



SOCIAL

 • PUB & GRILLE •

Soup & Salads

French Onion Soup au Gratin	\$ 8
Seasonal Soup of the day Daily selection - seasonal preparation	\$ 7
Classic Caesar Salad Chopped romaine lettuce served with traditional dressing, house made croutons and parmesan cheese	\$ 11
Cobb Salad Greens, tomatoes, applewood smoked bacon, hard boiled eggs, avocado, red onion, shredded cheddar & creamy Dijon vinaigrette	\$ 11
Orchard Harvest Salad Artisan greens with cheddar cheese, cranberries, apples and candied walnuts served with cranberry-orange vinaigrette	\$ 11
Social Chopped Salad Romaine, tomato, onion, smoked bacon lardoons, creamy gorgonzola dressing & croutons	\$ 10

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

Appetizers & Sharable

Calamari Hand breaded calamari served with banana peppers and chimichurri	\$ 11
Bavarian Soft Pretzel Served with brown mustard, cheddar ale & garlic parm dipping sauces	\$ 12
Hot Pepper Dip Herb roasted garlic cheese, blended with hot pepper pesto served with toasted crostini	\$ 14
Hummus & Falafel Plate House falafel, hummus, garlic, tomato, olive oil, grilled naan, raita	\$ 12
Artisanal Charcuterie Board Chef's pairing of artisan cheeses and cured meats with fresh fruit & cracker accompaniments	\$ 19
Chicken Wings Hot, medium, mild, garlic parmesan, hot honey garlic, Cajun, BBQ or bourbon gorgonzola	\$ 17

Social Bowls

Chicken & Quinoa Zucchini, red pepper, pine nuts, asparagus	\$ 14
Shrimp & Cous Cous Tomato, cucumber, red onion, crispy chick pea, feta, basil	\$ 17

"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

Classic Burger	\$ 13
10 oz. of ground beef with lettuce, tomato, onion and your choice of American, Swiss, cheddar or provolone cheese, on a Kaiser roll	
The Pub Burger	\$ 14
Flat topped griddled, 10 oz. burger, topped with battered onions, baby arugula greens, gorgonzola, steakhouse spread on a toasted brioche bun	
Beyond Burger	\$ 16
This 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	\$ 14
Chargrilled, topped with red onions, roasted red pepper, dressed arugula greens, feta cheese and basil-hot pepper aioli on a toasted brioche bun	
Quesadilla	\$ 13
Grilled flour tortilla filled with choice of chicken, beef or shrimp, roasted red peppers, caramelized onions, pepper jack cheese and bleu cheese crumbles	

Entrées

Pistachio Crusted Salmon	\$ 32
Basil risotto, blackened carrot spikes, spun beets, lemon dill cream sauce	
Grilled Rib-Eye Steak	\$ 38
12 oz., rib-eye with roasted tomato and smoked bacon relish served with roasted garlic mashed potatoes	
Filet of Beef	\$ 42
Lobster bacon mashed, charred asparagus, crispy leeks, white truffle butter, demi-glace	
Scallops	\$ 28
Roasted Brussels sprouts, applewood smoked bacon, chili honey, lemon cream, parmesan gnocchi, pea tendrils	
Frenched Pork Chop	\$ 25
14 oz., bone in dry rubbed, char grilled, whipped potatoes, asparagus, spicy compound butter & battered onion rings	
Bucatini Pasta	\$ 25
Heirloom tomatoes, asparagus, basil pesto & mozzarella served with garlic bread	
Seafood Scampi	\$ 35
Lobster, shrimp and scallops in white wine garlic sauce with fresh basil & grape tomatoes over linguini	
Herb Grilled Chicken	\$ 23
Char-grilled chicken over asparagus, whipped potatoes & topped with an artichoke, mushroom & caper madeira pan sauce	

Bottled Beer

Bass Ale	\$6	Ithaca Enigmo	\$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
Ithaca Apricot Wheat	\$6	White Claw	\$5
Ithaca Brew York	\$6	Hazlitt Cider	\$6

Draft Beer

Stella	\$7
Labatt Blue Light	\$6
Ithaca Lakeside Lager	\$8
Ithaca Seasonal	\$8

Wines

	<i>Glass</i>	<i>Bottle</i>
Thirsty Owl Riesling Fruit forward with a touch of sweetness & a burst of tropical flavors, followed by a smooth finish	8	31
Salmon Run Chardonnay Aromas of white peach, quince & melon give away to supple texture; good fruit concentration, vibrant acidity & a clean finish	8	30
Prophecy Sauvignon Blanc Delicate citrus, tropical fruit & floral tones is followed by some buttery base notes	8	30
Mirassou Pinot Grigio Unoaked for maximum flavor, notes of citrus fruit & mellows into a juicy bouquet of white peach, pear & green apple.	8	31
Glenora Cabernet Sauvignon A rich, robust red wine with ripe blackberry flavors	9	35
Mirassou Pinot Noir Lush layers of fresh raspberry, strawberry jam & pomegranate. Light bodied & bring with hits of oak and vanilla	8	32
Bodega Norton Malbec Full bodied, with heavy tannins, balanced by dark fruit flavors and a finish of spicy oak & mint	8	30
Fulkerson Merlot Aromas of dark sweet cherry, encased in smoky oak; with genuine tannin that lingers on to a soft oak finish	9	35
Goosewatch Cabernet Franc Rose Great berry fruit aromas & just enough residual sugar to balance the acidity	8	30
William Wycliff Brut A blend of California Grapes, with a touch of sweetness and a crisp, clean finish		25
Lakewood Candeo Bubbly Candeo, lightly fruity; on the verge of dry		31
JR Dill White Rise Semi-Sweet white wine with a pleasant light peach aroma, with flavors of ripe melon & kiwi		28