



S O C I A L

*southern table & bar*SM

LUNCH • DINNER

SHARES

KRAB NACHOS • df

crispy wonton chips, spicy mayo, yuzu guacamole, tobiko • 14

GREEK FRITES • v • gf

tzatziki, onion, feta, grape tomatoes, cilantro • 16

HOT FRENCH ONION DIP • v

caramelized onion, cream cheese, parmesan, crostini • 14

CHICKEN-FRIED GREEN TOMATOES • v

creamy jalapeno ranch, Primo pepper honey • 14

GRILLED SAUSAGE & PICKLES • gf • df

chef's selection of sausage, house made pickles & mustard • 16

ROASTED CAULIFLOWER • v

romesco, manchego, bread crumbs • 14

FRESH GREENS

ADD TO ANY SALAD:

grilled chicken thigh +5 | hanger steak +18 | shrimp +10 | krab +8

ROASTED BEET SALAD • v

roasted beets, Danish blue cheese, tarragon vinaigrette, Primo pepper honey granola • 13

HOUSE SALAD • v • gf • df

spring mix, pickled onions, crispy quinoa, grape tomatoes, house vinaigrette • 14

BUTTER LETTUCE WEDGE • gf

butter lettuce, Danish blue crumble, bacon, grape tomatoes, creamy smoked garlic dressing • 16

SEASONAL SOUP

chef's selection • 7

SUPPER PLATES

WOOD OVEN ROASTED ÒRA KING SALMON • gf • df

ratatouille, olive vinaigrette • 38

SHRIMP-N-GRITS • gf

Appalachian stone-ground heirloom grits, green onion butter sauce • 28

GRILLED PORK CHOP • gf • df

braised cabbage & turnips, green tomato relish • 28

GREEN COCONUT CURRY • vegan

fried tofu, roasted sweet potatoes, baby corn, pearl onions, popcorn rice, cilantro, SCL chili crisp • 24

GULF FISH OF THE DAY

chef's selection • MP

FIRE ROASTED YARDBIRD • gf

seared sugar snap peas, pearl onions, crimini mushrooms, lemon roasted garlic aioli • 24

STEAK & FRITES • df • gf

house-marinated hanger steak, hand-cut russets, chimichurri • 28

SMOKE FRIED CHICKEN-N-BISCUITS

sweet potato biscuits, Primo pepper honey • 23

GRILLED 44 FARMS RIBEYE • df • gf

cucumber, jalapeno, shaved onion, ginger vinaigrette • 46

FIXINS

BRUSSELS SPROUTS • v • gf

lemon roasted garlic aioli, shallot butter • 12

BISCUITS & HONEY • v

three sweet potato biscuits, Primo pepper honey, whipped butter • 10

APPALACHIAN HEIRLOOM GRITS • v • gf

stone-ground grits, green tomato relish • 7

MAC-N-CHEESE • v

blistered pepper, sake, aged white cheddar • 12

SAMMIES

ADD ONS:

frites +5 | side salad +7 | applewood smoked bacon +3 | fried farm egg +2

HOT HOT CHICKEN

fried chicken thigh, hot hot sauce, kewpie mayo, pickles, lettuce, tomato, Poupart's brioche bun • 15

WEST BANK HAM & SALAMI

provolone, arugula, roasted peppers, aged balsamic, olive oil, Poupart's brioche bun • 16

SOCIAL REUBEN

house-corned beef, russian dressing, grilled cabbage slaw, swiss, Poupart's rye bread • 17

SOCIAL CHEESEBURGER

angus, aged white cheddar, creamy creole mustard, Poupart's brioche bun • 16

FLATBREADS

SHRIMP

pesto, oven-dried tomatoes, burrata, parmesan, balsamic glaze • 20

MUSHROOM

wild mushroom ragout, portabella ribbons, fontina, black truffle salt • 18

PEPPERONI

fresh mozzarella, parmesan, marinara • 16

ALL HAIL CAESAR

grilled chicken thighs, bacon, fontina, parmesan, red onions, red oak lettuce, house caesar • 17

S O C I A L



*southern table & bar*SM

SUNDAY BRUNCH

SALAD

SHARES

WALK OF SHAME FRITES

aged cheddar, sausage gravy, sunny farm egg • 16

BISCUITS & GRAVY

three freshly baked sweet potato biscuits & sausage gravy • 10

CHICKEN-FRIED GREEN TOMATOES •v

creamy jalapeno ranch • 14

FRESH GREENS

ADD TO ANY SALAD:

grilled chicken thigh +5 | hanger steak +18 | shrimp +10 | krab salad +8

HOUSE SALAD •v •gf •df

spring mix, pickled onions, crispy quinoa, house vinaigrette • 13

BUTTER LETTUCE WEDGE •gf

butter lettuce, Danish blue crumble, bacon, creamy smoked garlic dressing • 14

LITTLE BEES

PANCAKE

sugar dusted, whipped butter and syrup • 6

TYKE BITE

one farm egg, bacon & toast bread • 6

SUPPER PLATES

SMOKE FRIED CHICKEN-N-BISCUITS

sweet potato biscuits, local Primo pepper honey • 22

BRUNCH BURGER

angus, pimento cheese, applewood bacon, farm egg, creamy creole mustard, Poupart's brioche bun • 18

THE B.E.E. (BACON, EGGS, ETC)

2 farm eggs, 2 slices of applewood bacon, 3 sausage links, cream grits, sweet potato biscuit • 15

B.L.T.

poupart's white bread, lemon garlic aioli, applewood bacon, butter lettuce, tomato • 14

FRIED PORK CHOP

4oz center cut pork chop, sausage gravy & home fries • 16

SHRIMP-N-GRITS •gf

Appalachian stone ground heirloom grits, green onion butter sauce • 28

FIXINS

TWO FARM EGGS •gf

any style • 5

APPLEWOOD SMOKED BACON •gf

three whole slices • 6

SAUSAGE LINKS •gf

three links • 7

HOME FRIES •v •gf

red potato, onion, poblano pepper • 8

MAC-N-CHEESE •v

blistered pepper, sake, aged white cheddar • 12

APPALACHIAN HEIRLOOM GRITS •v •gf

stone ground grits, green tomato relish • 7

v = vegetarian • gf = gluten friendly • df = dairy free



BRUNCH