

APPETIZERS

**TUNA WAKAME POKE** **\$20**  
*Sushi Rice, Edamame, Wakame Salad, Cucumber, Avacado, Yum Yum Sauce, Sesame Seeds, Yellowfin Tuna, Mango Chunks & a Poke Ginger Soy Glaze*

**ARANCINI** **\$12**  
*Fried Riceballs Stuffed with Fontina cheese and served over Calabrian Chili Rosa Sauce.*

**ANYTHING BUT TRADITIONAL SPRING ROLLS** **\$14**  
*Choose from our signature fried spring rolls: Philly Cheese, Rueben,or **Vegetable***

**279 WINGS** **\$14**  
*Served **Wood Fired** or Fried tossed in one of our signature sauces: Buffalo, Rootbeer, Honey BBQ, or Limoncello*

**FRIED GREEN TOMATO CAPRESE** **\$12**  
*Fried Green Tomatoes, , Basil, Fresh Mozzarella, & Balsamic Glaze*

**PUB-CHUTERIE** **\$18**  
*Soft Pub Pretzel surrounded with charcuterie meats, cheeses, & fruits*

**CALAMARI** **\$14**  
*Crispy Calamari Rings & Tentacles tossed in Thai Chili Sauce or served with House made Marinara*

**ROASTED SPROUTS** **\$12**  
*Fire Roasted Brussel Sprouts tossed in a Ginger Soy Glaze, with Thick Cut Bacon*

TACOS

TUNA TARTAR - \$18

TOPPED WITH YUM YUM SAUCE

CHIMMICURRI STEAK - \$17

STEAK FINISHED WITH CHIMICURRI

FRIED SHRIMP - \$17

TOSSSED IN BOOM BOOM SAUCE

HANDHELDS

**HOT HONEY CHICKEN SANDWICH** **\$16**  
*Southern Fried Hot Honey Chicken, Bacon, Pickles, & Chipolte Ranch on a Brioche Roll*

**THE WALDORF** **\$14**  
*Chicken Salad, Crisp Apple, Crasins, Grape, & Walnuts on Toasted Sourdough*

**TBLAT** **\$16**  
*Turkey, Bacon, Lettuce, Avocado, Tomato, & Swiss on Toasted Sour Dough Bread*

**279 CHEESESTEAK** **\$16**  
*Thin Sliced Ribeye, Cooper Sharp Cheese, & Fried Onions on a Sub Roll*

**VODKA PARM PANINI** **\$16**  
*Breaded & Fried Chicken Cutlet with Fresh Sliced Mozzarella & Vodka Sauce*

**SMASH BURGER** **\$16**  
*Choice of Cheese, Lettuce & Tomato Served with side of Housemade Chips*

**NASHVILLE HOT CAULIFLOWER BURGER** **\$15**  
*Nashville Hot Cauliflower Fried & Topped with Shredded Lettuce & your choice of Ranch or Blue Cheese on a Brioche Bun*

279 SOCIAL  
KITCHEN AND CRAFT BAR

ENTREES

**MAPLE BACON BONE-IN PORK CHOP** **\$30**  
*Bone-In Maple Bacon Pork Chop Wood Fired, served over Mashed Potatoes and finished with a Maple Glaze*

**SURF & TURF TOWER** **\$38**  
*Steak Medallions and Shrimp Stacked atop a bed of Au Gratin Potatoes*

**FLAME GRILLED CHIMMICURRI FLANK** **\$34**  
*Flame-grilled Flank Steak topped with our Housemade Chimichurri & Parm Fries*

**REEL & RISOTTO** **\$34**  
*Crab Cake Topped Salmon served over Lemon Risotto & Grilled Asparagus*

**BLACKENED CHICKEN ALFREDO** **\$28**  
*Blackened Chicken tossed in a Blackened Alfredo served over Linguini*

**CLAMS & LINGUINI** **\$28**  
*Clams sauteed with white wine, garlic, & lemon served over Linguini*

**CALI SUMMER CHICKEN** **\$32**  
*Grilled Chicken Breast topped with Avocado, Tomato, Burrata, & finished with a Balsamic Drizzle*

**SWORD & SALSA** **\$36**  
*Grilled Swordfish topped with a Mango Salsa served over a Citrus Rice Pilaf*

**PARM YOUR WAY** **\$25**  
*Your Choice of Chicken, Eggplant, Veal (+\$4), or Shrimp Breaded, Pan Fried, & Baked with Parmesan over Linguini in Marinara*

**RIGATONI ALA VODKA** **\$19**  
*Rigatoni in a Spicy Vodka Sauce & Calabrian Chilles topped with Crispy Pancetta*

**THE GOAT RUSTIC CHICKEN** **\$26**  
*Pan Seared Chicken topped with Sauteed Spinach, Goat Cheese, Artichoke Hearts, & Lemon Butter*

