

ST. THOMAS SOCIAL

SOCIAL PLATES

Served tapas style. Share and socialize.

MEDITERRANEAN MEZZE (V)

Small dishes that can be enjoyed together or individually. Options include garlic hummus, baba ghanoush, tzatziki, and muhammara; served with hot garlic naan.

16 EACH

OYSTERS ON A HALF SHELL

Six east coast oysters served with Chef's specialized sauces.

30

OCTOPUS À LA PLANCHA

Braised Portuguese octopus grilled to perfection and served with roasted potatoes and paprika aioli.

32

BRUNCH MERGUEZ FLATBREAD

A delicious flatbread topped with spiced lamb, feta cheese and mint; drizzled in a balsamic reduction underneath two fried eggs.

26

FRIED CALAMARI

Lightly breaded and fried squid; served with a lemon wedge and a spicy arrabbiata sauce.

23

MAIN COURSES

SMOKED SALMON AVOCADO TOAST

A healthy and chic breakfast dish of smoked salmon over layers of creamy avocado, feta cheese and two poached eggs; served with locally sourced greens.

32

BRUNCH WAGYU BURGER

Ten ounces of the finest ground beef grilled to your perfect temperature and topped with caramelized onions, gruyere cheese, lettuce and a fried egg; served with a side of home fries.

36

SLOW-POACHED EGGS BENEDICT

Two poached eggs otop of a sliced and toasted English muffin with your choice of Canadian bacon or smoked salmon; served with a classic hollandaise sauce.

28

CHEF'S FAMOUS FRENCH TOAST (V)

Sliced brioche bread soaked in a vanilla custard and pan-fried; topped with mixed berry compote and served with a side of whipped butter and spiced maple syrup.

28

WILD MUSHROOM OMELLETE (V)

French-style folded omelet with sauteed wild mushrooms and feta cheese; served with a side of toast, home fries, and locally sourced greens.

26

SOCIAL STEAK & EGGS

Garlic and rosemary marinated flank steak grilled to your perfect temperature and garnished with feta cheese; served with two eggs (any style) and locally sourced greens.

47

THE ALL-MEDITERRANEAN BREAKFAST

Three Lebanese-style lamb chops topped with chermoula sauce otop of garlic hummus; served with two eggs (any style), home fries and locally sourced greens.

47

SIDE DISHES

TWO EGGS ANY STYLE	8
BACON	12
HOME FRIES (V)	12
TOAST (V)	6

BOTTOMLESS MIMOSAS \$30

Enjoy Mionetto bottomless mimosas! Mixer options include orange, guava, passion fruit, cranberry and pineapple juices.



(V) = VEGETARIAN

AN AUTOMATIC GRATUITY OF 20% IS ADDED TO ALL BILLS REGARDLESS OF PARTY SIZE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.