

SHARES

KRAB NACHOS

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

KIMCHI FRITES

kimchi, spicy mayo, onion, cilantro, sunny egg • 15

BLACK EYED PEA HUMMUS ^v

SCL chili crisp, pickled tomatillo, pita • 12

FRESH GREENS

Add to any salad:

grilled chicken thigh +5 | hanger steak +15 | shrimp +10 | krab salad +8

BUTTER LETTUCE WEDGE ^{gf}

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

HOUSE SALAD ^{gf | v}

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

CRAWFISH REMOULADE

Richard Farms Crawfish, gochujang remoulade, heirloom tomatoes, compressed watermelon, aged balsamic, sunflower sprouts • 18

SEASONAL SOUP

chef's selection • 7

FIXINS

APPALACHIAN HEIRLOOM GRITS ^{gf | v}

stone ground grits, Parmesan, green tomato relish • 7

BRUSSELS SPROUTS ^{gf | v}

lemon roasted garlic aioli, shallot butter • 12

BISCUITS & HONEY ^v

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

MAC-N-CHEESE ^v

blistered pepper, sake, aged white cheddar • 12

CHICKEN-FRIED GREEN TOMATOES ^v

creamy jalapeño ranch • 14

BURRRATA

tomato jam, fresh basil, aged apple vinaigrette, grilled ciabatta • 16

SUPPER PLATES

CHILI RUBBED ÒRA KING SALMON ^{gf}

creamed hominy, salsa verde, cilantro • 36

FIRE ROASTED YARDBIRD ^{gf}

roasted corn, onion, cotija, cilantro, lime, tajin • 22

44 FARMS RIBEYE ^{gf}

seared summer squash, cherry tomatoes, basil lemon compound butter • 45

SHRIMP-N-GRITS ^{gf}

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

FLATBREAD

BOUDIN

Bourque's boudin, bacon, white cheddar, pickled jalapeño, cane syrup • 16

PEPPERONI

fresh mozzarella, Parmesan, marinara • 15

MUSHROOM

wild mushroom ragout, portabella ribbons, fontina, black truffle salt • 16

VEGETABLE

roasted corn purée, shaved squash, red onion, pickled fresnos, tomatoes, Parmesan • 16

SAMMIES

Add any of the following:

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

PORK STEAK SAMMIE

grilled pork ribeye, harissa yogurt, cucumber, shaved red onion, mint, Poupart's brioche bun • 16

SOCIAL REUBEN

house corned beef, Russian dressing, grilled cabbage slaw, Swiss, Poupart's rye bread • 16

STEAK & FRITES ^{gf}

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

SMOKE FRIED CHICKEN-N-BISCUITS

sweet potato biscuits, local primo pepper honey • 22


GULF FISH OF THE DAY

chef's selection • MP

CRAWFISH MUSHROOM PASTA

Richard farms crawfish, mushrooms, grilled lemon butter, Parmesan, basil, campanelle pasta • 24





S O C I A L

*southern table & bar*SM

LUNCH & DINNER MENU

