

FIRST COURSE & SHARE PLATES

DAILY SOUP	small batch, rotating and seasonal cup - 5 bowl - 8
BREAD SERVICE	toasted and sliced french baguette herb dipping oil - 4
BRUSSELS	crispy with balsamic vinegar & parmesan 11 - or with smith's slab bacon lardons - 13 (veg gf)
GREEN TOMATOES	crispy, goddess remoulade, cilantro from yeung farms - 10½ (veg)
POLENTA "TOTS"	garlic polenta fried crispy, house spice chipotle aioli - 9¾
"HONEYNUT" SQUASH	warm slow honey roasted butternut squash, burrata fuji apple & shallot "salad" - 16 (veg gf)
SHISHITO PEPPERS	blistered & charred, olive oil, smoked sea salt cracked black pepper, chipotle aioli - 10½ (vegan gf)
VEGGIE TACOS	black beans, butternut squash, cotija cheese celery root remoulade, pomegranate - 8½ (veg gf)
CHILI PRAWNS	sauteed in golden garlic, chilies, butter & herbs green tomato, oregano, parsley - 16 (gf)
STEAMED CLAMS	spicy coconut & chilli curry broth shallots, grilled bread - 13
"BACON & EGGS"	honey sichuan roast pork belly, deviled egg salad shaved carrots, cilantro, shaved onion - 15
BONE MARROW	smoked maldon salt & fruit mostarda jam toast one bone - 9¾ 14 - for two bones - served with dressed greens (please allow 15 minutes)

SALADS

protein additions | avocado - 3 | bacon lardons - 3 | chicken - 5 | prawns - 6 | salmon - 9

CRISPY CHICKEN	chopped, almonds, mandarins carrots, shaved red onion ginger dressing -16
THE COBB WEDGE	avocado, bacon, onion, tomato, egg, cheese carrots house cobb dressing - 16 (gf)
MARKET VEGGIE	cucumbers, tomatoes, walnuts, onion, carrots pepitas, walnuts shaved onion green goddess dressing - 13 (veg gf)

DINNER PLATES

THE FRENCH DIP	grilled onions, horseradish, fontina cheese twelve ounces of shaved angus beef, french fries and au jus - 21
THE HOUSE BURGER	USDA prime beef, melted swiss, bacon, onions lettuce, tomato, house sauce, served with french fries - 16
GRILLED CHICKEN	organic breast, chef's sweet & hot boozy mustard roasted squashes, bacon braised greens - 21 -
FISH & CHIPS	crispy alaskan cod & thick fluffy chips coleslaw, malted vinegar tartar sauce - 21
"CIOPPINO"	lobster tail, shrimp, manilla clams, alskan cod spicy house lobster broth, crispy polenta croutons - 39
SALMON	seasoned & seared, butternut squash risotto fresh fuji apple and shaved fennel slow - 24
STEAK FRITES	angus bistro filet, sauteed greens, bearnaise crispy french fries - 31 - or surf and turf... add six prawns +12

THE SOCIAL DELI

served with marcona almonds | house pickles
fresh fruit | fruit preserves | spiced fruit mostarda

- 8 first selection - 5% per each additional selection -

A PROPER CHEESE SELECTION

Humboldt Fog	60 - 90 days rotating
Burrata	cow di stefano pomona ca. w/olive oil & sea salt
Midnight Moon	goat waxed 6 mos. no. cal
P'tit Basque	sheep waxed 70 days pyrenees
Truffle Cassiago	cow & sheep waxed 4 mos. no. cal
??SWISS/GRUYERE??	
Brie	cow bloomy rind 2x cream 60 days Ile de france
Prairie Breeze	cow no rind 9 mos. cheddar style iowa
Hatch Chile Jack	Cow no rind 60 days vella & sierra nevada no. cal
Mt. Tam	cow 60 days double cream cowgirl no. cal
☆Red Hawk	cow brine washed 4 weeks cowgirl no. cal
Shaft's Reserve	cow blue 2 yrs. auburn no. cal

☆ = washed rind | soft and fragrant

DOMESTIC CHARCUTERIE

House Pâté	campagne "country style"
Grilled BlancWurst	veal & pork grilled fruit mustard
Copa Americana	pork 6 mos. la quercia iowa
Prosciutto	pork 6 mos. la quercia iowa
Salami	berkshire pork 6 mos. la quercia iowa

\$3 split charge for all plates | \$15 outside food service fee for cakes and pastries
please communicate severe allergies to our staff



autumn to
early winter
2019

GREAT COMMUNITY DINING & COCKTAIL BAR

