



— THE —
SOCIAL
— BAR + TABLE —
S U M M E R

APPETIZERS

DUCK BREAST SALAD HONEY BUTTER, GOAST CHEESE, CANDIED WALNUTS, CHERRY TOMATO, LOCAL GREENS, PICKLED ONION, WHITE BALSAMIC VINAIGRETTE	24
TARTE FLAMBÉ CRÈME FRAICHE, GOUDA, RED ONION, BALSAMIC GLAZE ADD BACON +2	16
LOBSTER DIP GOUDA, CREAM CHEESE, DIJON, CHERRY TOMATO, TOAST	19
SUMMER SALAD GOAT CHEESE, CANDIED WALNUTS, ASIAN PEAR, STRAWBERRIES, LOCAL GREENS, WHITE BALSAMIC VINAIGRETTE	18
ADD A PROTEIN STEAK 10 CHICKEN 6 SHRIMP 6 FALAFEL 5	

SANDWICHES

MONTREAL SMOKED MEAT GOUDA, GRAINY DIJON, PICKLES, SOURDOUGH RYE BREAD, FRIES OR GREEN SALAD	23
GRASS FED BEEF BURGER SOUTH 50 FARM BEEF, GOUDA, FRESH GREENS, ONION, TOMATO, POTATO BUN, FRIES OR GREEN SALAD	23
CRISPY FRIED CHICKEN FRESH GREENS, PICKLES, SRIRACHA REMOULADE, POTATO BUN, FRIES OR GREEN SALAD	23

DESSERTS

CHOCOLATE MOUSSE PISTACHIO, BERRIES, CRÈME FRAÎCHE	12
CRÈME BRÛLÉE CLASSIC VANILLA BEAN	12

OYSTER BAR

OYSTERS MIGNONETTE, HORSERADISH	MP
SHRIMP COCKTAIL WILD ARGENTINIAN SHRIMP, COCKTAIL SAUCE, LEMON	18
HALF LOBSTER TAIL QUEBEC LOBSTER, TARRAGON BUERRE BLANC	22

MAINS

6OZ/8OZ STEAK FRITES DEMI GLACE, SOCIAL FRIES, BASIL MAYO	34/46
BAKED TROUT SHALLOT + HERB BUTTER, CANADIAN WILD RICE, VEGETABLES	28
10 OZ PORK CHOP FRENCHED, ASIAN PEAR, BROWN BUTTER SAUCE, CANADIAN WILD RICE, VEGETABLES	39
PASTA PRIMAVERA SUGAR SNAP PEAS, ASPARAGUS, ENGLISH PEAS, CRÈME FRAÎCHE, ADD SEAFOOD +8	27
FALAFEL NOODLE BOWL TAHINI, SOBA NOODLES, MIXED GREENS, CAULIFLOWER, SLAW, PICKLED ONION, PEA SHOOTS, SOUR DOUGH CROUTONS	22