

Start & Share

The Social Board \$19.5

Cured meats, specialty cheeses, marinated vegetables, olives, candied nuts, seasonal spread & crostini.

Tuscan Wings \$15

Jumbo chicken wings, roasted onions, rosemary, finished in the oven.

Social Sliders \$10

(2) Cheeseburger sliders, sautéed onions, bacon jam, pickle, shoestring fries.

Eggplant Rollatini \$12

Eggplant, fresh mozzarella, marinara.

Traditional Calamari \$15

Balsamic or Sweet Chili +\$1

Fried calamari, medley of peppers, garlic and fresh herbs.

Meatballs Al Forno \$12

Meatballs, marinara, mozzarella, ricotta cheese & basil.

Chicken Wings \$14

Plain or tossed in your choice of sauce: Buffalo, Sweet Chili, BBQ, Garlic Parmesan Honey Buffa-Que, Teriyaki.

Garlic Buffalo Cripsy Tenders \$14

Cripsy chicken tenders, garlic buffalo sauce with shoestring fries.

Mozzarella Frito \$12

Triangle fried mozzarella, marinara.

Steak & Cheese Egg Rolls \$12

House made, steak, onions, cheese blend, chipotle ketchup.

Truffle Fries \$8

Shoestring fries, truffle oil, parmesan cheese, chipotle ketchup.

Handhelds

Social Burger \$16.5

1/2lb sirloin burger, hickory smoked bacon, honey caramelized onions, American cheese, pickles, lettuce, tomatoes, sundried tomato aioli, brioche roll.

Chicken Caesar Wrap \$14

Crispy chicken, romaine, croutons, grated parmesan.

Chicken Aioli \$15.5

Marinated grilled chicken, roasted red pepper aioli, pepper jack cheese, bacon, lettuce, tomato.

Chicken Parmesan \$15

Chicken cutlet, marinara, mozzarella.

Make it Pink: +\$1.

Buffalo Chicken Wrap \$15

Crispy chicken, lettuce, tomato, applewood bacon, blue cheese drizzle.

Meatball Parmesan \$13.5

House made meatballs, marinara, mozzarella.

Italian Grinder \$15

Assorted Italian meats, provolone cheese, shredded lettuce, tomato, onions, roasted red peppers, banana peppers, red wine vinaigrette.

Philly Cheesesteak Wrap \$16

Shaved steak, American cheese, caramelized onions, mushrooms, peppers, A1 aioli.

Chicken Bacon Ranch Wrap \$15

Crispy chicken, romaine, applewood bacon, tomatoes, ranch dressing.

Handhelds served with:

Shoestring Fries

Truffle Fries +\$2 | Side Salad +\$4

Gluten Free Roll +\$6

Pizza

Crafted with homemade dough and baked to perfection, our pizzas come in two types.

Grilled Round Pizza (16 Inches)

A classic choice, this pizza features a perfectly grilled, crispy crust that complements a variety of fresh, delicious toppings.

Rectangle Pan Pizza (18x13 Inches)

A unique twist on the traditional, our rectangular pizza offers a thicker, pan-style crust, ideal for those who love a hearty bite with generous toppings.

Grilled 16" | Social Pan 18"x13"

Cheese

\$14 | \$18

Mozzarella cheese, Pecorino romano cheese.

Pepperoni

\$17 | \$21

Mozzarella cheese, pecorino romano cheese, pepperoni.

CBR

\$18.5 | \$24

Roasted garlic, shredded mozzarella, bacon, grilled chicken, ranch drizzle.

Margherita

\$17 | \$22

Light plum tomato, fresh mozzarella, basil.

Pink Vodka

\$18.5 | \$24.5

Roasted garlic, pink vodka sauce, fresh mozzarella, grilled chicken & basil.

Prosciutto & Arugula

\$18.5 | \$25.5

Roasted garlic, shredded mozzarella, fresh mozzarella, mascarpone, marinated tomatoes, Parma prosciutto, baby arugula, balsamic demi.

Buffalo Chicken

\$18.5 | \$24

Roasted garlic, shredded mozzarella, mascarpone, red onions, grilled chicken, buffalo sauce.

Greens

House Salad \$9

Mixed greens, tomatoes, cucumbers, black olives, shredded carrots, light red onion, red wine vinaigrette.

Crisp Spinach Salad \$13

Fresh spinach, cherry tomatoes, roasted red peppers, candied walnuts, dried cranberries, blue cheese crumbles, honey balsamic.

