

# KITCHEN SOCIAL

## STARTERS

- CHEDDAR + SCALLION BISCUITS** 7  
Our signature biscuits with honey butter.
- CRISPY THAI SHRIMP** 12  
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** 10  
Charred corn, chipotle crema, lime crema, cilantro, cotija.
- BUTTERNUT SQUASH HUMMUS** 11  
Sweet potatoes, gala apples, red quinoa, dukkah, lemon vinaigrette, naan flatbread.
- GUAC N' QUESO** 10  
Made to order guacamole, crisp tortillas, chile de árbol.
- MAPLE BOURBON GLAZED PORK** 11  
Crispy rice, pork belly, kale, carrots, soy vinaigrette.
- EGGPLANT MEATBALLS** 11  
Moroccan tomato sauce, arugula pesto, cilantro, focaccia.

## ENTREES

- TUNA BOWL\*** 15  
Sushi grade tuna, farro, cilantro rice, edamame, broccolini, pickled onions/jalapenos, thai chile glaze.
- TEMPURA SHRIMP BOWL** 15  
Sofrito rice, cabbage blend, carrots, broccolini, chile lime glaze, yum yum.
- 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.
- HONEY MISO COD\*** 21  
Atlantic cod, cauliflower rice, edamame, charred corn, butternut squash, farro, ginger butter.
- HARISSA CHICKEN BOWL** 15  
Chilled ramen noodles, kale, carrots, mint, dukkah, yum yum, thai vinaigrette.
- BLACKENED SHRIMP CAPELLINI** 15  
San Marzano tomato cream, creole butter, scallions.
- TERIYAKI RIBEYE\*** 31  
12oz., roasted sweet potatoes, Kennett Square mushrooms, spinach.
- 6 OZ. FILET\*** 29  
Crispy fingerlings, kale, reggiano, house steak sauce, chimichurri butter.
- SEARED GERBER FARMS CHICKEN** 20  
Crispy fingerlings, kale, lemon jus.
- SZECHUAN NOODLES** 15  
Ramen noodles, Fresno chiles, asian vegetables, mushrooms, grilled chicken, spicy szechuan sauce.
- SICILIAN VEGETABLE GARGANELLI** 14  
Zucchini, oven dried tomatoes, lemon, arugula, peppadew pesto, cotija.

**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\*** 15  
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

## PATS

- PIZZA**
- MARGHERITA** 13  
San Marzano tomatoes, burrata, basil.
- PEPPERONI** 13  
Old world pepperoni, fresh oregano.
- MUSHROOM** 14  
Kennett Square mushrooms, onion jam, boursin.
- CHICKEN SAUSAGE** 13  
House-made chicken sausage, San Marzano tomatoes, arugula pesto, parmesan.
- TACOS** 13  
Sofrito rice + black bean corn salsa.
- SHRIMP AL PASTOR** 12  
Seared shrimp, cabbage slaw, yum yum, pineapple salsa.
- CRISPY CHICKEN** 11  
Honey miso glaze, asian slaw, yum yum, Fresno chiles.
- BRAISED PORK TACO** 12  
Crispy rice, carrots, napa cabbage, chili pepper coulis, lime crema.

## GREENS

- SIDE SALAD**
- ADD PROTEIN**, salmon\* 8, chicken 5, shrimp 6
- SONOMA CAESAR** 8  
Avocado, romaine, arugula, Fresno chiles, pesto breadcrumbs.
- SOCIAL HOUSE** 8  
Daily's bacon, arugula, kale, gala apples, candied pecans, grilled red onion, goat cheese, pear vinaigrette.
- WEDGE** 8  
Marinated kale, iceberg, Daily's bacon, eggs, tomatoes, bleu cheese, buttermilk dressing.
- ENTREE SALAD**
- CRISPY CHICKEN** 14  
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, red quinoa, almonds, cilantro vinaigrette.
- SHAVED CAULIFLOWER** 14  
Grilled chicken, medjool dates, fresno chiles, arugula, dukkah, reggiano, lemon vinaigrette.

\*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



<b>BUBBLES + FLOWERS</b>	10
Watershed Guild gin, St. Germain, simple syrup, lemon, brut.	
<b>FEATURE MULE</b>	11
Something our bartenders are feeling today.	
<b>"SOCIALLY" CAFFEINATED</b>	10
High Bank vodka, Kahlua, cold brew coffee, sugar rim, coffee bean.	
<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>WHISKEY BRAMBLE</b>	11
High Bank Whiskey War with vanilla, blackberry, orange liqueur, fresh lemon juice.	
<b>ROSÉ MARGARITA</b>	9
Agave blanco, rose syrup, lemon, lime, rose petals.	
<b>PEAR MOJITO</b>	9
Rum, lime, pear Liquor.	
<b>SANGRIA</b>	10
Seasonal fruits, brandy, wine.	
<b>INFUSIONS</b>	
<b>COOL AS A CUCUMBER</b>	10
Cucumber mint-infused watershed four peel gin, lime, simple syrup, club soda.	
<b>SOCIAL SUNRISE</b>	11
Pineapple-infused Deep Eddy Vodka, peach liqueur, lime, Jack Rudy Bourbon cherry juice.	
<b>BLACKBERRY COOLER</b>	11
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
Cantine Maschio - 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	

