

# LUNCH

## SOCIAL BITES

- COLORADO POUTINE** ☺ \$12  
carnitas, pork green chile, cheese curds, pico de gallo, cotija, chipotle-lime aioli
- COUCH POTATOES** ☺☺ \$8  
sweet potato chips, white cheddar sour cream & chive dip
- CRISPY BRUSSELS SPROUTS** ☺ \$9  
pomegranate seeds, honey, pomegranate yogurt, Aleppo peppers

### CHEESE & CHARCUTERIE

chef's selection of farmstead cheese & artisanal meats, seasonal compote, pickled vegetables, mustard, baguette  
\$24

- GORGONZOLA GARLIC BREAD** ☺ \$11  
focaccia bread, garlic butter, gorgonzola cream
- HUMMUS** ☺ \$11  
roasted pine nuts tapenade, carrots, celery, peppers, flatbread

## SOUPS AND SALADS

- SEASONAL SOUP** \$5/9  
chef's daily creation
- TOMATO BASIL BISQUE** ☺☺ \$5/9  
san marzano tomato, evoo, chives, croutons
- TUSCAN KALE** ☺ \$12  
citrus, shaved fennel, castelvetrano olives, feta, aged balsamic

### CHOP CHOP ☺

rotisserie chicken meat, bacon, peas, egg, gorgonzola, red onion, tomato, cucumber, croutons, celery seed vinaigrette  
\$15

- CLASSIC CAESAR\*** \$9  
hearts of romaine, caesar dressing, garlic crouton, parmesan  
– add white anchovies \$3
- HOUSE SALAD** ☺☺ \$8  
mixed baby greens, tomato, cucumber, radish, carrot, red wine vinaigrette
- SALAD ADDITIONS**  
rotisserie chicken \$5  
grilled scottish salmon\* \$8  
grilled skirt steak\* \$10  
grilled shrimp\* \$12

## BRICK OVEN PIZZA

- MARGHERITA** ☺ \$11  
fresh mozzarella, san marzano tomato, basil, evoo
- PEPPERONI** \$13  
mozzarella, san marzano tomato
- CHEFS** \$16  
pepperoni, sausage, bacon, chilies, mozzarella
- WILD MUSHROOM** ☺ \$13  
seasonal wild mushrooms, gorgonzola cream, truffle oil
- WHITE CHICKEN** \$14  
rotisserie chicken, caramelized onions, roasted garlic cream, saba vinegar

## SANDWICHES

served with dill pickle, choice of house salad, house fries, old bay chips or sweet potato fries

- SOCIAL FARE BURGER** \$16  
bacon, white cheddar, lettuce, tomato, red onion, smokehouse sauce, brioche bun
- BYO BURGER\*** \$14  
lettuce, tomato, red onion, aioli, brioche bun  
– american, white cheddar, swiss, gorgonzola, pepper jack, provolone \$1  
– bacon, avocado, mushrooms, caramelized onion, fried egg \$2
- HAND CARVED TURKEY CLUB** \$15  
roast turkey, swiss, crispy bacon, tomato, aioli, arugula, whole wheat toast
- VEGETABLE MUFFULETTA** ☺ \$14  
roasted mushroom, zucchini, herb roasted tomato, eggplant, red pepper, giardiniera, pesto, provolone, romaine, ciabatta
- SOUP & SAMMY** \$13  
half turkey club sammy and cup of tomato basil bisque or seasonal soup

## BEVERAGES

- ARNOLD PALMER** \$4  
lemonade, brewed tea
- PALOMA** \$11  
tequila, fresh squeezed grapefruit juice, soda water
- GRAPEFRUIT A-GO-GO** \$12  
vodka, st. germain elderflower liqueur, frozen grapefruit spheres, fresh lemon juice, honey simple syrup topped with prosecco

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions. These items may be served raw or undercooked.