

SHARED APPETIZERS

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

ROCK SHRIMP & CRISPED CALAMARI

Zucchini Chips, Caper Aioli € 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 VEGETABLE FLATBREAD

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

GRILLED PEPPERONI FLATBREAD

Sopressata, Fresh Mozzarella, Parmesan € 15

MAC ‘N CHEESE “BITES”

Truffle Dipping Sauce € 13

SOUP

ROASTED TOMATO BISQUE

Grana Padano Crostini, Basil Oil € 10

CREAMED CORN SOUP

Lobster & Micro Greens € 12

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, Champagne-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

Fruits & Nuts Salad, Dried Cherries, Figs, & Cranberries, Pears, Starfruit, Hearts of Palm, Cashews, Pomegranate Vinaigrette € 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, Peas, Pea Tendrils, 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, 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

CLASSICS

SW FISH + CHIPS

Pacific Cod, Chunky Tartar Sauce € 19

STEAK FRITES

Sirloin Steak, Herb 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

“Sloppy Joseph” Style, 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.