

SOCIAL

GREENS & GRAINS

CHILLED

SPINACH
ROMAINE
ICEBERG
KALE
MIXED GREENS
POWER GREENS BLEND

WARM

BRAISED GREEN LENTILS
WILD-BROWN RICE PILAF
CUMIN SPICED SHROOMS
SPICED SWEET POTATOES

TOPPINGS

TOMATO	CUKE	ONION
CHICKPEA	BEETS	RADISH
BACON	SCALLION	EGG
RAISINS	GREEN OLIVE	APPLE
NAVY BEANS	GREEN MANGO	SHAVED FENNEL
GREEN BEANS	BROCCOLI	CHARRED CAULIOWER
CARROTS	JICAMA	PINEAPPLE
PICKLED ONION	QUINOA	
	AVOCADO-\$1	

CHEESE

SWISS
CHEDDAR
GOAT
FETA
BLEU

CRUNCHIES

PINE NUTS
SUNFLOWER SEEDS
KALE CHIPS
SEAWEED
TORN CROUTONS
FLATBREAD
CRISPY TORTILLAS
WASABI PEAS
SPICY PEANUTS
ALMOND
CANDIED OATS

PROTEINS

CHIX BREAST-\$6
SALMON-\$8
FALAFEL-\$5
FLANK STEAK-\$8
SHRIMP-\$8
BLACKENED CHICKEN-\$6
HUMMUS-\$3

DRESSINGS/SAUCES

BALSAMIC VIN	CAESAR	HERB VIN
MUSTARD VIN	RANCH	RICE WINE
PEANUT-RED CURRY	SESAME-MISO	CARROT-GINGER
TAHINI FETA YOGURT	PESTO	SALSINA

COCKTAILS:

Pimm & Palmer (on draught) - 12
vodka | pimm's | black tea | lemon

Social Sangria - 12
refreshing blend of white wine, juices and seasonal fruit

Shvitz & Spritz - 12
Sparkling wine | Aperol | lemon soda

Violet Beauregarde - 12
blueberry-infused vodka | mint | lemon

Great White Buffalo - 13
Bourbon | white balsamic | szechuan syrup | strawberry | basil

Fuego - 12
reposado tequila | ghost pepper jam | lemon | volcanic salt

WINE:

Sauvignon Blanc, Chasing Venus, Marlborough, NZ, '18 - 13 / 19 / 50
Pinot Grigio, Gregoris, Venetie, Italy, '18 - 10 / 14 / 38
Rosé, Chateau de Campuget, France, '18 - 11 / 15 / 42
Chardonnay, Landmark Vineyards, Sonoma, CA, '15 - 14 / 20 / 54
Pinot Noir, Irony, Monterey, CA, '17 - 11 / 15 / 42
Malbec, Argento, Mendoza, Argentina, '17 - 10 / 14 / 38
Cabernet Sauvignon, Cousino Macul, Chile, '16 - 9 / 13 / 34
Cabernet Sauvignon, Bonanza by Chuck Wagner, CA, NV - 13 / 19 / 50

DRAUGHT BEER:

Two Hearted Ale
American IPA | Bell's Brewery | Kalamazoo, MI | 7.0% | \$8

Oberon Ale
American Pale Wheat | Bell's Brewery | Kalamazoo, MI | 5.8% | \$8

BOTTLES & CANS:

Cerveza Delray
Mexican-Style Lager | Brew Detroit | Detroit, MI | 6.7% | \$8

ROSE
Hard Cider | Blake's Hard Cider | Armada, MI | 6.9% | \$8

Old Nation M-43
New England IPA | Old Nation Brewing | Williamston, MI | 6.8% | \$12

Weihenstephaner Hefeweissbier
Wheat Ale | Weihenstephaner | Germany | 5.4% | \$8

Dark Horse Amber Ale
Amber Ale | Dark Horse Brewing | Marshall, MI | 5.5% | \$8

Salted Caramel Porter
Porter | Pigeon Hill Brewing Co. | Muskegon, MI | 6.0% | \$8

CEO Stout
Stout | Right Brain Brewery | Traverse City, MI | 5.5% | \$9

SOCIAL

Monday	11 am - 10 pm
Tuesday	11 am - 10 pm
Wednesday	11 am - 10 pm
Thursday	11 am - 10 pm
Friday	11 am - 12 am
Saturday	10 am - 12 am
Sunday	10 am - 10 pm

STARTERS:

Truffle Fries - garlic | rosemary | truffled pecorino | caesar aioli - 11

Manchego Quesadilla - avocado | morita chili paste | corn - 14

Crispy Brussels Sprouts - almonds | capers | parsley | garlic - 11

Tomato-Garlic Soup - plum tomato | cream | crispy flatbread - 6

Spinach Dip - artichoke | potato | water chestnut | tallegio - 12

Hummus & Spiced Lamb - pine nuts | parsley | house-made pita - 14

Pepperoni Flatbread - buffalo mozzarella | pesto | tomato Sauce | chili flake - 11

Arugula Flatbread - blistered tomato | calabrian chili | grana padano - 11

Kale Salad - quinoa | parmesan | golden raisins | pine nuts
pickled onion | rice wine vinaigrette - 12

ENTREES:

Brick Chicken - all natural half chicken | avocado | tomato
mozzarella | pesto | corn - 25

Wagyu Steak Frites - teres major | truffle fries | fried egg | demi-glace - 36

Gemelli - italian sausage | calabrian chili | truffle | tomato | cream | parmesan - 24

Salmon - braised lentils | crispy kale | mustard vinaigrette - 26

Falafel - hummus | smoked chili sauce | cabbage | yogurt | herbs - 15

Turkey Burger - feta | parsley salad | garlic aioli
gochujang vinaigrette | house-made pita - 14

Cheeseburger - house-grind of short rib & pork belly | american cheese
dill pickles | red onion | grilled onion | garlic aioli - 15

SIDES & DESSERTS:

Classic Mac & Cheese - Lg 12 Sm 8 | Fresh Cut Fries - 7 | Cookies - 8

“Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”