

## let's share

<b>EVERYTHING HUMMUS</b> seasoned hummus, garden fresh veggies tossed in oregano vinaigrette house-made flax seed crackers	8
<b>MEAT &amp; CHEESE BOARD</b> chef's selection of meats and cheeses, seikel's mustard, house pickles, served with soughdough toast points	16
<b>BURRATA BOARD</b> creamy burrata cheese, honey, marcona almonds, toast, fresh fruit	12
<b>SMOKED SALMON BOARD</b> house-smoked salmon, seikel's mustard, labneh, six-minute egg	16
<b>FRITTS &amp; GRAVY</b> crispy frites, fried cheddar cheese curds, brown gravy, green onions	9
<b>KING SALMON CAKES</b> king salmon cakes, roasted red pepper rouille, pickled okra	16
<b>LAMB KEFTA</b> house-made lamb meatballs, greek yogurt, basmati rice, served with toasted flat bread	13
<b>BRUSSELS SPROUTS</b> with crimini mushroom, bacon lardons, balsamic reduction drizzled on top, served in a cast iron skillet	8
<b>BACON &amp; EGGS</b> house-made deviled eggs served with bacon	10
<b>CHICKEN BROCHETTES</b>	14

## on the side

<b>SAUTÉED ASPARAGUS</b>	5
<b>CREAMY GARLIC PAPPARDELLE</b>	6
<b>FRITES</b>	5
<b>SAUTEED MUSHROOMS</b>	5
<b>CREAMY PARMESAN RISSOTO</b>	6
<b>SOCIAL HOUSE SALAD</b> leaf lettuce, cucumber, red onion, tomato avocado, oregano vinegrette	6
<b>LENTIL SOUP</b> beluga lentil, sweet potato, thyme, served with soughdough toast	5/8

## it's all mine

<b>BAKED EGGS</b> poached eggs, lamb meatballs, plum tomato sauce, all baked and served in a cast iron skillet topped with feta cheese, served with flat bread	14
<b>B.E.L.T.</b> bacon, sunny side up egg, heirloom tomato, leaf lettuce, deviled egg mayo, on toasted sourdough, served with frites	13
<b>SHRIMP LOUIE SALAD</b> poached shrimp, hard-cooked egg, red onion, avocado on greens, tossed in louie dressing	15
<b>COUNTRY FRIED STEAK</b> 44 Farms choice black angus steak, served with creamy mashed potatoes, topped with our brown gravy and green onions	16
<b>GARLIC SHRIMP</b> citrus garlic shrimp, crispy bacon, brussels sprouts, crimini mushrooms, red bell peppers	19
<b>TIKKA MASALA</b> choice of chicken or veggies with tomato curry sauce, flatbread, basmati rice, all served in a cast iron skillet	14/22
<b>SHORT RIB RISSOTO</b> 44 Farms beef short rib braised in-house, served over our creamy parmesan risotto, topped with red wine demi glaze, with a side of grilled asparagas	26
<b>MEATLOAF</b> Tomato glaze, creamy mashed potatoes and veg of the day	14
<b>PAN SEARED SEA SCALLOPS</b> Della Terra pappardelle pasta tossed in a creamy garlic sauce, baby sweet peas, topped with parmigiano-reggiano cheese	28
<b>STEAK FRITES</b> chef's choice of steak, served with sauteed spinach, and frites	22
<b>SHORT RIB DIP</b> our braised short rib, caramelized onion, blue cheese cream, on a toasted ciabatta roll, served with au jus and house made potato chips	15

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

# #BESOCIALOKC

If you're feeling **SOCIAL**, make sure to tag us!

### Beer

PACIFICO	4
SAM 76	4
SEAQUENCH	5
SANTA FE JAVA	4
SIERRA NEVADA HAZY IPA	4
MILLER LIGHT	4
GUINNESS	5
SANTA FE SOCIAL HOUR	4
BLOOD & HONEY	4
AUSTIN EAST (ROTATOR)	4
CRISPIN ORIGINAL	6
COORS	3
LAGUNITAS IPA	5

### Premium Pours

MACALLAN 12 YR	10
LAPHROAIG 10 YR	8
PATRON	8
BASIL HAYDEN BOURBON	8
DON JULIO 1942	18
TANQUERAY 10	9
NEW AMSTERDAM GIN	7
KNOB CREEK RYE	7
GOODERHAM WHISKY	8
CHIVAS	7
GREY GOOSE	8

### Social Cocktails

<b>RAISING THE BAHR</b>	8
townshend's white rose, turmeon rose vermouth	
<b>SWEET AND SALTY POLOMA</b>	9
tequila, honey syrup, lime juice, club soda, grapefruit juice, salted rim	
<b>CLUB SOCIAL</b>	9
vodka, st germain, half a lemon, and lime, salted rim	
<b>SPECTRE MARTINI</b>	10
new amsterdam gin, tito's hand-made vodka, turmeon blanco vermouth	
<b>GRAND RITA</b>	10
patron silver, cointreau, lime juice, simple syrup, egg white	

### Classic Cocktails

<b>CLASSIC DAIQUIRI</b>	9
aged rum, lime juice, simple syrurp	
<b>PISCO SOUR</b>	9
lime juice, simple syrup, egg white, topped with bitters	
<b>NEGRONI</b>	10
new amsterdam gin, campari, turmeon vermouth	
<b>OLD FASHIONED</b>	10
makers mark, simple syrup, angostura bitters, orange bitters	
<b>AVIATION COCKTAIL</b>	10
tanqyeray no. 10, cherry heering liquer, crème de violette, lemon juice	

**#SIMPLEDONEWELL**

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