

APPETIZERS

- TERIYAKI LOLLIPOP CHICKEN

\$16
- Teriyaki Ossobuco Style Chicken Legs Served Over a Bed of Rice
- BUFFALO CHICKEN MAC

\$16
- Baked Macaroni & Cheese Topped with Shredded & Breaded Buffalo Chicken
- ANYTHING BUT
- TRADITIONAL SPRING ROLLS

\$16
- Your Choice of Philly Cheese or Buffalo Chicken Style Spring Rolls
- 279 WINGS

\$16
- Served **Wood Fired** or Fried Tossed in One of Our Signature Sauces: Buffalo, Rootbeer, Honey BBQ, or Limoncello
- BUFFALO CAULIFLOWER BITES

\$15
- Battered & Fried Cauliflower Bites Tossed in Our Traditional Buffalo
- BREWMASTER'S TWIST

\$17
- Our large Pub Pretzel Served with a Side Beer Cheese for Dipping
- CALAMARI

\$16
- Crispy Calamari Rings & Tentacles tossed in Thai Chili Sauce or served with House made Marinara
- ROASTED SPROUTS

\$15
- Fire Roasted Brussel Sprouts tossed in Ginger Soy Glaze, with Thick Cut Bacon

TACOS

- CHICKEN TINGA TOSTADAS - \$16
- CHIMMICURRI STEAK - \$17
- BOOM BOOM FRIED SHRIMP - \$17

HANDHELDS

- HOT HONEY CHICKEN

\$18
- Southern Fried Hot Honey Chicken, Bacon, Pickles, & Chipolte Ranch on a Brioche Roll
- TUSCAN CAPRESE PANINI

\$17
- Fried green tomatoes, fresh mozzarella, prosciutto & pesto on a panini pressed seeded roll
- OPENFACE HOT TUNA

\$17
- Tuna Melt with Swiss & Tomato on Rye
- THE WALDORF

\$16
- Chicken Salad, Crisp Apple, Crasins, Grape, & Walnuts on Toasted Sourdough
- TBLAT

\$17
- Turkey, Bacon, Lettuce, Avocado, Tomato, & Swiss on Toasted Sour Dough Bread
- 279 CHEESESTEAK

\$18
- Thin Sliced Ribeye, Cooper Sharp Cheese, & Fried Onions on a Sub Roll
- VODKA PARM PANINI

\$18
- Breaded & Fried Chicken Cutlet with Fresh Sliced Mozzarella & Vodka Sauce
- SMASH BURGER

\$18
- Choice of Cheese, Lettuce & Tomato Served with side of Housemade Chips
- NASHVILLE HOT CAULIFLOWER BURGER

\$17
- 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 DUROC PORK CHOP

\$36
- Maple Bacon Pork Chop Wood Fired, served over Mashed Potatoes and finished with a Maple Glaze
- SCARLET GLAZED SIRLOIN

\$39
- Flamed Grilled Sirloin Seasoned & Topped with a Sweet & Tangy Cranberry Demi Glaze served with Rosemary Mashed Potatoes
- FLAME GRILLED CHIMMICURRI FLANK

\$39
- Flame-grilled Flank Steak topped with our Housemade Chimichurri & Parm Fries
- REEL & RISOTTO

\$37
- Crab Cake Topped Salmon served over Lemon Risotto & Grilled Asparagus
- BLACKENED CHICKEN ALFREDO

\$34
- Blackened Chicken tossed in a **Blackened** Alfredo served over Linguini pasta
- SAGE KISSED GOLDEN HARVEST RAVIOLI

\$34
- Butternut Squash Ravioli Kissed with Sage Brown Butter
- TUSCAN SUNSET STUFFED MARSALA

\$36
- Prosciutto & Sage Stuffed Chicken Breast in Marsala Sauce Served with Mashed Potatoes & Sautéed Spinach
- 279 CHICKEN POT PIE

\$36
- Tender Chicken, Sweet Peas, Carrots, & Potatoes in a Rich Gravy All Tucked Under a Buttery, Flaky Crust
- PARM YOUR WAY

\$34
- Your Choice of Chicken, Eggplant, Veal (+\$4), or Shrimp Breaded, Pan Fried, & Baked with Parmesan over Linguini in Marinara
- RIGATONI ALA VODKA

\$30
- Rigatoni in a Spicy Vodka Sauce & Calabrian Chilles topped with Crispy Pancetta
- THE GOAT RUSTIC CHICKEN

\$36
- Pan Seared Chicken topped with Sauteed Spinach, Goat Cheese, Artichoke Hearts, & Lemon Butter

DESSERTS

- CHOCOLATE LAVA CAKE - \$9
- DOUGHNUT HOLES - \$9
- COOKIE DOUGH SPRING ROLLS - \$9
- CANNOLI CHIPS & DIP - \$13
- HOUSEMADE TIRAMISU - \$9
- SKYSCRAPER CAKE - \$11
- DESSERT FLIGHT - \$13

PIZZAS

- SPICY- RONI

\$18
- Wood Fire Pepperoni Pizza Finished with a Hot Honey Drizzle & a dollop of ricotta cheese in the center
- THE DETROIT

