

# S O C I A L

southern table & bar<sup>SM</sup>

## 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 POTATO 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)

cashews, 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 SUNDAY from 11:30 until 1:30 SOCIAL southern table & bar Be Real. Eat Good.  
graphics by thereachinghand.com

WWW.SOCIALSOUTHERN.COM



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