THE SOCIAL
BAR + TABLE

APPETIZERS

SOURDOUGH 10
LOCALLY SOURCED MILLSTONE SOURDOUGH. SERVED WITH GRANA PADANO, BALSAMIC GLAZE, AND EXTRA VIRGIN OLIVE OIL

SOUP OF THE DAY MP

CRAB CROQUETTES 18
HOUSE-MADE CRAB CROQUETTES. SERVED WITH HORSERADISH, CRÈME FRAICHE, SUNFLOWER ROMESCO, LIME, AND BABY CUCUMBER

BRUSSEL SPROUTS 15
PAN FRIED BRUSSEL SPROUTS WITH BACON, MAPLE, PARSNIPS, LIME, BABY CUMBER, AND ARTICHOKE TAPENADE

TARTE FLAMBÉ 18
PUFF PASTRY, GOUDA, GOAT CHEESE, CRÈME FRAICHE, RED ONION, BACON, BALSAMIC GLAZE, TOMATO OIL

LOBSTER DIP 19
LOBSTER, GOUDA, CREAM CHEESE, DIJON, CHERRY TOMATO. SERVED WITH MILLSTONE SOURDOUGH

OYSTER BAR

OYSTERS MP
SERVED WITH MIGNONETTE, LEMON, AND FRESH HORSERADISH

SHRIMP COCKTAIL 18
ARGENTINIAN SHRIMP, COCKTAIL SAUCE, LEMON

SALADS

CAESAR SALAD 17
HOUSE DRESSING, SOURDOUGH CROUTONS, BACON, GRANA PADANO, AND LEMON

THE SOCIAL SALAD 18
GOAT CHEESE, CANDIED WALNUTS, ASIAN PEAR, STRAWBERRIES, LOCAL GREENS, WITH A WHITE BALSAMIC VINAIGRETTE

DUCK SALAD 29
ROASTED DUCK BREAST, GOAT CHEESE, CANDIED WALNUTS, CHERRY TOMATO, LOCAL GREENS, PICKLED ONION, ORANGE SLICES, WITH A WHITE BALSAMIC VINAIGRETTE

ADD A PROTEIN
STEAK **13** | CHICKEN **9** | SHRIMP **9**

SANDWICHES

CHOICE OF FRIES OR SOCIAL SALAD

CROQUE MONSIEUR 24
MILLSTONE SOURDOUGH, MELTED GOUDA, ASIAN PEAR, THICK SLICED HAM TOPPED WITH BÉCHAMEL SAUCE

CRISPY FRIED CHICKEN SANDWICH 24
LOCAL GREENS, PICKLES, SRIRACHA REMOULADE, ON A POTATO BUN

GRASS FED BEEF BURGER 24
SOUTH 50 FARM BEEF, GOUDA, LOCAL GREENS, ONION, PICKLE, TOMATO, ON A POTATO BUN

MONTREAL SMOKED MEAT SANDWICH 24
MILLSTONE SOURDOUGH, GOUDA, GRAINY DIJON MUSTARD, PICKLES

ADD BACON TO ANY SANDWICH **4** UPGRADE TO A CAESAR SALAD **4**
GLUTEN FREE BUN **3**

THE SOCIAL
BAR + TABLE

ENTRÉES

FISH & CHIPS 24
BEER BATTERED PICKEREL, FRIES, COLESLAW,
SERVED WITH A HOUSE-MADE TARTAR SAUCE
ADD A SECOND PIECE 8

BAKED TROUT 30
CELERIAC AND POTATO PURÉE, SEASONAL VEGETABLES,
ROASTED GRAPES, AJO BLANCO

PICKEREL 28
BAKED WITH A GINGER-SAKE GLAZE, ROASTED GRAPES, WILD RICE,
MAPLE BUTTER, PARSNIPS, AJO BLANCO

LEEK, HAM, GOUDA PIE 25
LEEK, SLICED HAM, GOUDA, BECHAMEL SAUCE,
TOPPED WITH A PUFF PASTRY. SERVED WITH MILLSTONE SOURDOUGH.

DUCK CONFIT 32
CELERIAC + POTATO PURÉE, CRISPY SHALLOTS,
POMEGRANATE GASTRIQUE, BROWN BUTTER, ACORN SQUASH

BEEF SHORT RIB 31
RENDANG (INDONESIAN CURRY), ARTICHOKE TAPENADE,
BARLEY AND WILD RICE, HORSERADISH, CRÈME FRAICHE,
YELLOW ZUCCHINI, TOASTED ALMONDS.

6 OUNCE AAA SIRLOIN 34
SERVED WITH FRITES, AND BASIL MAYO
CHOICE OF DEMI-GLACE OR CHIMICHURRI

8 OUNCE AAA FLAT IRON 40
SERVED WITH YOUR CHOICE OF FRITES,
OR CELERIAC + POTATO PURÉE AND SEASONAL VEGETABLES
CHOICE OF DEMI-GLACE OR CHIMICHURRI

BEEF WELLINGTON 42
CELERIAC + POTATO PURÉE, ARTICHOKE TAPENADE, HORSERADISH,
CRÈME FRAICHE, MAPLE BUTTER, PARSNIPS, CRISPY SHALLOT.

LAMB KEBABS 29
KEBAB WITH LAMB, CHERRY TOMATO, YELLOW ZUCCHINI,
TOPPED WITH MINT CHIMICHURRI, ON CELERIAC + POTATO PURÉE

TOMAHAWK PORK CHOP 39
APPLE CIDER GASTRIQUE, CELERIAC PURÉE, ACORN SQUASH,
AJO BLANCO

PORK SCHNITZEL 25
WILD MUSHROOM SAUCE, CRISPY SHALLOTS. SERVED WITH
FRITES OR CELERIAC + POTATO PURÉE

WINTER CURRY - VEGAN 25
VEGETABLE COCONUT CURRY WITH A HOUSE SPICED BLEND.

BEEF TENDERLOIN + WILD MUSHROOM PASTA 35
RED LENTIL PASTA, BABY CUCUMBER, CRUSHED CASHEWS,
WILD MUSHROOM SAUCE, GRANA PADANO. SERVED WITH
MILLSTONE SOURDOUGH
VEGAN OPTION AVAILABLE

THREE CHEESE RAVIOLI 26
BROWN BUTTER AND SAGE SAUCE, FINE HERBS,
SERVED WITH MILLSTONE SOURDOUGH

ADD A PROTEIN
STEAK **13** | CHICKEN **9** | SHRIMP **9**