

ITHACA  
SOCIAL  
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Soup & Salads

French Onion Soup \$10  
Beef base soup, with caramelized onions, topped with house made croutons, finished with mozzarella and gruyere cheese.

Seasonal Soup of the day \$9  
Daily selection - seasonal preparation.

Classic Caesar Salad \$14  
Chopped romaine with traditional dressing, house made croutons mixed with parmesan cheese.

Cobb Salad \$18  
Greens, tomatoes, applewood smoked bacon, hard boiled eggs, avocado, red onion, shredded cheddar & creamy Dijon vinaigrette.

Social Chopped Salad \$16  
Romaine, tomato, onion, smoked bacon lardons, creamy gorgonzola dressing & croutons.

**Add Chicken \$6 or Shrimp \$8 to any salad**



*"The Department of Health requires us to inform that consuming RAW or UNDERCOOKED meat, poultry, shellfish & eggs may increase your risk of foodborne illness, especially individuals with certain medical conditions."*

*If you have a food allergy, please notify us.*

## Appetizers & Sharable

Calamari	\$ 20
Hand breaded calamari served with banana peppers & chimichurri.	
Hot Pepper Dip	\$ 17
Herb roasted garlic cheese, blended with hot pepper pesto served with toasted crostini.	
Artisanal Charcuterie Board	\$ 22
Chef's pairing of artisan cheeses & cured meats with fresh fruit & cracker accompaniments.	
Social Chicken Wings	\$ 24
Hot, medium, mild, garlic parmesan, hot honey garlic, Cajun, BBQ or bourbon gorgonzola.	



## Burgers & Sandwiches (all served with house chips)

Classic Burger	\$ 19
10 oz. of ground beef with lettuce, tomato, onion and your choice of American, Swiss, cheddar or provolone cheese, on a toasted brioche bun.	
Add Bacon: \$3	
Beyond Burger	\$ 18
Mouthwatering plant based burger satisfies like beef! The quarter pound patty is grilled and served on a toasted Kaiser roll with, lettuce, tomato, red onion and your choice of cheese.	
Grilled Chicken Sandwich	\$ 18
Chargrilled, topped with red onion, roasted red pepper, dressed arugula greens, feta cheese and basil-hot pepper aioli on a toasted brioche bun.	
Fried Haddock Sandwich	\$ 19
Haddock marinated in six different spices, battered, deep fried to perfection, served on a hoagie roll accompanied with tarter sauce.	
Quesadilla	\$ 17
Grilled flour tortilla filled with choice of chicken, beef or shrimp, roasted red peppers, caramelized onions, pepper jack cheese & bleu cheese crumbles, served with salsa and sour cream.	

## Bottled Beer

Bass Ale	\$6	Ithaca Apricot Wheat	\$6
Blue Moon	\$6	Ithaca Green Trail	\$6
Bud	\$5	Labatt Blue	\$6
Bud Light	\$5	Michelob Ultra	\$5
Coors Light	\$5	Miller Lite	\$5
Corona	\$6	O'Doul's Amber (N/A)	\$5
Guinness	\$6	Sam Adams Lager	\$6
Heineken	\$6	Yuengling	\$6
White Claw	\$6	Flower Power IPA	\$6
Ithaca Brew York	\$6	Hazlitt Cider Tree	\$6

## Draft Beer

Stella Artois	\$7	Angry Orchard	\$8
Seasonal	\$8	Liquid State Crush IPA	\$8
Bud Light	\$8		

## Wines

	Glass	Bottle
La Marca Prosecco, Vento	14 Split	54
Lively spritz of fresh fruit flavors.		
Freixent Cava Brut Cordon Negro, Spain		38
Flavors of tree fruit with a touch of ginger.		
Chateau St. Michelle Riesling, Washington	9	32
Crisp & juicy with apricot & honeysuckle.		
Dr. Konstantin Frank Semi-Dry Riesling, Finger Lakes		42
Sweet, late harvest Riesling with plenty of character.		
Canyon Road Pinot Grigio, California	9	35
Medium bodied, green apple, white peach.		
Banfi Le Rime Pinot Grigio, Italy		34
Hints of pear & white flowers.		
Stone Cellars Sauvignon Blanc, California	9	
Grapefruit, lemongrass on the nose.		
Chateau Souverain Sauvignon Blanc, California		30
Dry, crisp & refreshing.		
Stone Cellars Chardonnay, California	9	
Pineapple, Guava & mango with baking spice.		
Sonoma Cutrer Chardonnay, Russian River	13	48
A blend of California Grapes, with a touch of sweetness & a crisp, clean finish.		
Dark Horse Pinot Noir, California	8	
Cherry, Strawberry, raspberry with spice.		
Rodney Strong Pinot Noir, Russian River		56
Apple, lemon cream & toasty oak.		
La Playa State Merlot, Chile	8	
Plums, almonds, hints of ginger, soft finish.		
Sterling Vinters Merlot, California		34
Flavors of mixed berry jam, red cherry & milk chocolate.		
Alta Vista Vivi Malbec, Argentina	8	
Red fruit aromas with vanilla & subtle coffee.		
Diseno Malbec Old Vine, Argentina		32
Ripe blackberries, red cherries, violets & hint of oak.		
1000 Stories Bourbon Barrel Aged Cabernet, CA	13	48
Hints of burnt sugar, vanilla, dried herbs, smokey		
St. Francis Cabernet Sauvignon, Sonoma		63
Blackberry, tobacco & leather with warm spice.		