

Warm Up Act

Soup du Jour ~ with Crostini	\$8
Irish Caesar ~ Romaine, Cashes Blue Cheese Dressing, Brown Bread Crumble (V, GF**) Add Chicken	\$9/\$16
Braise Your Spirits ~ Today's Braised Stew Bowl with Baguette	\$16
Amish Chicken Green Salad ~ Mixed Greens, Market Vegetables, Lavosh & Red Wine Vinaigrette (GF**)	\$16
Niçoise Salad ~ Tuna, Green Beans, Red Peppers, Eggs, Capers, Potatoes, Red Wine Vinaigrette & Aioli (GF)	\$18

PIZZA

Available after 12pm

Cheese ~ Provolone Cheese & Tomato Sauce	\$12
Pepperoni ~ Pepperoni, Provolone Cheese, & Tomato Sauce	\$14
Pope's Dinner ~ Fresh Mozzarella, Prosciutto, Basil, Arugula, Red Onion, & Balsamic Vinaigrette	\$16
Meat Supreme ~ Sausage, Pepperoni, Mushroom, Niçoise Olives, Garlic, Peppers & Onions	\$14
White Pizza ~ Seasoned Ricotta, Mixed Mushrooms, Garlic, Shallots, and Thyme	\$14
Vegetarian Delight ~ Niçoise olives, Mushrooms, Peppers & Onions	\$14
Spicy Salami ~ Sopressata & Genoa Salami, Red Onion, Pepperoncini	\$14
BBQ ~ Pulled Pork, Provolone, Red Onion, & BBQ Sauce	\$16

Main Event

Add bacon for \$1.50 • Spring Green Side Salad for \$4 • Market Side of the Day \$1.50
All sandwiches come with a spring green side salad except the Falafel, The Classic, & Lunch Rush.

The Classic ~ Calabrian Tomato Soup with Grilled Cheese on Pullman (V)	\$11
Falafel ~ Yogurt, Cucumber, Onions, Tomato, Tahini & Jalapeño on House-Made Pita (V)	\$11
Meatball Sub ~ served hot ~ Meatballs, Marinara, Provolone on Soft Sub Roll	\$12
Lunch Rush ~ Choice of Egg Salad • Tuna Salad • Chicken Salad on Pullman Bread, Market Side of the Day, & a House Baked Cookie	\$12
The Gardener ~ Roasted Eggplant, Havarti, Tomato Sauce, Basil on Baguette (V)	\$12
Spicy Chicken Kebab ~ Chicken, Yogurt & Tahini Sauce, Lettuce, Tomato, Onion on Pita	\$12
Pollo Asado ~ Chicken Breast, Spicy Cilantro Aioli, Pico de Gallo, & Provolone on Baguette	\$12
Walter's Dad ~ Open-faced & served hot ~ Thick-Sliced Turkey, Caramelized Onions, Mashed Potatoes, Cranberry Sauce on Baguette <i>(If you miss Walter Reloaded, we're happy to make it!)</i>	\$13
Ham & Brie ~ House-made Ham, Brie, Whole Grain Mustard on Baguette	\$12
The Cubano ~ served hot ~ Slow Roasted Pork, Ham, Swiss Cheese, Pickle, & Spicy Mustard on a Roll	\$13
Pope's Lunch ~ Prosciutto, Basil, Arugula, Red Onion, Balsamic, & Mozzarella on Baguette	\$14

*Our charcuterie, pates, sausages, pasta, and bread are all house made and available in the market.
10% off market purchases when you dine in the wine bar, show your receipt to the cashier.
A gratuity of 20% will be added to parties of six & more guests.*

(V) Vegetarian • **(V**)** Can be made Vegetarian • **(GF)** Gluten-Free • **(GF**)** Can be made Gluten-Free • **(*)** Contains nuts



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.
This symbol - \$ next to an item may contain raw or undercooked ingredients.

The Demo Kitchen

An inter-engaging dinner - Fridays at 7:30 pm!

4 course dinner demonstrated by our chef,
charcuterie & cheese with our fromager

\$65 per guest, with optional wine pairings!
Limited to 12 seats

Menu, Information, & Reservations: SocietyFair.net



Birthdays Party?

Gather 12 Friends and reserve a Private Demo Party!

Happy Hour

Monday 4 pm - 9 pm
Tuesday- Friday 4 pm - 7pm

Select Beer, Wine, and Cocktail - \$5

Cheese Pizza- \$5 • Pizza - \$7

Assorted Crostini - \$5

Green Sausage - \$5

Deviled Eggs - \$5

Wings - \$5

CHEESE & CHARCUTERIE MIX-n-MATCH

Three \$15 Five \$23

Charcuterie

Ham ~ 24-Month Prosciutto • Jamón Serrano • Speck

Salami ~ Casalingo • Finocchiona • Sopressata

Pâté de Campagne* • Bresaola • Sweet Coppa • Hot Coppa • Duck & Cherry Pâté

Cheese

Goey ~ Mt. Alice (C) • Kunik (G & C) • Ash Log (G)

Firm & Nutty ~ Grafton Village Cheddar (C) • Manchego 1605 (S) • Essex Comté (C)

• L'Amuse Signature (C)

Funky ~ Grayson (C) • Taleggio (C)

Blues ~ Cashel Blue (C) • Bayley Hazen (C)

The Big Bad - \$35

Our composed board of favorites: house pâtés, meats, nuts, cheeses & nibbles,
curated by our cheesemonger and butcher, just for you.

*G - Goat, S - Sheep, C - Cow, *contains nuts*

~SHARED NOSHES~

Pimento Cheese served with Housemade Lavosh Crackers - \$8

Assorted Crostini (One each) - \$8

Ricotta & Garlicky-Lemon Kale • Roasted Red Pepper & Onions • Olive & Anchovy Tapenade

Rillete - \$12

Spreadable Braised Pork Shoulder with Crostini & Mixed Greens

Bag of Chips - \$2

Original • BBQ • Salt & Vinegar • Voodoo • Spicy Crawfish • Cajun Dill

Fresh Baked Demi Baguette & Irish Butter - \$2

Marinated Olives and Sweet & Spicy Peanuts - \$7