\$18
- Detroit Style Pizza topped with crispy pepperoni & bacon
- GRANDMA STYLE

\$17
- Wood Fired Baked Focciacia Pizza with Red Sauce, Mozzaerlla & Basil.
- PHILLY CHEESE PIZZA

\$18
- Cheesesteak pizza topped with sauteed onions, cooper cheese sauce, & a siracha ketchup drizzle
- MARGHERITA

\$16
- Wood Fire Baked Margherita Pizza Topped with Fresh Mozzarella & Basil
- MEAT LOVERS PIE

\$18
- Wood Fired Baked topped with sausage, pepperoni, & meatballs
- BUFFALO CHICKEN

\$18
- Wood Fired Baked with Shredded Mozzarella, Chicken, Our Housemade Buffalo, & a Ranch Drizzle
- BURRATA PESTO PIE

\$18
- Wood Fire Baked Traditional Pizza with Burrata, Tomato, Arugula, & Pesto
- THE GREEN GOAT

\$18
- 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

\$18
- Wood Fire Baked Pizza with House made Vodka Sauce, Mozzarella, Basil & Grilled Chicken

SOUPS & SALADS

- STEAKHOUSE WEDGE

\$17
- Wedge of Iceberg Lettuce Topped with Blue Cheese Dressing, Bacon, & Scallions
- APPLE BURATTA SALAD

\$17
- Arugula Tossed in a Maple Vinaigrette & Topped with Candied Pecans, Burrata Cheese, & Sliced Apples.
- CAESAR YOUR WAY

\$15
- 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

\$17
- 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)
- CUPBOWLCROCK

\$5\$7\$8

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.

CIDER MOS-NO MULE \$8

This mule doesn't come with a kick, made with Apple Cider, lime, and ginger beer.

RED

By the Glass

J. LOHR CABERNET (On Tap)	\$10
MARK WEST PINOT NOIR	\$12
A TO Z PINOT NIOR	\$14
BANFI CHIANTI CLASSICO	\$14
ARGAINO SUPER TUSCAN NC	\$14
STERLING VINTER'S MERLOT	\$11
CHASING RAIN CABERNET	\$14
CAMPO VIEJO TEMPRANILLO	\$11

WHITE &
SPARKLING

By the Glass

J. LOHR SAUV BLANC (On Tap)	\$10
SQUEALING PIG SAUV BLANC	\$13
ESPERTO PINOT GRIGIO	\$11
CHLOE PINOT GRIGIO	\$11
WENTE CHARDONNAY	\$12
J.LOHR CHARDONNAY	\$12
HAMPTON WATER ROSE	\$11
MOSCATO PRIMO AMORE	\$10
ELMO PIO PROSECCO 187ML	\$10

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		POMEGRANTE

279 SOCIAL
KITCHEN AND CRAFT BAR

SIGNATURE
COCKTAILS

POMTINI \$14

New Amsterdam Vodka, Pomegranate, Cranberry, & Sprite

SPICED MAPLE PALOMA \$16

Komos Reposada Rosa Tequila, Grapefruit, Lime, Maple & Cinnamon

CRAN-APPLE BOURBON SMASH \$14

Wyoming Whiskey, Lemon Juice, Apple Slices, Hot Honey & A Splash of Soda

APPLE CIDER OLD FASHIONED \$15

Horse Solider Bourbon, Apple Cider, Brown Sugar, Cinnamon

GIN APPLECOT TINI \$14

No3 Gin, Apricot Jam, Apple, Brandy, & Prosecco

THE BLAZING SUNSET \$14

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

APRICOT WHISKEY SOUR \$14

Wyoming Whiskey, Apricot Jam, Lemon, Vegan Egg Substitute

CHAI-ME \$15

Don Q Anjeo, Chai, Lemon, Rumchata Coconut, Vegan Egg Substitute

THE DARK NIGHT \$23

The MaCallan 12, Amaro, Black Walnut Bitters, Smoked

BERRY WHITE COSMO \$14

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

THE VERA CRUZ \$14

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

WINTER WONDER MULE \$14

Weber Ranch Vodka, Lime, White Cranberry Juice, & Ginger Beer

ON TAP

STELLA ARTOIS \$6

GUINNESS \$7

YUENGLING \$5

MICHEBLOB ULTRA \$6

MILLER LITE \$5

SLACK TIDE \$7

ROTATING TAP \$7

KONA BIG WAVE \$6

GOLDEN ALE

FIDDLEHEAD IPA \$8

ROTATING TAP \$8

CANS &
BOTTLES

AMSTEL \$5

COORS LIGHT \$5

MILLER LITE \$5

HEINEKEN \$6

SHOCKTOP \$5

DOGFISH 60MIN IPA \$6

MODELO \$6

BUD LIGHT \$5

CORONA EXTRA \$6

CORONA PREMIER \$6

HEINEKEN ZERO \$5

BUDWEISER \$5

NÜTRL \$8

Pineapple, Cranberry, 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 \$15

CHERRY BOURBON

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

COFFEE & DOUGHNUTS \$15

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

ESPRESSO BLANCO \$14

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

DIRTY BANANA \$14

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

PUMPKIN SPIKED LATTE \$14

Served Hot or Iced! Rock Town Salted Vanilla Vodka, Pumpkin Spice Rumchata, & Coffee

Ask Your Server About Our Flight Specials!