

STICKS, PICKS, & FINGER FOOD

Shared for the Table....

SHRIMP COCKTAIL

Guacamole, Spicy Cocktail Sauce € 16

TUNA TACOS

Spicy Tuna Tartare, Crispy Tortilla, Avocado Cream € 16

GRILLED ARTICHOKE

Garlic, Lemon & Thyme Marinated, Chipotle Dip € 14

SOCIETY FRIED CHICKEN

“Oysters of the Land”, 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 PEPPERONI FLATBREAD

Sopressata, Fresh Mozzarella, Parmesan € 15

ALL AMERICAN POTSTICKERS

“THE GUY’S” REUBEN

1000 Island Dip € 11

BBQ PULLED PORK & VIRGINIA SLAW

Barbecue Sauce € 11

“FORGIONE’S” PHILLY CHEESESTEAK

Society Steak Sauce € 11

WAFFLE CUT HOUSE CHIPS

Blue Cheese Fondue, Bacon Lardons € 11

STEAMED EDAMAME & CHARRED SHISHITO PEPPERS

Sea Salt, Yuzu Dressing € 11

MAC ‘N CHEESE “BITES”

Truffle Dipping Sauce € 13

ROCK SHRIMP AND CRISPED CALAMARI

Zucchini Chips, Caper Aioli € 15

SW FISH & CHIPS

Pacific Cod, Chunky Tartar Sauce € 22

SALADS & SOUP

A TASTING OF SALADS

Caesar, Fruit & Nuts, Iceberg Wedge € 14

JUMBO LUMP CRAB & ASPARAGUS

Hearts of Palm, Lemon Vinaigrette, Chili Emulsion € 18

ROASTED & SHAVED BEET SALAD

Arugula, Pear, Goat Cheese Fondue € 15

SOCIETY CAPRESE

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

FRUITS & NUTS

Field Greens, Dried Cherries, Figs, & Cranberries, Pears, Starfruit, Hearts of Palm, Cashews, Pomegranate Vinaigrette € 14

ICEBERG WEDGES

Crisp Bacon, Tear Drop Tomatoes, Blue Cheese Dressing € 14

CAESAR SALAD

Pretzel Croutons, Parmesan € 12

CREAMED CORN SOUP

Lobster & Micro Greens € 12

ROASTED TOMATO BISQUE

Grana Padano Crostini, Basil Oil € 10

BETWEEN THE BUNS

BUILD YOUR OWN BURGER

SOCIETY SIRLOIN BURGER € 15

AMERICAN KOBE BURGER € 19

Lettuce, Tomato, Pickles, Herb 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

SURFIN’ AMERICAN KOBE BURGER

Butter Poached 1/2 Maine Lobster, Avocado, Old Bay Aioli, Challah Roll € 35

BBQ PULLED PORK ROLL

Virginia Slaw, Butter Pickles, Sweet Potato Fries € 18

FILET SLIDERS

Caramelized Onions, Horseradish Cream, Herb Fries € 22

MAIN

PORK PORTERHOUSE

Warm Potato Salad, Pork Jus, Bourbon Gastrique € 28

12oz ANGUS NY STRIP

Wrinkled Fingerling Potatoes € 34

18oz BONE-IN COWBOY RIBEYE

Peppercorn Rub, HerbFries € 39

9oz FILET MIGNON

Potato & Bacon Cake € 38

All Steaks served with Society Steak Sauce

add to any steak

Crab Cake Oscar € 9 • Rock Shrimp Black Garlic “Scampi” € 9 •
Buttermilk Blue Cheese Gratin € 5

ROAST SALMON

Red & White Quinoa Salad, Corn Puree, Chimichurri € 26

SPICED PAN SEARED TUNA

Charred Cucumber, Shishito Peppers, Citrus Glaze € 32

CRISPY BLACK BASS

Young Arugula, Slivered Artichoke, Polenta Croutons,
Ratatouille Vinaigrette € 30

CARAMELIZED SEA SCALLOPS

Watermelon & Peppercress Salad, Pancetta, Minus 8 Vinegar € 29

ORECHIETTE PASTA

Foraged Mushrooms, Peas, Pea Tendrils, Roasted Tomatoes,
Asparagus, Pecorino Cheese € 19

ROASTED JIDORI CHICKEN BREAST

Yukon Mashed Potatoes, White Balsamic Yellow & Green Beans,
Chicken Jus € 27

SIDES € 7 each

BUTTERED ASPARAGUS •

WHITE BALSAMIC YELLOW & GREEN BEANS •

ROASTED MUSHROOMS & CIPOLLINI ONIONS •

PAPER BAG FINGERLING POTATOES •

YUKON MASHED POTATOES •

POTATO AND BACON CAKE •

FRIES - CLASSIC OR SWEET POTATO

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.