

FOOD

11 RICOTTA ^(V)

mishmish, honey, olive oil, sourdough toast

13 SPINACH & ARTICHOKE DIP ^(V)

spiced corn chips, parmesan, parsley

10 CHICKPEA FRIES ^(V)

harissa mayo, parsley

14 STUFFED FRENCH TOAST NUGGETS ^(V)

bourbon crème anglaise, salted caramel, mint

15 THICK-CUT BACON ON A CLOTHESLINE

chinese five spice, crispy rice, green onions

15 CRISPY CHICKEN WINGS ^(DF)

choice of carolina style, korean bbq or buffalo - *served with crudités and choice of bleu or ranch*

12 TABLESIDE DRY-AGED CHILI

three cheese, sour cream, scallions, salt & vinegar tortilla strips

9 SALT & VINEGAR FRIES ^(V, VG)

garlic aioli, ketchup

10 PIMENTO MAC & CHEESE ^(V)

add buffalo popcorn chicken +5



MORE FOOD

CLASSIC CAESAR 15

romaine, white anchovy, crushed garlic herb croutons, parmesan, lemon caesar dressing

HUEVOS RANCHEROS TOSTADA 12

crispy corn tortilla, black bean purée, fried egg, chipotle, avocado, cotija cheese, cilantro

BEC FRITTATA ^(GF) 15

bacon lardons, three cheese, chive crème fraîche, baby arugula

THE BENEDICT* 17

hot coppa, roasted asparagus, hollandaise, balsamic reduction

JUMBO LUMP CRABCAKE 19

shishito remoulade, arugula, green tomato & corn relish

CRISPY CHICKEN SANDWICH 18

gruyere, poppy seed slaw, honey mustard, romaine, sesame seed bun, fries

THE SOCIAL BURGER* 19

dry-aged smashburger, cheddar, LTOP, fancy sauce, sesame seed bun, fries
make it a double patty +8
gluten-free bun +2

PRIME RIB SANDWICH 24

thinly-sliced, 1/2 pound piled high on a ciabatta hoagie, gruyere, crispy shallot, horseradish cream, baby arugula, fries

FOOD AFTER FOOD

CAP'N CRUNCH SOFT SERVE ^(V) 9

cap'n crunch soft serve ice cream, cap'n crunch sprinkles

^(VG) VEGAN ^(V) VEGETARIAN

^(DF) DAIRY FREE ^(GF) GLUTEN FREE

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. *Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

BRUNCH B-SIDE

SPECIALTY COCKTAILS

16 EACH

SMOKEY RIFF

mezcal, campari, st. germain, lime,
sparkling pink grapefruit

STRAWBERRY FIELDS

vodka, lemon, strawberry, sugar,
egg white

PURPLE RAIN

indigo gin, italicus, dry vermouth

BRUNCH COCKTAILS

16 EACH

MIMOSA

sparkling wine, orange juice

BELLINI

prosecco, peach purée

IRISH COFFEE

hot coffee, irish whiskey,
sugar, whipped cream

ESPRESSO MARTINI

vodka, coffee liqueur, espresso

MICHELADA

beer, lime, bloody mary mix
extra spicy optional

BLOODY MARY

vodka, bloody mary mix,
olives, lime
extra spicy optional

APEROL SPRITZ

aperol, prosecco, soda

BEERS

YUENGLING 8

COORS LIGHT 8

MILLER HIGH LIFE 8

MODELO ESPECIAL 10

PERONI 10

ALLAGASH WHITE 10

GUINNESS 10

TWO ROADS LIL' HEAVEN IPA 10

CITIZENS CIDER UNIFIED PRESS 12

WINES

PROSECCO 15
Caposaldo - Italy

CHAMPAGNE 28
Moët et Chandon - France

SAUVIGNON BLANC 12/44
Kono - Marlborough, New Zealand

PINOT GRIGIO 12/44
Santa Christina - Tuscany, Italy

CHARDONNAY 15/56
San Simeon - Monterey, California

ROSÉ 16/59
Minuty "M" - Côtes de Provence, France

PINOT NOIR 16/59
Willamette Valley Vineyards - Oregon

MALBEC 14/52
Piatetelli "Reserve" - Mendoza, Argentina

CABERNET SAUVIGNON 15/56
Austin - Paso Robles, California

BRUNCH A-SIDE