



KITCHEN AND  
SOCIAL HOUSE

EST | 2012

*Local Love*  *Local Food*

## SALADS & VEGGIES

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### KALE SALAD

kale, swiss chard, dried fruit, candied nuts & seeds,  
cranberry vinaigrette 13 gf, v

### WATERMELON SALAD

cherry tomatoes, saba, genovese basil, feta 11 gf

### ELOTES

chili butter, Nichols Farm grilled corn, queso fresco, corn puree, sweet  
pepper, cilantro 10 gf

### HEIRLOOM TOMATO TARTINE

boursin cheese, Nichols Farm heirloom tomato, pickled shallots, basil 11

### CAULIFLOWER

tofu tzatziki, fried whole Nichols Farm cauliflower, grapefruit,  
pink peppercorn 11 gf, v

### SPICY HARISSA ROASTED VEGETABLES

brussels sprouts, rutabaga, pepitas 10 gf, v

### SEMOLINA RIGATONI A LA ROMESCO

grilled kale, white wine, sorrel, charred spring onions, garlic chips 18 v

## MEAT & FISH

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### TWICE FRIED CHICKEN WINGS

Harrison Farm chicken wings, honey, lemon, smoked chilis 15

### LAMB MEATBALLS

Catalpa Grove lamb, pistachio chimichurri, mint yogurt 15

### OVEN ROASTED RUSHING WATERS TROUT

fire roasted shishito peppers, cauliflower, kohlrabi salad, preserved lemon,  
farm herbs 22 gf

### GRILLED FAROE ISLAND SALMON

creamed corn, smoked blueberries, legumes 20 gf

### GRILLED FARM STEAK

Slagel Farms steak, roasted baby turnips, fingerling potatoes, farm greens,  
chimichurri 20 gf

### MUSSELS, PEI

bouillabaisse, shallots, garlic, grilled sourdough 15

## SWEETS

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CHOCOLATE POT DE CREME, sea salt 8

### STRAWBERRY SHORT BISCUIT

sweet warm biscuit, strawberry whipped cream and strawberry sauce  
to boot! 8

### FRESH SPUN GELATO & SORBET

daily selection 3 per scoop

## BITES

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MARINATED OLIVES 5

plum, kalamon, castelvetrano gf, v

DEVEILED EGGS 3 halves for 5 gf

OYSTERS ON THE HALF SHELL  
chef's selection M/P gf

SEEDED BAGUETTE

cultured butter 6

ARTISANAL CHEESE

raspberry mostarda, house made crackers,  
honeycomb 6 each

HOUSECUT FRITES, garlic aioli 5

## FLATBREADS

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SMOKED CARROT HUMMUS

FLATBREAD

cherry tomatoes, cucumber, capers, pickled  
shallots, charred green garlic 13 v

"CUBANO" STYLE FLATBREAD

braised slagel brisket, dijonaise,  
caramelized onions, swiss cheese, pickles 15

ROASTED ZUCCHINI FLATBREAD

roasted zucchini and squash, chevre cheese,  
basil pesto, toasted pepitas 14

## CAVIAR

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30 GRAMS SIMPLY SERVED

crème fraîche & toast points

BOWFIN 30

PADDLEFISH 48

HACKLEBACK 59

## KIDS (12 & UNDER)

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PIZZA FLATBREAD 5

GRILLED CHEESE 5

STEAK FRITES 10 gf

WE ARE INCREDIBLY PROUD TO SUPPORT SMALL, LOCAL FAMILY FARMS  
OUR DISHES ARE MEANT TO BE SHARED AND COME OUT OF THE KITCHEN AS THEY ARE READY