

# S O C I A L

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## H A I R O F T H E D O G

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Blood Orange Mimosa 5	The Defibrillator 9	Daily Punch 7
Mimosa Carafe 16	<i>Dry Gin, Lillet Blanc, Blue Curacao, Lemon Juice, Absinthe</i>	Gin Gin Mule 8
Cool Hand Collins 9	Social Butterfly 8	<i>Gin, Sweatman's Ginger Beer, Lime Juice, Mint</i>
<i>Ketel Citroen, Jalapeno Sweet &amp; Sour, Cucumber Puree</i>	<i>Pear Vodka, St. Germain Elderflower, La Bubbly</i>	Mother's Milk 8
		<i>Brandy, Almond Milk, Creme de Coco, Nutmeg</i>

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## B R U N C H

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All plates are designed to be shared & will be served as they are freshly prepared.

*"Gambas y Maiz Molida"*

*Sauteed Shrimp, Piquillo-Chorizo Ragout,  
Geechee Boy Grits*

15

Cornflake-Crusted French Toast  
*Blackberry Compote, Cane Syrup,  
Bacon on the Side*

13

Country Pate Monte Cristo  
*Pork Terrine and Gruyere on French  
Toast, Chips, & Syrup*

14

Arugula & Fennel Salad  
*Boucheron Cheese, Walnuts, Grapes,  
Verjus*

8

Crispy Poached Eggs  
*Warm Mushroom Salad, Baguette  
Toast, Buerre Rouge*

13

Quiche du Jour  
*Daily Selection, Side Salad*

10

Confit Pork Cheeks  
*Fried Egg, Biscuit and Gravy*

16

Seared Sea Scallops  
*Golden Beet and Watercress Salad,  
Horseradish, Vin Cotto*

14

Pork Belly Benedict  
*Poached Eggs, Pork Belly, Baguette  
Toast, Hollandaise*

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## W O O D - F I R E D P I Z Z A S

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All pizzas are baked in our authentic Rosito Bisani wood-burning oven from Naples.

Margherita: Tomatoes, Basil, Mozzarella 13

Salsiccia: Sausage, Broccoli Raab, Caramelized onions 15

Bacon and Egg: Bacon, Soft Scrambled Eggs, Brie 15

The Rough Morning: Sweet & Spicy, 5 Kinds of Meat 15

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## D E S S E R T

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Chocolate Mousse  
Torte 7  
*Cherry Jus, Cashew  
Brittle*

>Port Flight 12

Almond-Coffee  
Tiramisu 7  
*Local Honey, Roasted  
Almonds*

>Sherry/Madeira  
Flight 15

Lemon Tart 7  
*Lavender Caramel,  
Basil*

>Sweet White Flight  
15