

APPETIZERS	
TERIYAKI LOLLIPOP CHICKEN	\$16
<i>Teriyaki Ossobuco Style Chicken Legs Served Over a Bed of Rice</i>	
BUFFALO CHICKEN MAC	\$14
<i>Baked Macaroni & Cheese Topped with Shredded & Breaded Buffalo Chicken</i>	
ANYTHING BUT TRADITIONAL SPRING ROLLS	\$14
<i>Your Choice of Philly Cheese or Buffalo Chicken Style Spring Rolls</i>	
279 WINGS	\$16
<i>Served Wood Fired or Fried Tossed in One of Our Signature Sauces: Buffalo, Rootbeer, Honey BBQ, or Limoncello</i>	
BUFFALO CAULIFLOWER BITES	\$14
<i>Battered & Fried Cauliflower Bites Tossed in Our Traditional Buffalo</i>	
BREWMASTER'S TWIST	\$15
<i>Our large Pub Pretzel Served with a Side Beer Cheese for Dipping</i>	
CALAMARI	\$14
<i>Crispy Calamari Rings & Tentacles tossed in Thai Chili Sauce or served with House made Marinara</i>	
ROASTED SPROUTS	\$14
<i>Fire Roasted Brussel Sprouts tossed in Ginger Soy Glaze, with Thick Cut Bacon</i>	
<div><div>TACOS</div><div>CHICKEN TINGA TOSTADAS - \$16</div><div>CHIMMICURRI STEAK - \$17</div><div>BOOM BOOM FRIED SHRIMP - \$17</div></div>	
HANDHELDS	
HOT HONEY CHICKEN	\$17
<i>Southern Fried Hot Honey Chicken, Bacon, Pickles, & Chipolte Ranch on a Brioche Roll</i>	
TUSCAN CAPRESE PANINI	\$16
<i>Fried green tomatoes, fresh mozzarella, prosciutto & pesto on a panini pressed seeded roll</i>	
OPENFACE HOT TUNA	\$15
<i>Tuna Melt with Swiss & Tomato on Rye</i>	
THE WALDORF	\$15
<i>Chicken Salad, Crisp Apple, Crasins, Grape, & Walnuts on Toasted Sourdough</i>	
TBLAT	\$16
<i>Turkey, Bacon, Lettuce, Avocado, Tomato, & Swiss on Toasted Sour Dough Bread</i>	
279 CHEESESTEAK	\$17
<i>Thin Sliced Ribeye, Cooper Sharp Cheese, & Fried Onions on a Sub Roll</i>	
VODKA PARM PANINI	\$17
<i>Breaded & Fried Chicken Cutlet with Fresh Sliced Mozzarella & Vodka Sauce</i>	
SMASH BURGER	\$17
<i>Choice of Cheese, Lettuce & Tomato Served with side of Housemade Chips</i>	
NASHVILLE HOT CAULIFLOWER BURGER	\$16
<i>Nashville Hot Cauliflower Fried & Topped with Shredded Lettuce & your choice of Ranch or Blue Cheese on a Brioche Bun</i>	

279 SOCIAL KITCHEN AND CRAFT BAR	
ENTREES	
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MAPLE BACON DUROC PORK CHOP	\$34
<i>Maple Bacon Pork Chop Wood Fired, served over Mashed Potatoes and finished with a Maple Glaze</i>	
SCARLET GLAZED SIRLOIN	\$38
<i>Flamed Grilled Sirloin Seasoned & Topped with a Sweet & Tangy Cranberry Demi Glaze served with Rosemary Mashed Potatoes</i>	
FLAME GRILLED CHIMMICURRI FLANK	\$36
<i>Flame-grilled Flank Steak topped with our Housemade Chimichurri & Parm Fries</i>	
REEL & RISOTTO	\$35
<i>Crab Cake Topped Salmon served over Lemon Risotto & Grilled Asparagus</i>	
BLACKENED CHICKEN ALFREDO	\$28
<i>Blackened Chicken tossed in a Blackened Alfredo served over Linguini pasta</i>	
SAGE KISSED GOLDEN HARVEST RAVIOLI	\$28
<i>Butternut Squash Ravioli Kissed with Sage Brown Butter</i>	
TUSCAN SUNSET STUFFED MARSALA	\$34
<i>Prosciutto & Sage Stuffed Chicken Breast in Marsala Sauce Served with Mashed Potatoes & Sautéed Spinach</i>	
279 CHICKEN POT PIE	\$27
<i>Tender Chicken, Sweet Peas, Carrots, & Potatoes in a Rich Gravy All Tucked Under a Buttery, Flaky Crust</i>	
PARM YOUR WAY	\$25
<i>Your Choice of Chicken, Eggplant, Veal (+\$4), or Shrimp Breaded, Pan Fried, & Baked with Parmesan over Linguini in Marinara</i>	
RIGATONI ALA VODKA	\$20
<i>Rigatoni in a Spicy Vodka Sauce & Calabrian Chilles topped with Crispy Pancetta</i>	
THE GOAT RUSTIC CHICKEN	\$32
<i>Pan Seared Chicken topped with Sauteed Spinach, Goat Cheese, Artichoke Hearts, & Lemon Butter</i>	
<div><div>DESSERTS</div><div>CHOCOLATE LAVA CAKE - \$8</div><div>DOUGHNUT HOLES - \$8</div><div>COOKIE DOUGH SPRING ROLLS - \$9</div><div>CANNOLI CHIPS & DIP - \$12</div><div>HOUSEMADE TIRAMISU - \$9</div><div>SKYSCRAPER CAKE - \$10</div><div>DESSERT FLIGHT - \$12</div></div>	

PIZZAS

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 <i>(On Tap)</i>	\$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 <i>(On Tap)</i>	\$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 \$13

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 \$13

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 \$13

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!