

KITCHEN SOCIAL

STARTERS

- CHEDDAR + SCALLION BISCUITS** 6
Our signature biscuits with honey butter.
- CRISPY THAI SHRIMP** 11
Radish, carrots, scallions, napa cabbage, cilantro vinaigrette.
- WHIPPED FETA** 9
Sweet + spicy peppers, honey, toasted focaccia, black pepper.
- 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.
- EGGPLANT MEATBALLS** 11
Moroccan tomato sauce, arugula pesto, cilantro, focaccia.

PATS

- PIZZA**
- MARGHERITA** 12
San Marzano tomatoes, burrata, basil.
- PEPPERONI** 13
Old world pepperoni, fresh oregano.
- MUSHROOM** 14
Kennett Square mushrooms, onion jam, boursin.
- CHICKEN SAUSAGE** 12
House-made chicken sausage, San Marzano tomatoes, arugula pesto, parmesan.

ENTREES

- TUNA BOWL*** 14
Sushi grade tuna, farro, edamame, broccoli, pickled onions/jalapenos, cilantro vinaigrette, thai chile glaze.
- FISH N' CHIPS** 15
Yuengling 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*** 20
Atlantic cod, cauliflower rice, edamame, charred corn, butternut squash, farro, ginger butter.
- BLACKENED SHRIMP CAPELLINI** 14
San Marzano tomatoes, creole butter, tomato cream, scallions.
- TERIYAKI RIBEYE*** 29
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.
- SZECHUAN NOODLES** 14
Udon noodles, Fresno chiles, asian vegetables, grilled chicken, spicy szechuan sauce.
- LOBSTER BISQUE** 6

SANDWICHES

- Served with handcut fries or simple salad
- DOUBLE STACK BURGER*** 14
Angus Reserve patties, house-made pickles, American cheese, lettuce, heirloom tomato, special sauce.
 - PIMIENTO CHEESE BURGER*** 14
Angus Reserve patties, house-made pimiento cheese, candied bacon, brioche bun.
 - GRILLED CHICKEN** 13
Heirloom tomatoes, lettuce, chipotle crema, avocado mash, multi-grain toast.
 - CRISPY CHICKEN** 13
Pickled onions/jalapenos, gochujang aioli, brioche bun.

DRINKS ON REVERSE

GREENS

- 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, gala apples, candied pecans, grilled red onion, goat cheese, pear vinaigrette.
- WEDGE** 7
Marinated kale, baby iceberg, Daily's bacon, eggs, tomatoes, bleu cheese, buttermilk dressing.
- ENTREE SALAD**
- CRISPY CHICKEN** 12
Hand breaded chicken tenders, romaine, cucumbers, shredded cheddar, Daily's bacon, tomatoes, eggs, buttermilk dressing.
- GRILLED SALMON*** 16
Sixty South Salmon, kale, spring mix, roasted sweet potatoes, quinoa, almonds, cilantro vinaigrette.
- KS CHOPPED SALAD** 13
Grilled chicken, romaine, cabbage, kale, carrots, charred corn, whole grain tortillas, cotija cheese, avocado buttermilk dressing.

*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

DINNER

KITCHEN SOCIAL

Unique family-grown wines from around the world

SOCIAL COCKTAILS



BUBBLES + FLOWERS Watershed Guild gin, St. Germain, simple syrup, lemon, brut.	10
FEATURE MULE Something our bartenders are feeling today.	10
NUTTY MULE Watershed bourbon, lemon, nocino, ginger beer.	11
MAPLE OLD FASHIONED Watershed bourbon, maple syrup, orange bitters.	11
BOURBON PEACH SMASH Watershed bourbon, lemon, Giffard peach liqueur, orange bitters.	11
WHISKEY BRAMBLE Highbanks Whiskey War with vanilla, blackberry, orange liqueur, fresh lemon juice.	11
ROSÉ MARGARITA Agave blanco, rose syrup, lemon, lime, rose petals.	9
PASSION ISLAND Rum, passionfruit liqueur, lime, ginger beer.	9
SANGRIA Seasonal fruits, brandy, wine.	10

INFUSIONS

COOL AS A CUCUMBER Cucumber mint-infused watershed four peel gin, lime, simple syrup, club soda.	9
SOCIAL SUNRISE Pineapple-infused Deep Eddy Vodka, peach liqueur, lime, Jack Rudy Bourbon cherry juice.	10
BLACKBERRY COOLER Blackberry infused Watershed vodka, lime, blackberries.	10
TROPIC OF CANCER Mango jalapeno-infused Watershed vodka, lime, club soda.	9