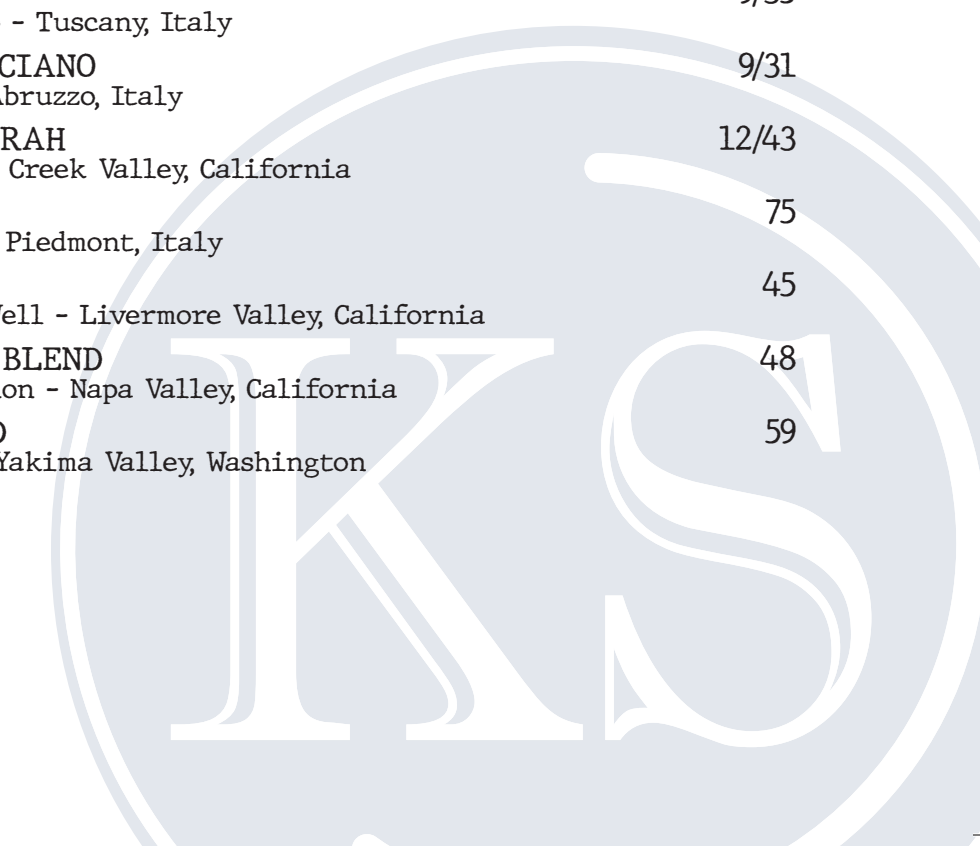
## WHITE

<b>PINOT GRIGIO</b>	8/26
Primaterra - Veneto, Italy	
<b>PINOT GRIGIO</b>	10/34
Bollini - Trentino, Italy	
<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>	10/34
Brandsen - Mendoza, Argentina	
<b>CHARDONNAY</b>	75
Far Niente - Napa Valley, California	
<b>TEMPRANILLO BLANCO</b>	9/32
Pierola - Rioja, Spain	
<b>GAVI</b>	43
Santa Vittoria - Piedmont, Italy	
<b>ROSÉ</b>	8/28
Sauska - Villany, Hungary	

## WINE

### RED

<b>GIA (1L.)</b>	8/36
Red Blend - Piedmont, Italy	
<b>PINOT NOIR</b>	8/26
Nicolas Idiart - Southwest, France	
<b>PINOT NOIR</b>	13/49
Jigsaw - Willamette Valley, Oregon	
<b>PINOT NOIR</b>	79
Dobbes Family Estate - Willamette Valley, Oregon	
<b>MALBEC</b>	9/31
Lorca - Mendoza, Argentina	
<b>CABERNET SAUVIGNON</b>	9/31
Raymond Collection - California	
<b>CABERNET SAUVIGNON</b>	12/45
Donati Family Vineyards - Templeton, California	
<b>CABERNET SAUVIGNON</b>	65
Sequoia Grove - Napa Valley, California	
<b>CABERNET SAUVIGNON (1L.)</b>	99
Caymus - Napa Valley, California	
<b>RIOJA</b>	12/45
Pierola - Rioja, Spain	
<b>MERLOT</b>	8/24
Raymond Collection - California	
<b>CHIANTI</b>	9/35
Belriguardo - Tuscany, Italy	
<b>MONTEPULCIANO</b>	9/31
Velenosi - Abruzzo, Italy	
<b>PETITE SYRAH</b>	12/43
Zanon - Dry Creek Valley, California	
<b>BAROLO</b>	75
Mirafiore - Piedmont, Italy	
<b>THE SPUR</b>	45
Murietta's Well - Livermore Valley, California	
<b>TREO RED BLEND</b>	48
Hess Selection - Napa Valley, California	
<b>RED BLEND</b>	59
Owen Roe - Yakima Valley, Washington	



<b>DESSERT</b>	<b>LEMON BLUEBERRY PARFAIT</b> - Mascarpone cream, cinnamon brittle.	7
	<b>BROWN BUTTER CAKE</b> - Crème anglaise, mascarpone cream, seasonal berries.	7
	<b>WARM CHOCOLATE CAKE</b> - Candied peanuts, salted caramel, vanilla ice cream.	7
	<b>WHITE CHOCOLATE BLONDIE</b> - Vanilla ice cream, salted caramel, cinnamon brittle.	7