


ITHACA


SOCIAL

• PUB & GRILLE •

Soup & Salads

French Onion Soup	\$10
French onions, beef base soup, topped with house made croutons, finished with caramelized 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.	
Orchard Harvest Salad	\$17
Artisan greens with cheddar cheese, cranberries, apples & candied walnuts served with cranberry-orange vinaigrette.	
Social Chopped Salad	\$16
Romaine, tomato, onion, smoked bacon lardoons, creamy gorgonzola dressing & croutons.	

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

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.	
Hummus & Falafel Plate	\$ 15
House falafel, hummus, garlic, tomato, olive oil, grilled naan, & raita.	
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.	

"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."

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.

Entrées

Caribbean Salmon \$ 37
8oz grilled salmon marinated & topped with mango pineapple salsa, served with mashed potato.

Scallops \$ 38
Roasted asparagus, applewood smoked bacon, chili honey, lemon cream, parmesan gnocchi, pea tendrils.

Vegan Delight \$ 24
Choice of Tofu or Portobello mushroom caramelized & stewed in olive oil, chef's special seasoning and banana peppers, served over wild rice, baby carrots & sauteed vegetables.

Seafood Scampi \$ 36
Lobster, shrimp & scallops in white wine garlic sauce with fresh basil & grape tomatoes over linguini.

Bucatini Pasta \$ 24
Heirloom tomatoes, asparagus, basil pesto & mozzarella served with garlic bread.

Herb Grilled Chicken \$ 28
Char-grilled chicken over asparagus, whipped potatoes & topped with an artichoke, mushroom & caper madeira pan sauce.

Frenched Pork Chop \$ 33
14 oz., bone in dry rubbed, char grilled, whipped potatoes, asparagus, spicy compound butter & battered onion rings.

Grilled Rib-Eye Steak \$ 38
12 oz., rib-eye with roasted tomato & smoked bacon relish served with roasted garlic mashed potato.

Filet of Beef \$ 39
8oz filet mignon grilled & topped with wild mushroom demi glaze, served with roasted garlic mashed potato.

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