SPARKLING

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

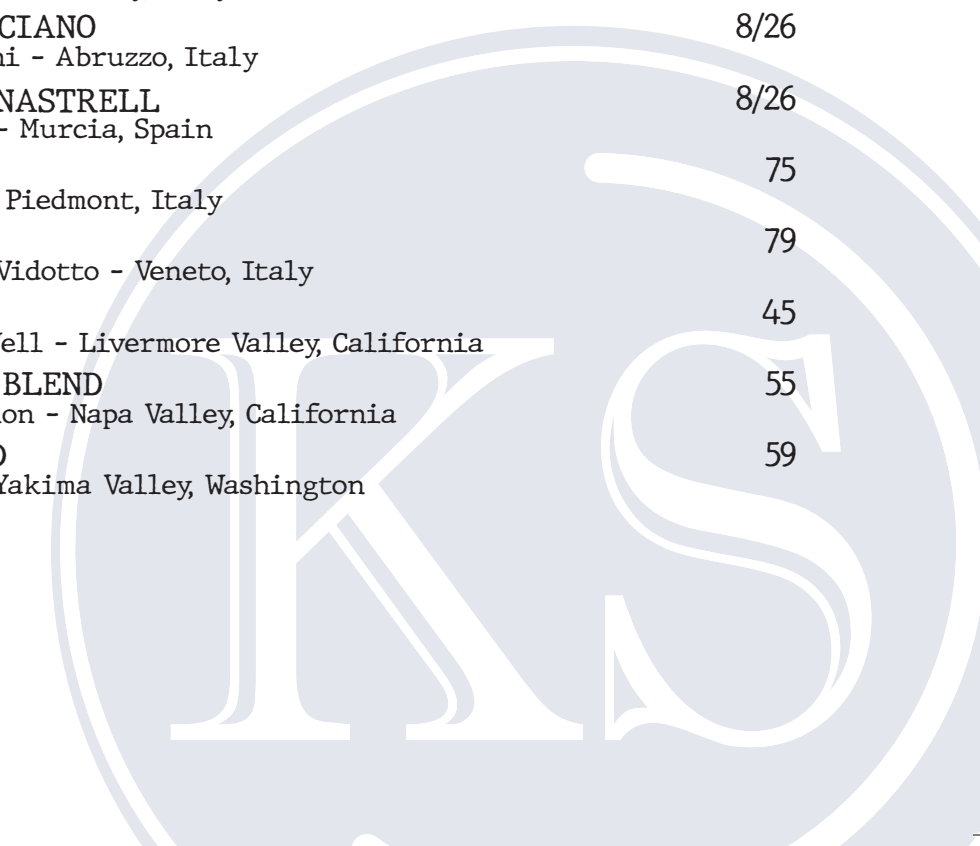
WHITE

PINOT GRIGIO Maniscalco - Veneto, Italy	8/26
PINOT GRIGIO Borgo M - Friuli, Italy	10/31
RIESLING Kiona - Columbia Valley, Washington	9/29
SAUVIGNON BLANC Black Cottage - Marlborough, New Zealand	11/39
CHARDONNAY Spellbound - California	8/26
CHARDONNAY Brandsen - Mendoza, Argentina	10/34
CHARDONNAY Far Niente - Napa Valley, California	75
ROBOLA, OREALIOS Cephalonia, Greece	9/32
TEMPRANILLO BLANCO Pierola - Rioja, Spain	9/32
GAVI Santa Vittoria - Piedmont, Italy	43
ALBARIÑO Camino de Cabras - Rias Baixas, Spain	10/35
ROSÉ Sauska - Villany, Hungary	8/28

WINE

RED

GIA (1L.) Red Blend - Piedmont, Italy	8/36
PINOT NOIR Nicolas Idiart - Southwest, France	9/31
PINOT NOIR Serafini + Vidotto - Veneto, Italy	13/49
PINOT NOIR Dobbles Family Estate - Willamette Valley, Oregon	79
MALBEC Lorca - Mendoza, Argentina	9/31
CABERNET SAUVIGNON Raymond Collection - California	9/25
CABERNET SAUVIGNON Donati Family Vineyards - Templeton, California	12/45
CABERNET SAUVIGNON Sequoia Grove - Napa Valley, California	75
CABERNET SAUVIGNON (1L.) Caymus - Napa Valley, California	99
RIOJA Pierola - Rioja, Spain	10/35
MERLOT Angeline - Paso Robles, California	10/35
CHIANTI Belriguardo - Tuscany, Italy	9/35
MONTEPULCIANO Quattro Mani - Abruzzo, Italy	8/26
SYRAH MONASTRELL Equilibrio - Murcia, Spain	8/26
BAROLO Mirafiore - Piedmont, Italy	75
AMARONE Serafini + Vidotto - Veneto, Italy	79
THE SPUR Murietta's Well - Livermore Valley, California	45
TREO RED BLEND Hess Selection - Napa Valley, California	55
RED BLEND Owen Roe - Yakima Valley, Washington	59



DESSERT

KEY LIME PIE - Graham cracker crust, whipped cream.	6
BROWN BUTTER CAKE - Crème anglaise, mascarpone cream, seasonal berries.	6
WARM CHOCOLATE CAKE - Candied peanuts, salted caramel, vanilla ice cream.	6
BANANA CREAM PIE - Cookie butter brittle, caramel bananas, mascarpone whipped cream.	6