

THE SIX

CHOW HOUSE

The Society of Six
CHOW HOUSE

DINNER

TO SHARE & STARTERS

*V **GF	"Buffalo" Style Cauliflower – Crispy Cauliflower, Buffalo Sauce, Ranch Dressing-----	11
	Turkey Sloppy Joe Sliders – Portobello Mushroom, Bell Pepper, Fried Pickles, Brioche Bun-----	14
*V	Crispy Brussel Sprouts – Soy, Ginger, Garlic, Cilantro-----	11
	Chicken Meatballs –Marinara Sauce, Parmesan Cheese, Parsley, Grilled Ciabatta Bread-----	13
*V	The Six Mac N Cheese Fritters – Cheddar, Parmesan, Swiss, Mozzarella, BBQ sauce, Ranch-----	11
	Thai Green Curry Soup - egg noodle, chicken, curry, jalapeno, ginger, cilantro, bean sprout, red onion, lime, radish--	14

THE SIX SALADS (add Chicken +6 / add Salmon +8)

*V **GF	Roasted Pear Salad – Candied Walnut, Goat Cheese, Arugula, Fennel, Red Onion, Basil, Balsamic Vinaigrette -----	13
*V	Veggie Chopped Salad – Diced tomato, Carrot, Mozzarella, Kidney Bean, Garbanzo Bean, Black Olive, Crouton, Italian Vinaigrette -----	13
*V **GF	Garden Salad –Mixed Greens, Fennel, Radish, Basil, Carrots, Goat Cheese, Toasted Pine Nuts, Dijon Vinaigrette-----	13
	Thai Cobb Salad -Grilled Chicken, Carrots, Cabbage, Avocado, Tomato, Hard Boiled Egg, Wonton Crisp, Peanuts, Peanut Vinaigrette -----	18
**GF	Salmon Salad – Mixed Greens, Mango, Apple, Quinoa, Edamame, Curried Cashews, Citrus Vinaigrette-----	18
	Caesar Salad –Butter Lettuce, Parmesan Crisp, Croutons, House Made Caesar Dressing-----	13
*V **GF	Vanilla Roasted Red & Golden Beets – Baby Arugula, Fennel, Goat Cheese, Hazelnut, Basil, Balsamic Vinaigrette-----	13

THE SIX TACOS

**GF	Shrimp Tacos- Pan Seared Shrimp, Pico De Gallo, Chipotle Mayo, Cabbage, Soft Corn Tortilla-----	16
**GF	Korean BBQ Pork Tacos –BBQ Pulled Pork, Pickled Onion, Crispy Slaw, Pickles, Chipotle Mayo, Soft Corn Tortilla----	15
**GF	Achiote Lime Chicken Tacos – Corn Cilantro Salsa, Caramelized Onion, Sweet Peppers, Chipotle Ranch, Soft Corn Tortilla-	15
**GF	Braised Short Rib Tacos – Chipotle, Cotija Cheese, Avocado Puree, Pickled Red Onion, Crispy Corn Tortilla-----	15

THE SIX BURGERS & SANDWICHES (sub Impossible Patty +3 / Gluten Free Bun +2 / add Guacamole +2)

	Six Burger – Tomato, Blue Cheese, Onion Rings, Butter Lettuce, Thousand Island, Brioche Bun, Hand Cut Fries-----	17
	Turkey Burger – Mozzarella, Chipotle Ranch, Tomato, Butter Lettuce, Bacon, Brioche Bun, Hand Cut Fries-----	18
	The Stunner- Beer and Bacon Jam, Arugula, Brie Cheese, Truffle Aioli, Hand Cut Fries-----	18
*V	The Impossible Burger-Plant Based Burger, Brioche Bun, Lettuce, Tomato, Caramelized Onion, American Cheese, Thousand Island, Hand Cut Fries-----	20
	Fried Chicken Sandwich- Fried Chicken Breast, Pickle, Chipotle Mayo, Brioche Bun, Hand Cut Fries-----	16

THE SIX FLAT BREAD

[House-made **Vegan Cashew Cheese** available +2] [All Flat Breads can be prepared **Gluten Free +2]**GF**

	Chicken Meatball & Mushroom-Marinara, Mozzarella, Parmesan, Chili Flakes -----	16
*V	Vegetable-Red and Green Bell Pepper, Red Onion, Olives, Tomato, Mushroom, Marinara, Mozzarella, Feta-----	16
	Brick Oven Roasted Chicken – Chipotle Ranch, Arugula, Avocado, Applewood Smoked Bacon, Swiss-----	16
	Prosciutto- Prosciutto, Marinara, Mozzarella, Parmesan, Arugula, Balsamic Reduction-----	16
*V	Butternut Squash – Brown butter squash, Crispy Sage, Mozzarella, Parmesan Cheese, Balsamic Reduction, Pumpkin Seed-----	15
*V	Heirloom Tomato – Fresh Heirloom Tomato, Avocado, Burrata, Balsamic Reduction, Basil-----	15

THE SIX PIZZA

[House-made **Vegan Cashew Cheese** available +2] [All Pizzas can be prepared **Gluten Free +2]**GF**

	Royale – Brown Butter Roasted Pear, Crispy Pancetta, Burrata, Balsamic reduction, Basil-----	16
	Italian – Pepperoni, Italian Sausage, Caramelized Onion-----	16
*V	Mushroom Tapenade – Garlic Tapenade, Wild Mushroom, Mozzarella, Truffle Oil-----	15
*V	Cheese Pizza – Tomato Sauce, Basil, Mozzarella-----	13
	BBT- Applewood Smoked Bacon, Fresh Basil, Cherry Tomato, Mozzarella -----	16
*V	White Pie –Garlic Tapenade, Sautéed Spinach, Mozzarella, Parmesan Cheese-----	15

ENTREES

	Knife n Fork Chicken & Waffles – Buttermilk fried chicken, 3 mini Belgian waffles, red gravy, maple syrup-----	18
	Hangar Steak – Hawaiian marinade, hand cut fries-----	24
**GF	Braised Short Rib – creamy polenta, crispy broccolini, smoked tomato relish -----	27
**GF	Roasted Mary's Chicken – pesto marinated chicken, sautéed mushrooms, bell pepper, quinoa-----	25
**GF	Cornmeal Crusted Salmon – corn succotash, ajo blanco, radish [this dish contains nuts]-----	26
	Primavera Chicken Pot Pie - sherry cream sauce, mushroom, fingerling potato, carrots, English peas, puff pastry ---	22

SIDES 6

Hand Cut Fries – Sweet Potato Fries –
Garlic Fries – Onion Rings – Fried Pickles –
Parmesan Truffle Fries [add \$2]

***V=VEGETARIAN **GF=GLUTEN FREE**



OUR PIZZAS

It starts with the 30 years of relentless passion to create the perfect pizza and a live culture yeast that's over 30 years old from Naples, giving it that unique tanginess and resulting in puffy, crispy, chewy pizza perfection.

NO SUBSTITUTIONS PLEASE

****PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES OR A GLUTEN INTOLLERANCE****

WE MAKE SLOW FOOD AS FAST AS WE CAN.