

# KITCHEN SOCIAL

## STARTERS

- CHEDDAR + SCALLION BISCUITS** 6  
Our signature biscuits with honey butter.
- CRISPY THAI SHRIMP** 11  
Radish, carrots, scallions, napa cabbage, cilantro vinaigrette.
- ROASTED TOMATO + BURRATA BRUSCHETTA** 9  
San Marzano tomatoes, arugula.
- KOREAN BBQ CAULIFLOWER** 10  
Tempura cauliflower, yum yum, cilantro.
- STREET CORN NACHOS** 8  
Charred corn, chipotle crema, lime crema, cilantro, cotija.
- CONFIT CHICKEN WINGS** 10  
Chinese five spice, Korean BBQ Sauce, scallions, sesame seeds.
- GUAC N' QUESO** 10  
Made to order guacamole, crisp tortillas, chile de árbol.
- HONEY MISO BRUSSELS SPROUTS** 9  
Queen Victoria brussels sprouts, Fresno chiles, cashews, mint.

## PATS

- PIZZA**
- MARGHERITA** 12  
San Marzano tomatoes, burrata, basil.
- PEPPERONI** 13  
Calabrian chiles, oregano.
- MUSHROOM** 13  
Kennett Square mushrooms, onion jam, boursin, oregano.
- SAUSAGE + SHISHITO** 12  
Italian sausage, sofrito.

DINNER

## ENTREES

- TUNA BOWL\*** 14  
Sushi grade tuna, farro, edamame, broccoli, pickled onions, cilantro vinaigrette, thai chile glaze.
- FISH N' CHIPS** 15  
Yeungling battered Atlantic cod, house coleslaw, tartar sauce.
- SALMON\*** 22  
Sixty South Salmon, butternut squash, cauliflower, farro, spinach, arugula pesto.
- CRISPY CHICKEN PLATTER** 14  
Hand cut fries, house slaw, Mike's hot honey.
- BUCATINI POMODORO** 12  
San Marzano tomatoes, burrata, basil.
- HONEY MISO COD\*** 19  
Atlantic cod, cauliflower rice, edamame, charred corn, butternut squash, farro, ginger butter.

- BLACKENED SHRIMP CAPELLINI** 13  
San Marzano tomatoes, creole butter, tomato cream, scallions.
- TERIYAKI RIBEYE\*** 28  
12oz., roasted sweet potatoes, Kennett Square mushrooms, spinach.
- 6 OZ. FILET\*** 27  
Crispy fingerlings, kale, reggiano, house steak sauce, chimichurri butter.
- SEARED GERBER FARMS CHICKEN** 18  
Crispy fingerlings, kale, lemon jus.
- ROASTED CHICKEN GARGANELLI** 14  
San Marco pasta, Gerber farms chicken, feta, chimichurri, roasted mushrooms, pesto breadcrumbs.

- LOBSTER BISQUE** 6
- SEASONAL SOUP** 5

## SIDE SALAD

- ADD PROTEIN**, salmon\* 8, chicken 5, shrimp 5
- SONOMA CAESAR** 7  
Avocado, romaine, arugula, Fresno chiles, pesto breadcrumbs.
- SOCIAL HOUSE** 7  
Daily's bacon, arugula, kale, pink lady apples, candied pecans, grilled red onion, goat cheese, pear vinaigrette.
- WEDGE** 7  
Marinated kale, baby iceberg, Daily's bacon, eggs, tomatoes, buttermilk dressing.

## GREENS

### ENTREE SALAD

- CRISPY CHICKEN** 12  
Hand breaded chicken tenders, romaine, Tillamook cheddar, Daily's bacon, tomatoes, eggs, buttermilk dressing.
- GRILLED SALMON\*** 16  
Sixty South Salmon, kale, spring mix, roasted sweet potatoes, quinoa, almonds, cilantro vinaigrette.
- ROASTED CHICKEN N' KALE** 13  
Gerber Farms roasted chicken, peanuts, reggiano, soy vinaigrette.

## SANDWICHES

Served with handcut fries or simple salad

- DOUBLE STACK BURGER\*** 13  
Angus Reserve patties, house-made pickles, American cheese, lettuce, heirloom tomato, special sauce.
- MUSHROOM + SWISS STACK\*** 14  
Angus Reserve patties, brioche bun, house steak sauce aioli.
- GRILLED CHICKEN** 13  
Sunrise Farm tomatoes, lettuce, chipotle crema, avocado mash, multi-grain toast.
- CRISPY CHICKEN** 13  
Pickled onions/jalapenos, gochujang aioli, brioche bun.

