

## SHARED APPETIZERS

*Sticks, Picks & Finger Food for the Table...*

### ROCK SHRIMP & CRISPED CALAMARI

Caper Aioli ↻ 14

### BUTTERMILK FRIED CHICKEN OYSTERS

Pickled Okra, Black Truffle Grits ↻ 12

### “LOLLIPOP” CHICKEN WINGS

Buffalo Style, Blue Cheese Dipping Sauce ↻ 12

### GRANDMA ROSE’S MEATBALLS

Beef & Veal, Caramelized Onions, Tomato & Horseradish Sauce ↻ 12

### GRILLED VEGETABLE FLATBREAD

White Bean Puree & Marinara, Roasted Artichoke, Eggplant, Peppers, Provolone & Fresh Mozzarella ↻ 14

### GRILLED PEPPERONI FLATBREAD

Sopressata, Fresh Mozzarella, Parmesan ↻ 15

### MAC ‘N CHEESE “BITES”

Truffle Dipping Sauce ↻ 13

## SOUP

### ROAST TOMATO BISQUE

Grana Padano Crostini, Basil Oil ↻ 10

### SPLIT PEA SOUP

Pickled Green Beans, Tasso Ham ↻ 10

## STILL BREAKFAST AT LUNCH

### TWO EGGS “FREE STYLE”

Choice of: Sausage, Crisp Bacon, Country Ham, or Canadian Bacon, Breakfast Potatoes, Toast ↻ 17

### EGG WHITE FRITTATA

Asparagus, Crimini Mushroom, Spinach, Oven Roasted Tomato, Goat Cheese ↻ 18

### BUTTERMILK PANCAKES

Berries, Vermont Maple Syrup ↻ 15

### MINI QUICHE TRIO

Ham & Gruyere, Asparagus & Goat Cheese, Smoked Salmon & Chives, with Whitefish Salad ↻ 15

## SALAD ENTREES

### MARKET CHOP...

Organic Turkey, Avocado, Havarti Cheese, Carrots, Celery, Pumpkin Seeds, White Balsamic-Tarragon Vinaigrette ↻ 17

### SOCIETY CAPRESE

Burrata Cheese, Rosso Brunno Tomatoes, Basil, EVO ↻ 17

### CAESAR SALAD ↻ 12

Pretzel Croutons, Parmesan  
Grilled Chicken ↻ 18 • Grilled Shrimp ↻ 20

### TUNA NICOISE

“Ortiz” Tuna Loin, Olives, Fingerling Potatoes, Green Beans ↻ 19

### GRILLED CHICKEN

Fruit & Nut Salad, Cherries, Figs, Pears, Cashews,  
Pomegranate Emulsion ↻ 18

### STEAK HOUSE SALAD

Warm Sirloin Steak, Beefsteak Tomatoes, Blue Cheese, Tobacco Onions, Truffle Deviled Egg, Worcestershire Dressing ↻ 19

## PASTA

### TAGLIATELLE

Rock Shrimp, Tomato, Basil, Olive Oil, Black Garlic ↻ 21

### ORECHIETTE PASTA

Foraged Mushrooms, Shaved Brussels Sprouts, Roasted Tomatoes, Asparagus, Pecorino Cheese ↻ 19

## BETWEEN THE BUNS

### LOBSTER ROLL “CLUB”

Pancetta, Avocado, Tomato Confit, Challah Roll ↻ 24

### ORGANIC TURKEY & APPLEWOOD BACON CLUB

Avocado, Toasted Country Bread ↻ 16

### TURKEY BURGER

Cranberry-Jalapeno Relish, Shaved Vegetable Salad ↻ 16

### GRILLED HAM & CHEESE

Kurobuta Ham, Gruyere Cheese, Frisee Salad, Poached Egg ↻ 16

### BBQ PULLED PORK ROLL

Virginia Slaw, Butter Pickles, Sweet Potato Fries ↻ 17

## BUILD YOUR OWN

SIRLOIN BURGER ↻ 15 or AMERICAN KOBE BURGER ↻ 19

Lettuce, Tomato, French Fries

Each Additional Item ↻ 1  
Caramelized Onion, Tobacco Onions,  
Bacon, Avocado, Mushroom, Roasted Jalapeno,  
Cheese - Blue, Swiss, Cheddar, American

Fried Egg ↻ 3

“Sloppy Joseph Style” ↻ 3

## CLASSICS

### SW FISH + CHIPS

Pacific Cod, Chunky Tartar Sauce ↻ 19

### STEAK FRITES

Sirloin Steak, French Fries, Béarnaise ↻ 24

## SLIDERS & LINKS

### FILET MIGNON SLIDERS

Caramelized Onions, Horseradish Cream,  
Herb Fries ↻ 20

### SPICY PIGS IN THE BLANKET

Smoky House Ketchup ↻ 12

### CHARRED RARE TUNA SLIDERS

Wasabi Cream, Shiso & Cucumber Salad,  
Shrimp Chips ↻ 18

### SMOKED CHEDDAR BRATWURST

Sauerkraut & Mustard ↻ 15

### ALL BEEF MINI DOGS

Chili Cheese, Herb Fries ↻ 16

### “SLOPPY JOSEPH” SLIDERS

Spiced Sirloin, Butter Pickles,  
Sweet Potato Fries ↻ 15

### KOBE DOG

Truffle Mustard,  
Caramelized Onions ↻ 17

All parties of 7 or more are subject to an 18% gratuity

Vegetarian, Vegan, and Allergen menus are available upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.