DESSERTS

CHOCOLATE LAVA CAKE - \$8

DOUGHNUT HOLES - \$8

COOKIE DOUGH SPRING ROLLS - \$9

CANNOLI CHIPS & DIP - \$12

LEMON MERIGUE TART - \$8

S'MORES CREPE - \$10

PIZZAS

**SPICY- RONI** **\$16**  
*Wood Fire Pepperoni Pizza Finished with a Hot Honey Drizzle*

**THE BIG WAVE** **\$18**  
*Wood Fire Baked White Pizza topped with Shrimp, Scallops, Crab, Spinach & Tomato served with a side of Scampi Dipping Sauce*

**GRANDMA STYLE** **\$16**  
*Wood Fired Baked Focciacia Pizza with Red Sauce, Mozzaerlla & Basil.*

**CHICKEN BACON RANCH** **\$16**  
*Crispy Chicken on a White Pizza topped with Bacon, Scallions, & a Buttermilk Ranch Drizzle*

**MARGHERITA** **\$14**  
*Wood Fire Baked Margherita Pizza Topped with Fresh Mozzarella & Basil*

**BUFFALO CHICKEN** **\$16**  
*Wood Fired Baked with Shredded Mozzarella, Shredded Chicken, Our Housemade Buffalo, & a Ranch Drizzle*

**THE FORBIDDEN FRUIT** **\$16**  
*Diced Charred Pineapple, Pancetta bits, Pickled Red Onion, Jalapeno Slices & Hot Honey Drizzle*

**BURRATA PESTO PIE** **\$16**  
*Wood Fire Baked Traditional Pizza with Burrata, Tomato, Arugula, & Pesto*

**THE GREEN GOAT** **\$16**  
*White Pizza topped with diced Asparagus, Zucchini, Broccoli, Goat Cheese, Spinach, Artichoke, Garlic & finished with a Lemon Olive Oil Drizzle*

**PROSCIUTTO ITALIANO** **\$18**  
*Wood Fire Baked White Pizza with Mozzarella, Brie, Thin Sliced Prosciutto Arugula, & Fig Balsamic Drizzle*

**CHICKEN ALA VODKA** **\$16**  
*Wood Fire Baked Pizza with House made Vodka Sauce, Mozzarella, Basil & Grilled Chicken*

SOUPS & SALADS

**CHOPPED GRINDER SALAD** **\$16**  
*Chopped Deli Meats & Cheeses tossed with Olives, Pepperoncini, Tomatoes, & Italian Dressing.*

**PEACH BURATTA SUMMER SALAD** **\$16**  
*Arugala & Pearled Couscous tossed in Balsamic & topped with Candied Peaches, Burrata Cheese, & Candied Pecans*

**CAESAR YOUR WAY** **\$14**  
*Just Our Signature Caesar Salad, Unless You Say Otherwise! For an additional charge Add Grilled or Blacken Chicken, Shrimp, or Crab to Ceasar Your Way.*

**THE GOAT BEET SALAD** **\$14**  
*Roasted Beet, Goat Cheese Crumbles, and Candied Pecans tossed in Arugala Salad Mix & Raspberry Vinegarette*

**SOUP**  
*Tomato Basil (Cup or Bowl), French Onion (Crock), & Our Soup Du Jour (Cup or Bowl)*

CUP	BOWL	CROCK
\$5	\$7	\$8

Ask Your Server About Our Nightly Specials!

# SIGNATURE MOCKTAILS

**ESPRESS-NO TINI** \$8

*This creamy mocktail has everything you love about an espresso martini without the vodka*

**POMEGRANTE NO-JITO** \$8

*No Rum? No Problem! This Pomegrante No-Jito is refreshing and delightful!*

**HIBISCUS KISS** \$8

*Take a trip to the tropics with this Hibiscus Iced Tea, Pineapple & Lime.*

**PAL-NO-MA** \$8

*Tequila-less Paloma with Grapefruit, Agave, Lime, & Club.*

**PEACHY MARG-NO-RITA** \$8

*Peaches and cream in a glass. It's the perfect sweet treat!*

**MOS-NO MULE** \$8

*This mule doesn't come with a kick, made with Guava Puree, mint, lime, and ginger beer.*

## RED

By the Glass

<b>J. LOHR CABERNET</b>	<i>(On Tap)</i>	<b>\$10</b>
<b>ELOUAN PINOT NOIR</b>		<b>\$12</b>
<b>A TO Z PINOT NIOR</b>		<b>\$14</b>
<b>BANFI CHIANTI CLASSICO</b>		<b>\$14</b>
<b>BRANCAIA TRE SUPER TUSCAN</b>		<b>\$14</b>
<b>STERLING VINTER'S MERLOT</b>		<b>\$11</b>
<b>SMITH &amp; HOOK CABERNET</b>		<b>\$14</b>
<b>CAMPO VIEJO TEMPRANILLO</b>		<b>\$11</b>

## WHITE & SPARKLING

By the Glass

<b>J. LOHR SAUV BLANC</b>	<i>(On Tap)</i>	<b>\$10</b>
<b>MASSICAN SAUV BLANC</b>		<b>\$14</b>
<b>ESPERTO PINOT GRIGIO</b>		<b>\$11</b>
<b>CHLOE PINOT GRIGIO</b>		<b>\$11</b>
<b>WENTE CHARDONNAY</b>		<b>\$12</b>
<b>J.LOHR CHARDONNAY</b>		<b>\$12</b>
<b>HAMPTON WATER ROSE</b>		<b>\$11</b>
<b>MOSCATO PRIMO AMORE</b>		<b>\$10</b>
<b>ELMO PIO PROSECCO 187ML</b>		<b>\$10</b>

