

SMALL-ISH & APPETIZERS

À la Carte

Pimento Stuffed Date	\$2 each
Pimento & Herbed Chèvre Stuffed Pepper	\$3 each
Truffle Potato Croquette [VG] black truffle, fresh herbs, taleggio fonduta	\$3 each
Oyster Bar served with seasonal mignonette	\$4. ⁵⁰ each
Charcuterie Skewer manchego, soppressata, cornichons, gordal olives, hot peppers	\$5 each
Vegetarian Skewer [VG] mozzarella, basil, tomato, balsamic, chive oil	\$4 each
Prosciutto Skewer prosciutto, mozzarella, basil, tomato, balsamic, chive oil	\$5. ⁵⁰ each
Steak & Gouda Skewer Carlson Farms steak, midnight moon goat gouda, garlic breadcrumbs	\$5. ⁵⁰ each
Carlson Farm's Beef Slider smoked provolone, mixed greens, honey chipotle aioli	\$5 each
Meatball choice of: herb cream sauce or barbecue	\$3 each
Bruschetta & Goat Cheese Mousse served with crostini	\$3 each
Seasonal Tartine 6 bite-size pieces, brown butter pear, burrata, fried serrano	\$14
Seasonal Flatbread 10 bite-size pieces, chicken, mozzarella, arugula, red onion, tomato, marinated sweet peppers	\$16

Platters

for 12-15 Guests

French Onion Dip	\$65
Spinach & Artichoke Dip [VG] served with tortilla chips, crostini	\$65
Chilled Shrimp 24 pieces, served with lemon, cocktail sauce	\$64

Platters

for 25 Guests

Custom Charcuterie Boards

see our menu for a full list of our charcuterie options! we are happy to help build the perfect board for your guests

Baked Brie [VG] whole brie wheel, local honey, mixed nuts, seasonal fruit	\$125
Chef's Steak Board [*] <i>see our menu for details</i>	\$45

large party menus

Our kitchen staff is happy to help customize menus to accommodate any of your group needs!

[V] vegan / [VG] vegetarian / [GF] gluten free / [*] Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

PLATED LUNCH SERVICE

Handhelds

Bologna

serrano, tomato jam, arugula, extra virgin olive oil, maldon salt, Sarkozy Bakery's focaccia

\$16

Calabria

pepper jam, lil mama peppers, coppa, manchego, romaine, garlic & leek aioli, Sarkozy Bakery's focaccia

\$17

Tuscany

chicken breast, heirloom bruschetta, provolone, garlic aioli, Sarkozy Bakery's baguette

\$15

WL BLT

pork belly, heirloom tomatoes, mixed greens, mayo, Sarkozy Bakery's rustic sourdough

\$17

Muffuletta

olive tapenade, sopressata, mortadella, toma, manchego, Sarkozy Bakery's baguette

\$17

RGC - Rustic Grilled Cheese [VG]

midnight moon goat gouda, red rock aged cheddar, herb chèvre, Sarkozy Bakery's sourdough

\$14

Carlson Farm's Burger [*]

french onion dip, Sprout It mushrooms, mixed greens, pickled onions

\$18

Chicken Salad Wrap

curry chicken salad, spiced pepitas, apples, mixed greens, spinach wrap

\$15

Sides

House-Made Chips

Side Salad

Cup of Soup

\$2^{.50} upcharge

Sarkozy Bakery's Sesame Crackers

\$4 upcharge

Warm Horseradish Potato Salad

\$6 upcharge

Menu

Includes all Handhelds
& Choice of Side

Optional Menu Add-Ons

Starter Salads \$2^{.50} upcharge

Desserts \$3^{.50} upcharge

Starter Salads

Garden Salad

cucumber, tomato, red onion, mixed greens, blood orange vinaigrette

Social Chop

sopressata, cucumber, tomato, red onion, lil mamas peppers, olives, manchego, shaved parm, romaine, red wine vinaigrette

Desserts

Dark Chocolate Cremoso

whipped ganache, espresso crema, candied walnut praline, sweetened brioche cubes

Lemon Trifle

lemon curd, chantilly cream, berry coulis, shortbread cookie crumble

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PLATED DINNER SERVICE

Menu Options

Includes Starter & Dessert

Pick Two \$48 per person
choice of 2 Entrées

Pick Three \$58 per person
choice of 3 Entrées

Pick Four \$62 per person
choice of 4 Entrées

Starters

Garden Salad

cucumber, tomato, red onion, mixed greens, blood orange vinaigrette

Social Chop

soppressata, cucumber, tomato, red onion, lil mamas peppers, olives, manchego, shaved parm, romaine, red wine vinaigrette

Lobster Bisque \$4 upcharge

house lobster stock, fresh herbs, sherry, crème fraîche, lobster crostini

Entrées

Braised Short Rib

celeriac puree, rosemary demi glaze, fried sage, pickled onion, arugula

Za'atar Crusted Salmon

mint yogurt sauce, tabbouleh, cous cous salad

Half Chicken

garlic sauce, seasonal vegetables, dirty farro, brown butter breadcrumbs

Dijon Rosemary Rubbed Strip Loin

horseradish-tarragon crema, herb roasted yukon potatoes

Seasonal Gnocchi

ask about our current offering

Mushroom Leek Risotto [VG]

local leeks, Sprout-It mushrooms, parmesan

Desserts

Dark Chocolate Cremoso

whipped ganache, espresso crema, candied walnut praline, sweetened brioche cubes

Lemon Trifle

lemon curd, chantilly cream, berry coulis, shortbread cookie crumble

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BUFFET DINNER SERVICE

Tier One

\$55 per person

Choice of – 2 Entrées & 3 Sides

Za'atar Crusted Salmon

grenoble butter, tabbouleh

Airline Chicken Breast

garlic sauce, apple-fennel-celery salad

Dijon Rosemary Rubbed Strip Loin

horseradish tarragon crema, arugula

Seasonal Gnocchi

ask about our current offering

Tier Two

\$65 per person

Choice of – 3 Entrées & 3 Sides

Za'atar Crusted Salmon

grenoble butter, tabbouleh

Airline Chicken Breast

garlic sauce, apple-fennel-celery salad

Dijon Rosemary Rubbed Strip Loin

horseradish tarragon crema, arugula

Seasonal Gnocchi

ask about our current offering

Braised Short Ribs

rosemary demi glace

Mushroom Leek Risotto [VG]

local leeks, Sprout-It mushrooms, parmesan

Sides

Vegetable Medley

Cous Cous Salad

Dirty Farro

Pepper Jam Brussels

Herb Roasted Yukon Potatoes

Add-On | **Salad Starter** \$2⁵⁰ per person
Served Deconstructed

Caesar

parmesan, house croutons, romaine

Social Chop

lil mama peppers, cucumber, tomato, manchego, soppressata, red wine vinaigrette

Add-On | **Desserts** \$3⁵⁰ per person
Served as Individual Portions

Dark Chocolate Cremoso

whipped ganache, espresso crema, candied walnut praline, sweetened brioche cubes

Lemon Trifle

lemon curd, chantilly cream, berry coulis, shortbread cookie crumble

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