

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.

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

- 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.

ENTREES

- TUNA BOWL*** 15
Sushi grade tuna, farro, cilantro rice, edamame, broccolini, pickled onions/jalapenos, 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** 13
San Marzano tomatoes, burrata, basil.
- HONEY MISO COD*** 21
Atlantic cod, cauliflower rice, edamame, charred corn, butternut squash, farro, ginger butter.
- 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.
- TEMPURA SHRIMP BOWL** 15
Sofrito rice, cabbage blend, carrots, broccolini, chile lime glaze, yum yum.

LOBSTER BISQUE 6

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.

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** 14
Pickled onions/jalapenos, gochujang aioli, brioche bun.

DRINKS ON REVERSE

GREENS

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.

DINNER

*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



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

SPARKLING

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

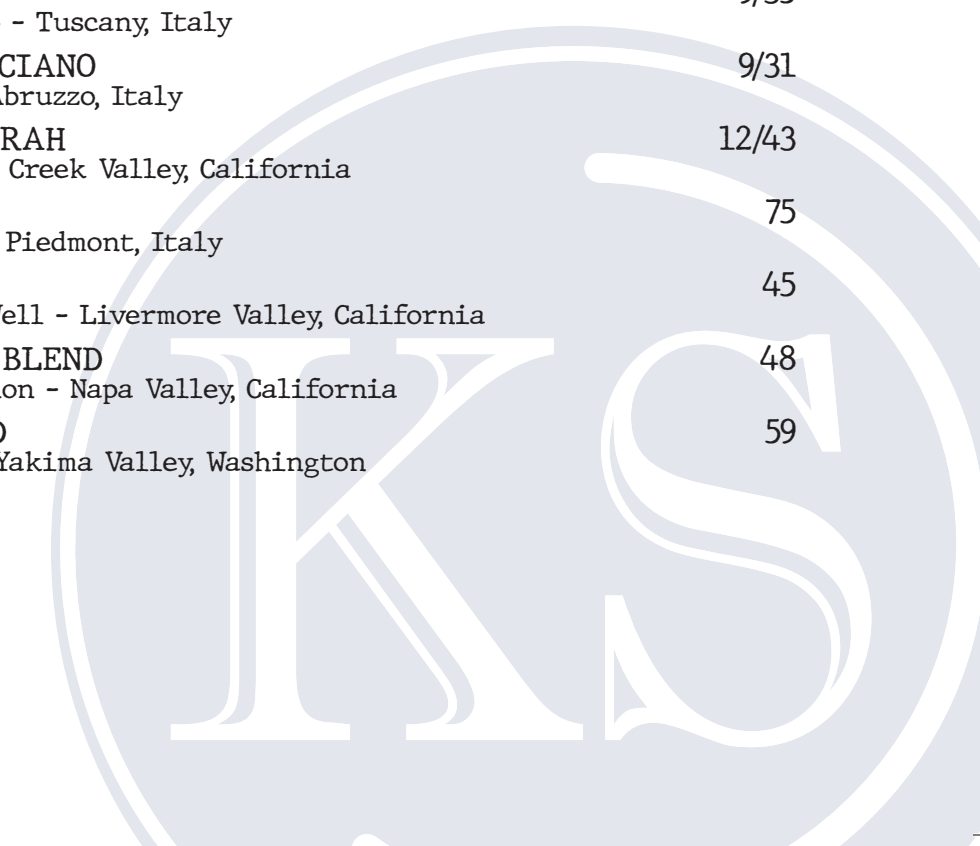
WHITE

PINOT GRIGIO	8/26
Primaterra - Veneto, Italy	
PINOT GRIGIO	10/34
Bollini - Trentino, Italy	
RIESLING	9/29
Kiona - Columbia Valley, Washington	
SAUVIGNON BLANC	11/39
Black Cottage - Marlborough, New Zealand	
CHARDONNAY	8/26
Spellbound - California	
CHARDONNAY	10/34
Brandsen - Mendoza, Argentina	
CHARDONNAY	75
Far Niente - Napa Valley, California	
TEMPRANILLO BLANCO	9/32
Pierola - Rioja, Spain	
GAVI	43
Santa Vittoria - Piedmont, Italy	
ROSÉ	8/28
Sauska - Villany, Hungary	

WINE

RED

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



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