

SHARES

Pork Belly Taco
roasted pork belly, cream corn
casserole, sriracha, scallions, corn
tortilla
8.2

Fried Deviled Eggs
cheddar cheese, bacon,
sour cream, scallions
7.6

White Bean Hummus
mixed white beans, endive
lettuce, smoked paprika
7.2

Queso Dip
chihuahua cheese, chorizo, pablano
peppers, corn tortillas
9.2

Crispy Calamari
lemon & lime zest,
smoked jalapeno &
cilantro aioli
9.9

Golden Beet Caprese
honey roasted golden beets, buffalo
mozzarella, orange balsamic glaze
9.7

Bleu Chips
house made chips, stilton bleu
roasted garlic sauce, scallions,
balsamic reduction
8.8

Pig Cheek
ginger beer braised pig cheek,
marscapone polenta
9.5

Cauliflower
roasted cauliflower, goat cheese,
feta, lemon, olive oil
8.7

GREENS

Caesar
romaine, parmesan, herb croutons,
garlic lemon caesar dressing
8

Ugly Chicken
grilled chicken, tomatoes, roasted black
olives, red onion, buffalo mozzarella,
romaine, balsamic dressing
10

Bleu Pear
baby bibb, seasonal pears,
smoked herb almonds, buttermilk
bleu cheese, pear vinaigrette
10

Soup of the Day
made from scratch daily
4.8

BETWEEN THE BUNS

your choice of sea salt parsley fries or coleslaw
substitute side mac & cheese for 3

Pulled Pork
smoked pork, house made
hickory sauce, sweet & sour cole slaw,
onion rings, nine grain bun
9.9

Avocado Egg Salad
eggs, avocado, capers, onion, mayo,
stone ground mustard, sun dried
tomato, sourdough
8.8

Fried Bologna
beef bologna, white cheddar,
garlic aioli, fried egg, brioche
9.4

Prime Rib Dip
slow-roasted beef, provolone,
caramelized onion, horseradish mayo
10.9

Salmon Club
blackened salmon, arugula, tomato,
bacon, lemon caper aioli, sourdough
10.8

Burger of the Day
8oz prime patty,
chef's imagination
9.9

Buffalo Chicken
buffalo sauce, shredden chicken,
fried pickles, habanero jack cheese,
blue cheese mayo, hoggie
8.9

Tanks Hot Dog
bacon-wrapped dog, stone ground
mustard mayo, fried jalapeños,
cheddar, new england bun
8.9

Meatloaf Sandwhich
bacon-wrapped, barbecue sauce,
stone ground mustard sauce,
fried onion straws
9.5

BUILD YOUR OWN MAC & CHEESE

starts with our signature social cheese blend and cavatappi pasta and then your imagination
8

.50
corn
peas
garlic
scallions

1
capers
tomatoes
roasted olives
caramelized onions

1.5
pesto
spinach
fried egg
mushrooms
roasted peppers

2
goat cheese
boursin cheese

4
chorizo
chicken
sausage
truffle oil
pork belly

6
shrimp
salmon
short ribs
stilton bleu

11
lobster

PLATES

Shrimp & Grits
blackened shrimp, stone ground grits,
cheddar cheese, maple syrup
9.1

Brick Chicken
boneless half chicken, stone ground
mustard cream, creamy polenta, vegetable
of the day
10.5

Baja Fish Tacos
salmon filet, smoked jalapeno
cilantro cream, avocado, sweet &
sour cole slaw, sea salt parsley fries
12.9

Trotter Steak
marinated 5oz trotter steak,
vegetable of the day,
potato croquette
14.4

Smokin Salmon
blackened 5oz salmon, roasted
creamed corn casserole,
garlic spinach
12.9

Short Rib Beef Stroganoff
braised beef short ribs, pappardelle,
mushroom sherry cream sauce,
cremini mushrooms
10.5

Stuffed Roasted Peppers
roasted red peppers, goat cheese
risotto, italian sausage, roasted
red pepper sauce
8.5

Grilled Chops
center-cut pork loin, cinnamon apples,
goat cheese mashed potatoes,
vegetable of the day
9.1