
SOCIAL

— DECK + DINING —

FIRST

Bag of Biscuits • five mini sausage biscuits, hot mustard BBQ sauce, side of maple syrup 13 • add cheese +1.50

Meatloaf Sando • Twisted Tree milk bread, Kraft Singles, burger sauce, bread & butter pickles 13

Pickle Plate • selection of vegetables from local growers 7

Tasting of Country Ham • twelve and twenty-four month aged hams 19 *Benton's Smoky Mountain Country Hams*

Little Gem Salad • buttermilk vinaigrette, panko crunch, fried garlic, Parmesano Reggiano 14

Bacon Fried Rice • pickled kohlrabi, bean sprouts, egg yolk sauce 15

BRUNCH MAINS

Classic Combo • two eggs any style, two strips of bacon, sausage link, sweet potato hash, sourdough toast 15

Chicken & Waffle • four piece chicken, fermented pumpkin honey, chili crisp 22

Country Ham Toast • Twisted Tree sourdough, soft poached egg, Parmesan Reggiano, cracked pepper, Meyer lemon 15

Cheese & Bacon Quiche • local farm eggs, Nueske's bacon lardons, Parmesano Reggiano, chives, petite little gem salad 16

French Toast • Japanese milk bread, egg custard, seasonal preserve, maple syrup 13

Biscuits & Sausage Gravy • soft scrambled eggs, cracked pepper, Parmesano Reggiano, chili crisp 16

Cheese & Pepper Pasta • gemelli pasta, Parmesano Reggiano, Szechuan peppercorn, egg yolk sauce 16

Steak & Eggs • Szechuan peppercorn au poivre sauce, sweet potato hash, two eggs any style 32

SIDES

Two Eggs • any style 4

Buttermilk Waffle • seasonal preserve, butter, maple syrup 9

Bacon or Sausage 5

Twisted Tree Sourdough • butter, seasonal preserve 5

Warm Brussels Slaw • Nueske's Bacon, shallot, honey-soy dressing, Meyer lemon 9

Wild Blueberry Cake Doughnut 3

Sweet Potato Hash 5

BUBBLES

Adami Prosecco • Italy 10/36

Lunaria Pinot Grigio Pet Nat • Italy 9/26

Cava Gran Reserva • Spain 65

WHITES

Corvidae 'Mirth' Chardonnay • Washington 9/36

'SLO Jams' Sauvignon Blanc • Washington 12/48

Los Conejos Malditos Rosado Tempranillo • Spain 30

Reynolds Chardonnay • Napa Valley 75

AWESOME OUTLIERS

Txomin Etxaniz Txakoli • Spain 16/63

Pullus Haložan Orange Wine • Slovenia 42

Broadbent Vinho Verde • Portugal 8/30

REDS

Bethel Heights Pinot Noir • Willamette 12/48

Lunaria Coste Di Moro Montepulciano • Italy 10/40

Areyna Malbec • Mendoza 10/38

Kaiken Malbec • Mendoza 12/48

Scarpetta Cabernet Franc • Italy 11/45

Grayson Block 9 Cabernet Sauvignon • Napa 9/36

Martin Ray Cabernet Sauvignon • Napa 12/46

Fortune 1621 Cabernet Sauvignon • Napa 20/79

Secret Indulgence Le Duc Pinot Noir Sonoma 68

Angels & Cowboys Proprietary Red • California 68

Koomilya Cabernet/Shiraz • Australia 99

Storm Point Red Blend • South Africa 38

Chateau Teyssier Montagne St. Emilion • Bordeaux 60

MIMOSAS

OG OJ • house bubbles, orange juice 5

Social 23 • Falernum, bubbles, orange zest 7

Seasonal Mimosa • always something delicious 6

Limoncello • house limoncello, bubbles 7

Tropical Fusion • blended juices, bubbles 6

BRUNCH COCKTAILS

Classic Bloody Mary • vodka, social mary mix, house pickled veggies, spicy salted rim 8

Smokey Mary • mezcal, social mary mix, pickle juice, bitters, house pickled veggies, spicy salted rim 9

French 75 • Prairie Wolf Gin, lemon juice, simple syrup 10

Social Sangria • owner's secret recipe 8

COFFEE COCKTAILS

Italy • amaro, sweet vermouth, cold brew coffee, served over ice 8

American • Makers Mark, coffee liqueur, bitters, lemon zest, served on a big rock 10

Thailand • amaretto, condensed milk, house cold brew coffee, served on ice 9

Ireland • Jameson Irish Whiskey, Bailey's Cream, steamed milk foam, hot coffee 9

Mexico • coffee liqueur, chocolate, cold brew, shaken, served up 9

Social Coffee • Frangelico, coffee liqueur, hot coffee, steamed milk, topped with foam 8

BEER

Modelo Especial 5

Fat Tire 6

Roughtail E.R.W.O 7

Miller Light 4

Guinness 6

Revolver Blood & Honey 6

Blue Moon 6

Austin East Cider 6

Coors Original 4

Lagunitas IPA 5

Prairie Slush 7

High Noon 8