Caesar \$11

Romaine hearts, house made croutons.

Chopped Antipasto Salad \$15

Romaine hearts, cured meats, Provolone cheese, olives, tomatoes, red roasted & pepperoncini peppers, artichoke hearts, red wine vinaigrette.

Add Protein:

Grilled Chicken +\$6

Steak +\$10

Shrimp +\$10

Signature Dishes

Penne Alla Vodka \$19.5

Our family recipe pink vodka sauce, grilled chicken & penne pasta.
Gluten Free Pasta +\$2

Orecchiette Sausage & Rabe \$21

Helmet shaped pasta, light aglio olio with sausage & rabe

Gnocchi Al Forno \$19

Baked with marinara & mozzarella topped with basil.

NY Strip \$34

Premium handcut 14oz. strip steak.
Served with potato and vegetables.

Chicken Balsamico \$18

Balsamic marinated chicken breast, mixed greens. Served with potato & vegetables.

Parmesan

Chicken: \$20 Veal: \$24

Breaded chicken or veal served with penne marinara.

Make it Pink: +\$2

Milanese

Chicken: \$20 Veal: \$24

Breaded chicken or veal, arugula, cherry tomatoes, shaved parmesan, lemon vinaigrette.

Fresh Catch of the Day market price

Daily fresh fish selection paired with seasonal accompaniments. Ask your server for details

Cocktails. Wine. Beer.

Cocktails

Sweet Nothings Sangria

Bacardi Superior Rum, Peach Brandy, Red or White Wine, triple sec, pineapple juice, orange juice, topped with Ginger Ale \$10

Bubbly Personality Spritz

Aperol, Prosecco, topped with Soda Water \$10

Let's Talk Business Old Fashioned

Maker's Mark, Gran Gala, Amaretto, bitters, muddled with luxardo cherry & fresh orange \$13

Social Butterfly Espresso Martini

Stoli Vanil Vodka, Coffee Liqueur, brown sugar, espresso served dark. Served straight up or on the rocks \$13

Liquid Courage Hot & Dirty

Grey Goose Vodka shaken with our secret house made hot & dirty mix. Served straight up with Bleu cheese stuffed olives \$14

The Amico Limoncello Martini

Our homemade Limoncello, Citroen Vodka, fresh squeezed lemons, taste of vanilla. Served straight up with a sugar rim \$13

Spice-Breaker Margarita

Ghost Tequila, triple sec, fresh lime juice, coconut puree. Served on the rocks with hot honey & toasted coconut rim \$12

Wines

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| TORRESELLA , Pinot Grigio (Italy) | \$9.50 | \$30.00 | J. LOHR , Cabernet Sauvignon (California) | \$9.50 | \$30.00 |
| SANTA MARGHERITA , Pinot Grigio (Italy) | \$13.50 | \$45.00 | DE LOACH , Pinot Noir (California) | \$9.50 | \$30.00 |
| WENTE , Chardonnay (California) | \$9.50 | \$30.00 | MEIOMI , Pinot Noir (California) | \$12.00 | \$40.00 |
| KIM CRAWFORD , Sauvignon Blanc (NZ) | \$9.50 | \$30.00 | THE VELVET DEVIL , Merlot (Washington State) | \$9.00 | \$25.00 |
| KUNGFU GIRL , Riesling (Washington State) | \$9.00 | \$25.00 | BANFI , Chianti (Italy) | \$9.50 | \$30.00 |
| GOOSENECK , Rosé (New England) | \$9.50 | \$30.00 | PRISONER , Red Blend (California) | | \$70.00 |
| RUFFINO , Prosecco (Italy) Splits | \$9.00 | | | | |

Beers / Seltzers / Non-Alcoholic

Drafts

Peroni Nastro Azzurro 5.0%
Whalers Rise 5.5%
Samuel Adams Seasonal
Grey Sail Captain's Daughter 8.5%
Michelob Ultra 4.0%
Rotating

Non-Alcoholic

Aperol Spritz
Lavender Lemonade
Free Athletic Brewing IPA
Rotating 0.0

Bottles

Bud Light | Budweiser | Coors Light | Miller Lite | Miller High Life | Michelob Ultra
Blue Moon | Amstel Light | Heineken | Corona Extra | Corona Light | Stella Artois
Guinness | Angry Orchard | NUTRL (orange/ pineapple/ watermelon)