16

- Cilantro Slaw, Pickled Onion, Cotija, + Corn Tortillas

### BLACKENED FISH TACOS \$16

- Adobo Slaw, Chipotle Cream, + Corn Tortillas

### STEAK SLIDERS\* \$16

- NY Strip, Creamy Horseradish, Caramelized Onion, + Crispy Onion

### PORK SLIDERS \$16

- Carolina Pork, Cilantro Slaw, Pickles, + Crispy Onion

### SOCIAL WINGS \$15

- Golden BBQ, Buffalo, Asian Caramel, or Lemon Pepper Dry Rub (choice of blue cheese or ranch)

### FISH & CHIPS \$15

- Panko Battered Fish, House Made Tartar, + Fries

### EDAMAME \$12

- Sea Salt or Asian Caramel

### SIDE HUSTLE FRIES \$10

- Golden BBQ, Spicy Ketchup, + Chipotle Ranch

### SZECHUAN GREEN BEANS \$12

- Sautéed Green Beans in Szechuan Sauce

### GOUDA MAC & CHEESE \$13

- Cavatappi with Gouda, Parmesan, + White Cheddar
- add chicken (+8), short rib (+8), or bacon (+4)

### SPINACH & ARTICHOKE DIP \$12

- Sun Dried Tomatoes, Artichokes, White Cheddar, + Naan Bread

### HUMMUS \$13

- House Made Hummus served with Carrots, Celery, Cucumber, + Naan Bread

### WHIPPED FETA DIP \$14

- Whipped Feta served with Deep Fried Artichokes, + Topped with Hot Honey & Sesame Seeds

### BRUSSEL SPROUTS \$13

- Sautéed Brussel Sprouts Topped with Lemon Vinaigrette, Pomegranate Seeds, + Feta

## The Social on 83rd

## Handhelds

comes with fries (sub side salad upon request)

### SOCIAL BURGER\* \$16.5

- Bacon, Caramelized Onion, Swiss, Arugula, + Chipotle Aioli

### CLASSIC BURGER\* \$16

- LTO, Sharp Cheddar, House Pickles, + Herb Aioli

### HONEY BEE FRIED CHIX SANDWICH \$16

- Topped with Whipped Maple Butter + Hot Honey

### BUFFALO FRIED CHIX SANDWICH \$16.5

- Topped with Lettuce, Buffalo Sauce, + Blue Cheese

### ASIAN FRIED CHIX SANDWICH \$16.5

- Topped with Asian Caramel & Cilantro Slaw

### LOADED GRILLED CHEESE \$15

- Welsch, White, & Sharp Cheddar Blend, Bacon, + Tomato served on Local Fresh Sourdough Bread
- add short rib for +8

### REUBEN PANINI \$15

- Corned Beef, Sauerkraut, Swiss, + House Made Thousand Island served on Fresh Marble Rye

### CUBANO PANINI \$16

- Mojo Pork, Ham, Swiss, House Pickles, + Dijonnaise served on Local Fresh Sourdough Bread

### FARMER PANINI \$16

- Swiss, Avocado, Spinach, Artichoke, Mushroom, Roasted Tomato, + House Pesto served on Local Fresh Sourdough Bread

### TURKEY CROISSANT \$15.5

- Hickory Smoked Turkey, Bacon, Swiss, Arugula, Green Apple, Cranberry Chutney, + Spicy Mustard served on a Fresh Croissant

add ons & substitutes:

- avocado +3
- mushrooms +3
- fried egg +2
- bacon +4
- gluten free bread +2
- gluten free bun +2

ask your server about dessert!  
\$10

\* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR CHANCE OF FOOD BORNE ILLNESS \*