

S O C I A L

southern table & barSM

FRESH GREENS

Proteins:

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

HOUSE SALAD (GF,DF)

spring mix, pickled onions, crispy quinoa,
cherry tomatoes, tomato basil vinaigrette 7

FARM CHOP SALAD (GF)

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

SOCIAL WEDGE (GF)

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

SEASONAL SOUP

chef's selection 6

SPEAKEATERIES - Social plates for two

CHICKEN-FRIED GREEN TOMATOES

creamy jalapeno ranch 9

KRAB NACHOS

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

KIMCHI FRITES

spicy mayo, onion, cilantro, house kimchi, farm egg,
korean chili flakes 16

MAMBO DRUMS (DF)

chashu marinated, mumbo sauce, benne seed,
green onion, shiso

For three 9 For five 15

MEAT + CHEESE BOARD

house pickled fruits, veggies, house cracker &
condiments 15

PORK BELLY SLIDERS (DF)

spicy mayo, pickled maitake mushroom &
onion relish, sweet roll

For three 9 For five 15

BUTTER POACHED HAMACHI

green tomato coconut curry, nori vinegar, puffed rice 16

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

SAUTEED SQUASH & TOMATO (GF) 10

mixed summer squash, heirloom cherry tomato, basil

SAMMIES

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

FRIED GREEN TOMATO BLT

beeler's bacon, fried green tomato, butter lettuce,
lemon garlic aioli, toasted white bread 12

ROASTED BEET & CUCUMBER SAMMIE (V)

russian dressing, gruyere cheese, rye bread 10

SOCIAL CHEESEBURGER

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

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

Beet & Cucumber Sammie

SUPPER PLATES

LINE CAUGHT FISH OF THE DAY

chef's selection MP

BISTRO FILET

8oz bistro filet, freekeh, mixed summer squash,
california limited reserve olive oil, cellar salt 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

STEAK & FRITES

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

SOCIAL FLATBREADS

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

HOT MUFFULETTA

west bank ham, coppa, olive soil,
giardiniera, fontina, parmesan 15

PEPPERONI

fresh mozzarella, parmesan, marinara 14

GULF SHRIMP & TOMATO PIE

fontina, parmesan, basil aioli 16

MUSSELS & FRITES

steamed PEI mussels with beer, cherry tomatoes,
garlic, lime aioli & cilantro 16

BAKED DRUM (P,GF,DF)

roasted rutabaga, tomato, olive 24

SMOKED BEELER'S PORK

roasted corn grits, carolina gold bbq sauce,
pickled red onion, toasted white bread 18

BRICK OVEN ROASTED CHICKEN (GF)

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

MUSHROOM FLATBREAD

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

SWEET & SMOKEY

tomato jam, smoked mozzarella, basil 13

FARMERS MARKET VEGETABLE

daily chef selection 13

BEE SOCIAL

Whiskey Wednesday

\$5 Old Fashioneds

Buffalo Trace, Brown Sugar, Bitters

All Day, Every Wednesday!

Saturday Suds

11am-6pm

All beer on our list is 2 for 1

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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

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