

KITCHEN SOCIAL

STARTERS

CHEDDAR + SCALLION BISCUITS Our signature biscuits with honey butter.	7
CRISPY THAI SHRIMP Radish, carrots, scallions, napa cabbage, cilantro vinaigrette.	12
WHIPPED FETA Sweet + spicy peppers, honey, toasted focaccia, black pepper.	9
KOREAN BBQ CAULIFLOWER Tempura cauliflower, yum yum, cilantro.	10
STREET CORN NACHOS Charred corn, chipotle crema, lime crema, cilantro, cotija.	10
BUTTERNUT SQUASH HUMMUS Sweet potatoes, gala apples, red quinoa, dukkah, lemon vinaigrette, naan flatbread.	11
GUAC N' QUESO Made to order guacamole, crisp tortillas, chile de árbol.	10
MAPLE BOURBON GLAZED PORK Crispy rice, pork belly, kale, carrots, soy vinaigrette.	11
EGGPLANT MEATBALLS Moroccan tomato sauce, arugula pesto, cilantro, focaccia.	11

PATS

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

DINNER

ENTREES

TUNA BOWL* Sushi grade tuna, farro, cilantro rice, edamame, broccolini, pickled onions/jalapenos, thai chile glaze.	15
TEMPURA SHRIMP BOWL Sofrito rice, cabbage blend, carrots, broccolini, chile lime glaze, yum yum.	15
FISH N' CHIPS Yuengling battered Atlantic cod, house coleslaw, tartar sauce.	15
SALMON* Sixty South Salmon, butternut squash, cauliflower, farro, spinach, arugula pesto.	22
CRISPY CHICKEN PLATTER Hand cut fries, house slaw, Mike's hot honey.	14
HONEY MISO COD* Atlantic cod, cauliflower rice, edamame, charred corn, butternut squash, farro, ginger butter.	21

BLACKENED SHRIMP CAPELLINI San Marzano tomato cream, creole butter, scallions.	15
6 OZ. FILET* Crispy fingerlings, kale, reggiano, house steak sauce, chimichurri butter.	29
SEARED GERBER FARMS CHICKEN Crispy fingerlings, kale, lemon jus.	20
SZECHUAN NOODLES Ramen noodles, Fresno chiles, asian vegetables, mushrooms, grilled chicken, spicy szechuan sauce.	15
SICILIAN VEGETABLE GARGANELLI Zucchini, oven dried tomatoes, lemon, arugula, peppadew pesto, cotija.	14

LOBSTER BISQUE

6

SANDWICHES

Served with handcut fries or simple salad

DOUBLE STACK BURGER* Angus Reserve patties, house-made pickles, American cheese, lettuce, heirloom tomato, special sauce.	14
PIMIENTO CHEESE BURGER* Angus Reserve patties, house-made pimiento cheese, candied bacon, brioche bun.	15
GRILLED CHICKEN Heirloom tomatoes, lettuce, chipotle crema, avocado mash, multi-grain toast.	13
CRISPY CHICKEN Pickled onions/jalapenos, gochujang aioli, brioche bun.	13

DRINKS ON REVERSE

GREENS

SIDE SALAD	
ADD PROTEIN , salmon* 8, chicken 5, shrimp 6	
SONOMA CAESAR Avocado, romaine, arugula, Fresno chiles, pesto breadcrumbs.	8
SOCIAL HOUSE Daily's bacon, arugula, kale, gala apples, candied pecans, grilled red onion, goat cheese, pear vinaigrette.	8
WEDGE Marinated kale, iceberg, Daily's bacon, eggs, tomatoes, bleu cheese, buttermilk dressing.	8

ENTREE SALAD

CRISPY CHICKEN Hand breaded chicken tenders, romaine, cucumbers, shredded cheddar, Daily's bacon, tomatoes, eggs, buttermilk dressing.	14
GRILLED SALMON* Sixty South Salmon, kale, spring mix, roasted sweet potatoes, red quinoa, almonds, cilantro vinaigrette.	16
SHAVED CAULIFLOWER Grilled chicken, medjool dates, fresno chiles, arugula, dukkah, reggiano, lemon vinaigrette.	14

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

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

WINE



SPARKLING

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

WHITE

PINOT GRIGIO Primaterra - Veneto, Italy	8/26
PINOT GRIGIO Bollini - Trentino, Italy	10/34
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
TEMPRANILLO BLANCO Pierola - Rioja, Spain	9/32
GAVI Santa Vittoria - Piedmont, Italy	43
ROSÉ Sauska - Villany, Hungary	8/28

RED

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