

*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 Crispy Tenders \$14**

Crispy 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.

**Lemon Herb Salad \$13**

Crisp arugula, ripe cherry tomatoes, shaved red onion, basil, shaved Parmesan, lemon vinaigrette,

**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.

**Grilled Steak Tips \$26**

Marinated steak tips served with potato & vegetables.

**Chicken Balsamico \$18**

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

**Parmesan**

**Chicken: \$22 Veal: \$26**

Breaded chicken or veal served with penne marinara.

**Make it Pink: +\$2**

**Milanese**

**Chicken: \$22 Veal: \$26**

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

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

## 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%**  
**Blue Moon Belgian White 5.4%**

### 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**  
**Amstel Light | Heineken | Corona Extra | Corona Light | Stella Artois**  
**Guinness | Angry Orchard | NUTRL**