

S O C I A L

southern table & barSM

FRESH GREENS

HOUSE SALAD (GF,DF)

spring mix, pickled onions, crispy quinoa, cherry tomatoes, satsuma jalapeño vinaigrette 7

FARM CHOP SALAD (GF)

local hydroponic lettuce, farm egg, grape tomato, pickled red onion, west bank ham, smoked chicken, blue cheese, satsuma jalapeño vinaigrette 14

SOCIAL WEDGE (GF)

grilled romaine, baby tomatoes, danish blue crumble, bacon, creamy smoked garlic dressing 8

ROASTED BEET & CARROT SALAD

house yogurt tahini dressing 10

SEASONAL SOUP

chef's selection 6

Proteins: pulled chicken 6 hanger steak 8 shrimp 10
krab salad 6 seared tuna 9 west bank ham 5 tuna salad 10

SPEAKEATERIES - Social plates for two

CHICKEN-FRIED GREEN TOMATOES

creamy jalapeno ranch 9

KRAB NACHOS

crispy wonton chips, spicy mayo, yuzu guacamole, tobiko 9

FRITES 5.0

griddled boudin, aged white cheddar, farm egg, hot pepper jelly, mayoli, onion sprouts 16

JERK DRUMS

mango scotch bonnet sauce, jamaican fried dumplings, pickled peppers

For three 9 For five 15

MEAT + CHEESE BOARD

house pickled fruits, veggies, house cracker & condiments 15

PORK BELLY SLIDERS (DF)

kimchi bbq braised belly, cilantro, b&b pickle, shaved red onion, sweet roll

For three 9 For five 15

BRICK OVEN CRAWFISH CAKES

spring greens, roasted poblano sour cream 14

SOCIAL FIXINS {serves 2}

BRUSSELS SPROUTS (GF) 8

lemon roasted garlic aioli, shallot butter

MAC-N-CHEESE 10

blistered pepper, sake, aged white cheddar

APPALACHIAN GROUND GRITS (GF) 7

stone ground grits, green tomato relish

SOCIAL FRITES (DF) 8

hand cut, twice fried

BREAD & SPREAD 8

two sweet potato biscuits, two buttermilk biscuits, assorted house made spreads

STEEN'S SYRUP BRAISED GREENS (GF,DF) 9

house bacon, local cane vinegar

ROASTED SWEET POTATOE WEDGES (GF) 8

smoked dippy sauce, cellar salt

SAMMIES

add frites or side salad to any sandwich \$4
add beeler's bacon 3 add fried farm egg 2

SOCIAL CHEESEBURGER

100% creekstone black angus, aged white cheddar, baby iceberg, tomato, creamy creole mustard, sweet bun 12

VEGGIE BURGER (V)

butter lettuce, tomato, secret sauce, sweet bun 12
add white cheddar 2

GULF TUNA MELT

olive oil poached tuna salad, gruyere cheese, rye bread 14

THE REUBEN

warm corned beef, grilled cabbage slaw, gruyere cheese, house russian dressing, rye 13

THE SOCIAL LITE

1/2 sandwich + your choice of seasonal soup, side salad or frites 12
sandwiches included:

The Reuben
Gulf Tuna Melt

SUPPER PLATES

LINE CAUGHT FISH OF THE DAY

chef's selection MP

BISTRO FILET (GF)

8oz bistro filet, roasted spring onion and LA sweet potato, smoked garlic aioli 24

SMOKE FRIED CHICKEN-N-BISCUITS

all natural hormone free chicken, sweet potato biscuits, local ghost pepper honey 18

SHRIMP-N-GRITS (GF)

appalachian stone ground heirloom grits, diavolo sauce, pickled greens 20

FIRE ROASTED LASAGNA

house pasta, mascarpone & ricotta cheeses, lamb bolognese, topped with fontina & parmesan béchamel 17

SOCIAL FLATBREADS

Proteins: pulled chicken 6 hanger steak 8 shrimp 10 two fried eggs 4 west bank ham 5

GULF SHRIMP & MELTED SPRING ONION

3 month manchego, lemon tarragon aioli 16

PEPPERONI

fresh mozzarella, parmesan, marinara 14

PULLED PORK & GREEN TOMATO SALSA

cotija, red onion, pickled peppers, cilantro 15

VERLASSO SALMON (GF, DF, P)

pan-seared, parsnip coconut puree, sweet pea sauté, house sriracha, toasted cashews, pea shoots 32

MAYAN ROASTED PORK

our version of cochinita pibil: Beeler's pork, roasted sweet potato grits, green tomato relish 18

BRICK OVEN ROASTED CHICKEN (GF)

all natural hormone free chicken, roasted vegetables, lemon butter pan sauce, lemon garlic aioli 18

STEAK & FRITES

grass fed hanger steak, hand-cut russets, chimmichurri 22

SWEET & SMOKEY

tomato jam, smoked mozzarella, basil 13

MUSHROOM FLATBREAD

wild mushroom ragout, portabella ribbons, fontina, black truffle salt 14

FARMERS MARKET VEGETABLE

daily chef selection 13

SWEET TOOTH \$8

Ask about our seasonal desserts

Add a scoop of ice cream to any dessert \$2

FROZEN TREAT \$6 - Bourbon Vanilla Ice Cream

SOCIAL SOUTHERN TABLE proudly presents

Sunday SOUL Brunch
Two-hours of soulful selections on vintage vinyl. Hand-picked & hosted with the utmost T.L.C. by **André Broussard**
"Music That Sticks To Your Ribs!"
SOUL FUNK R'n'B SWAMP *POP* AND *MORE!
EVERY from 11:30 until 1:30 S O C I A L southern table & bar Be Real. Eat Good.
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WWW.SOCIALSOUTHERN.COM



(GF)= gluten free (V)= vegan (DF)= dairy free (P)= paleo