

— THE —
SOCIAL
— BAR + TABLE —

Mothers Day

OYSTER BAR

OYSTERS

MIGNONETTE, HORSERADISH.

MP

SHRIMP COCKTAIL

WILD ARGENTINIAN SHRIMP, COCKTAIL SAUCE, LEMON.

\$18

½ LOBSTER TAIL

QUEBEC LOBSTER, TARRAGON BUERRE BLANC.

\$22

SALADS

HONEY BUTTER DUCK BREAST

GOAT CHEESE, CANDIED WALNUTS, CHERRY TOMATO, LOCAL GREENS, PICKLED ONION, WHITE BALSAMIC VINAIGRETTE.

\$24

SUMMER SALAD

GOAT CHEESE, CANDIED WALNUTS, ASIAN PEAR, STRAWBERRIES, LOCAL GREENS, WHITE BALSAMIC VINAIGRETTE.

\$18

CAESAR SALAD

BACON, FRIED CAPERS, GRANA PADANO CHEESE, CHARRED LEMON, GARLIC CROUTONS, HOUSE DRESSING.

\$17

ADD A PROTEIN | STEAK **10** | CHICKEN **6** | SHRIMP **6**

MAINS

EGGS BENEDICT

PEAMEAL BACON OR SMOKED SALMON OR ½ LOBSTER TAIL **+2** FRESH FRUIT + HOMEFRIES.

\$18

CROQUE MONSIEUR

FONTINA CHEESE, HAM, SOURDOUGH, FRESH FRUIT + HOMEFRIES

\$19

SMASHED AVOCADO TOAST

POACHED EGGS, SOURDOUGH, PICO DE GALLO, HOMEFRIES.

\$18

FRIED CHICKEN + WAFFLES

CANDIED BACON, MAPLE DEMI GLAZE, FRESH FRUIT.

\$23

STEAK + EGGS

6OZ SIRLOIN, CHIMICHURRI, TWO EGGS, FRESH FRUIT + HOMEFRIES.

\$32

GRASS FED BEEF BURGER

SOUTH 50 FARM BEEF, GOUDA, GREENS, ONION, TOMATO, POTATO BUN, FRESH FRUIT + HOMEFRIES.

\$23

DESSERTS

CHOCOLATE MOUSSE

PISTACHIO, BERRIES, CRÈME FRAÎCHE.

\$12

CRÈME BRÛLÉE

CLASSIC VANILLA BEAN.

\$12



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