DRINKS ON REVERSE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Alert your server if you have any special dietary restrictions or allergies

# KITCHEN SOCIAL

Unique family-grown wines from around the world

## SOCIAL COCKTAILS



<b>BUBBLES + FLOWERS</b>	10
Watershed Guild gin, St. Germain, simple syrup, lemon, brut.	
<b>GARDEN MULE</b>	10
Watershed Guild gin, green chartreuse, simple syrup, lime, Ginger Beer.	
<b>BARREL AGED PALOMA</b>	9
Watershed Four peel gin, grapefruit, lime, simple syrup.	
<b>NUTTY MULE</b>	11
Watershed bourbon, lemon, simple, nocino, ginger beer.	
<b>MAPLE OLD FASHIONED</b>	11
Watershed bourbon, maple syrup, orange bitters.	
<b>BOURBON PEACH SMASH</b>	11
Watershed bourbon, lemon, simple syrup, Giffard peach liqueur, orange bitters.	
<b>STOCK YARD PONY</b>	10
Watershed bourbon, lemon, aperol, simple syrup, ang.	
<b>ROSE MARGARITA</b>	9
Agave blanco, rose syrup, lemon, lime, rose petals.	
<b>PASSION ISLAND</b>	9
Rum, passionfruit liqueur, lime, ginger beer.	

## INFUSIONS

<b>COOL AS A CUCUMBER</b>	9
Cucumber mint-infused watershed four peel gin, lime, simple syrup, club soda.	
<b>LAVENDER BEE'S KNEES</b>	10
Lavender-infused Watershed bourbon barrel gin, lemon, honey syrup.	
<b>BLACKBERRY COOLER</b>	10
Blackberry infused Watershed vodka, lime, simple syrup, blackberries.	
<b>TROPIC OF CANCER</b>	9
Mango jalapeno-infused Watershed vodka, lime, simple syrup, club soda.	

## SPARKLING

<b>PROSECCO</b>	9/31
Primaterra - Veneto, Italy	
<b>MOSCATO D'ASTI</b>	11/39
Santa Vittoria - Piedmont, Italy	
<b>MENDOCINO BRUT</b>	59
Roederer Estate - Anderson Valley, California	
<b>CHAMPAGNE</b>	99
Perrier Jouet Grand Brut - Champagne, France	

## WHITE

<b>PINOT GRIGIO</b>	8/26
Maniscalco - Veneto, Italy	
<b>PINOT GRIGIO</b>	10/31
Borgo M - Friuli, Italy	
<b>PINOT BLANC</b>	10/35
Albert Seltz - Alsace, France	
<b>RIESLING</b>	9/29
Kiona - Columbia Valley, Washington	
<b>SAUVIGNON BLANC</b>	11/39
Black Cottage - Marlborough, New Zealand	
<b>CHARDONNAY</b>	8/26
Spellbound - California	
<b>CHARDONNAY</b>	11/39
Revelry - Columbia Valley, Washington	
<b>CHARDONNAY</b>	63
Melville Estate - Santa Rita Hills, California	
<b>GAVI</b>	12/43
Santa Vittoria - Piedmont, Italy	
<b>ALBARIÑO</b>	10/35
Camino de Cabras - Rias Baixas, Spain	
<b>GRÜNER VELTLINER</b>	12/42
Leth - Wagram, Austria	
<b>BORDEAUX BLANC</b>	13/45
Chateau Perron - Bordeaux, France	
<b>ROSÉ</b>	8/26
Cotes du Rhone Belleruche - Rhone Valley, France	

## WINE

### RED

<b>GIA (1L.)</b>	8/36
Red Blend - Piedmont, Italy	
<b>ROSSO TOSCANA</b>	8/26
La Maialina - Tuscany, Italy	
<b>PINOT NOIR</b>	8/26
Nicolas Idiart - Southwest, France	
<b>PINOT NOIR</b>	12/45
Chemistry - Willamette Valley, Oregon	
<b>PINOT NOIR</b>	65
Patricia Green - Willamette Valley, Oregon	
<b>MALBEC</b>	9/31
Lorca - Mendoza, Argentina	
<b>CABERNET SAUVIGNON</b>	9/25
Raymond Collection - California	
<b>CABERNET SAUVIGNON</b>	12/45
Donati Family Vineyards - Templeton, California	
<b>CABERNET SAUVIGNON</b>	89
Woodward Canyon 'Artist Series' - Washington	
<b>CABERNET SAUVIGNON (1L.)</b>	145
Caymus - Napa Valley, California	
<b>TREO</b>	16/55
Hess Selection Cabernet Blend - Napa Valley, California	
<b>RIOJA</b>	12/45
Concordia - Rioja, Spain	
<b>MONTEPULCIANO</b>	8/26
Quattro Mani - Abruzzo, Italy	
<b>PETITE SIRAH</b>	13/45
Zanon - Dry Creek Valley, California	
<b>ZINFANDEL</b>	13/45
Seghesio - Sonoma, California	
<b>SHIRAZ</b>	45
'Lodge Hill', Jim Barry - Clare Valley, Australia	
<b>BAROLO</b>	75
Mirafiore - Piedmont, Italy	
<b>AMARONE</b>	79
Serafini + Vidotto - Veneto, Italy	
<b>THE SPUR</b>	45
Murietta's Well - Livermore Valley, California	
<b>RED BLEND</b>	59
Owen Roe - Yakima Valley, Washington	



## DESSERT

<b>KEY LIME PIE</b> - Graham cracker crust, whipped cream.	6
<b>BROWN BUTTER CAKE</b> - Crème anglaise, mascarpone cream, seasonal berries.	6
<b>WARM CHOCOLATE CAKE</b> - Candied peanuts, salted caramel, vanilla ice cream.	6
<b>BUTTERSCOTCH PUDDING</b> - Salted caramel, almond brittle, mascarpone cream.	6