MIMOSA (ANY FLAVOR) \$8

**\$1 MIMOSA  
REFILLS**

\$1 REFILLS AVAILABLE FRIDAY,  
SATURDAY & SUNDAY UNTIL 2PM

FLAVORS:

TRADITIONAL		WATERMELON
PINEAPPLE		LAVENDAR
MANGO	SILVER GATE	BAYBREEZE
PEACH	VINEYARDS	CRANBERRY
PASSIONFRUIT		BLUEBERRY

# 279 SOCIAL KITCHEN AND CRAFT BAR

## SIGNATURE COCKTAILS

**CARIBBEAN DREAM** \$13

*Don Q Passionfruit, Lime, Coconut Water, Coconut Cream, Pineapple, Dessert Pear*

**CUCUMBER-MELON  
RANCH WATER** \$13

*Weber Ranch Vodka, Muddled Cucumber, Watermelon Juice, Agave, Lime, & Club*

**PEACH BOURBON SMASH** \$14

*Wyoming Whiskey, Lemon Juice, Peaches, Hot Honey & A Splash of Soda*

**PINA PARADISO** \$12

*RumHaven Coconut Rum, Pineapple, St.Germain, & Lemon*

**THE SCARLET SOUR** \$14

*No3 gin, Strawberry, Sweet Vermouth, Lemon, Vegan Egg White Substitute*

**THE BLAZING SUNSET** \$14

*Don Fulano Tequila, Coconut Rumchata, Jalapeño, Blood Orange & Agave*

**THE GEORGIA PEACH** \$14

*No3 Gin Peach, Basil, Honey, Lemon, Elderflower Prosecco topper*

**REYES' ROJO DIABLO** \$14

*Derrumbes Durango Mezcal, Red Pepper Puree, Lime, Triple Sec, Tajin*

**THE DARK NIGHT** \$23

*The MaCallan 12, Amaro, Black Walnut Bitters, Smoked*

**BERRY WHITE COSMO** \$13

*Tito's Vodka, Raspberries, Triple Sec, Lime, & White Cranberry*

**THE GARGUILO** \$15

*Horse Soldier Bourbon, Derrumbes Durango Mezcal, Lo-Fi Gentian Amaro, Hibiscus & Lime*

**THE COASTAL GRANDMOTHER** \$15

*Rocktown Basil Vodka, Don Julio Reposado, Lemon, Elderflower, Agave & Orange*

**THE VERA CRUZ** \$13

*Don Julio Blanco, Passionfruit, Triple Sec, Hot Honey, & Lime*

**GUAVA MULE** \$12

*Weber Ranch Vodka, Lime, Ginger Beer, & Guava Puree*

## ON TAP

**STELLA ARTOIS** \$6

**GUINNESS** \$6

**YUENGLING** \$5

**MICHEBLOB ULTRA** \$5

**MILLER LITE** \$5

**SLACK TIDE** \$7

**ROTATING TAP** \$\$

**KONA BIG WAVE** \$6

**GOLDEN ALE**

**FIDDLEHEAD IPA** \$7

**ROTATING TAP** \$7

## CANS & BOTTLES

**AMSTEL** \$5

**COORS LIGHT** \$5

**MILLER LITE** \$5

**HEINEKEN** \$6

**SHOCKTOP** \$5

**DOGFISH 60MIN IPA** \$6

**YARDS WASHINGTON** \$6

**PORTER**

**BUD LIGHT** \$5

**CORONA EXTRA** \$6

**CORONA PREMIER** \$6

**HEINEKEN ZERO** \$5

**BUDWEISER** \$5

**NÜTRL** \$8

*Pineapple, Orange, Black Cherry, & Watermelon*

**SURFSIDE TEA** \$9

*Iced Tea, Peach Tea, Half & Half, & Lemonade*

### Dessert Cocktails

**279 CARAJILLO** \$14

*Licor 43, Don Fulano Reposado, Espresso, & Orange*

**CHOCOLATE COVERED** \$13

**CHERRY BOURBON**  
*Chocolate & Cherries with 279 Social's Rock Town Chocolate Malt Bourbon*

**COFFEE & DOUGHNUTS** \$14

*Vanilla, Brown Butter Toffee, & Espresso with 279 Social's Rock Town Chocolate Malt Bourbon*

**ESPRESSO BLANCO** \$12

*with Coffee Infused Vodka, Crème de Cacao, & Vanilla Cold Foam*

**DIRTY BANANA** \$13

*With Brugal 1888 Rum, Banana, Espresso, & Vanilla Cold Foam*

**TOASTED MALLOW** \$12

*Derrumbes Durango Mezcal, Coffee Liqueur, Espresso, Flavored with Toasted Marshmallow*

Ask Your Server About Our Flight Specials!