

APPETIZERS

MOZZARELLA STUFFED MEATBALLS	\$15
Ground pork, veal, & beef hand rolled meatballs stuffed with fresh mozzarella & slow cooked, served with house made marinara sauce.	
SOCIAL HOUSE SIGNATURE WINGS	\$12
Slowly braised then fried for a crisp, fall off the bone wing. Choose from SH Signature Sauce, Buffalo, BBQ, Spicy Garlic Parmesan, or Spicy Asian. Served with celery and choice of ranch or blue cheese.	
LOADED TOTS	\$12
Tater tots topped with bacon & green onions served with cheese sauce and a side of lime sour cream. – Add grilled chicken (\$5), pulled pork (\$5), chili (\$5)	
NACHOS	\$12
Layered with house made cheese sauce, tomatoes, jalapenos, lettuce, & chives. – Add grilled chicken (\$5), pulled pork (\$5), chili (\$5)	
MARKET STREET PRETZEL STICKS	\$11
Soft pretzel sticks served with house made cheese sauce.	
FRIED OYSTERS	\$13
Hand breaded & flash fried, served with cocktail sauce.	
FLASH-FRIED CALAMARI	\$13
Hand breaded & flash fried, served with house made marinara sauce.	
BUFFALO CHICKEN DIP	\$12
Chicken, buffalo sauce, ranch, cream cheese, shredded cheese & green onions, served with tortilla chips.	
GF V CAPRESE	\$11
Tomatoes, mozzarella, fresh basil, & balsamic drizzle.	

SOUPS & SALADS

Dressings: Ranch, Blue Cheese, Honey Mustard, Raspberry Vinaigrette, Balsamic Vinaigrette, Mediterranean, Italian, Avocado Lime Sour Cream, Thousand Island

GF CHILI	CUP - \$4 BOWL - \$6
House made chili with beans topped with jalapenos & cheddar cheese.	
GF V TOMATO BASIL	CUP - \$4 BOWL - \$6
House made tomato basil topped with grated parmesan & parsley.	
GF V HOUSE SALAD	\$5
Mixed greens, cucumbers, tomatoes, red onions, roasted almond slivers & cheddar cheese.	
V CAESAR SALAD	\$6
Romaine, parmesan cheese, croutons & creamy Caesar dressing.	
GF BLACK & BLUE SALAD	\$13
Mixed greens, blackened shaved ribeye, blue cheese crumbles, bacon, tomatoes, red onions & cucumbers.	
GF GRILLED SALMON SALAD	\$14
Spring mix, slivered almonds, feta cheese, cucumbers, tomatoes, red onions, roasted red peppers, topped with a 4 oz grilled salmon filet.	
GF V CHRISTINA SALAD	\$13
Baby spinach & spring mix tossed in a raspberry vinaigrette topped with roasted pecans, strawberries, dried cranberries, feta & red onion. – Add grilled chicken (\$5), shrimp (\$5), salmon (\$7), steak (\$7)	
GF V MEDITERRANEAN CUCUMBER SALAD	\$12
Sliced cucumbers, red onions, Kalamata olives, fresh dill & feta cheese over spring mix tossed in a Mediterranean dressing. – Add grilled chicken (\$5), shrimp (\$5), salmon (\$7), steak (\$7)	
GF THE COBB	\$13
Chopped romaine, tomatoes, bacon, hard boiled egg, avocado & blue cheese. – Add grilled chicken (\$5), shrimp (\$5), salmon (\$7), steak (\$7)	

*ITEMS INDICATED GF ARE NOT PREPARED IN A GLUTEN FREE KITCHEN AND COULD BE CROSS CONTAMINATED WITH GLUTEN DURING PREPARATION. ITEMS INDICATED V ARE VEGETARIAN FRIENDLY. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BURGERS, SANDWICHES, & MORE

SOCIAL HOUSE BURGER	\$14
Bacon, American cheese, tomato, lettuce, onions & pickles, served with fries.	
CHOP HOUSE BURGER	\$15
House blend brisket ground chuck mix topped with cheddar, bacon, pickles, fried onions, BBQ sauce & A1, served with fries.	
GORGONZOLA BURGER	\$14
Gorgonzola cheese, house made BBQ sauce, caramelized onions, lettuce, tomato & bacon, served with fries.	
MUSHROOM & SWISS BURGER	\$14
Sautéed mushrooms, swiss cheese, lettuce & tomato, served with fries.	
V BETTER THAN A BURGER	\$16
IMPOSSIBLE burger topped with cheddar cheese, lettuce, tomato, onion, pickles & thousand island, served with fries.	
CALYPSO SANDWICH	\$14
Grilled chicken breast, Monterey jack cheese, bacon, lettuce, tomato, sweet & spicy calypso sauce, served with fries.	
BBQ CHICKEN SANDWICH	\$14
Grilled chicken breast, BBQ sauce, cheddar cheese, lettuce, tomato & bacon, served with fries.	
PULLED PORK SANDWICH	\$13
Roasted pulled pork topped with bacon and coleslaw, served with fries.	
PHILLY SANDWICH	\$15
Shaved ribeye, mushrooms, peppers, onions & mozzarella cheese on an 8 in sub roll, served with fries. – Substitute chicken to make it a chicken philly at no additional charge	
MEATBALL SUB	\$15
House made meatballs, marinara, mozzarella & fresh herbs, served with fries.	
THE HOKIE BIRD	\$14
Fried chicken tossed in SH signature sauce, honey, pickles & coleslaw, served with fries.	
THREE LITTLE PIGS SUB	\$14
Ham, pork, bacon, pickles, swiss & special sauce, served with fries.	
SOCIAL HOUSE BLT	\$13
Bacon, lettuce, tomato & mayo on toasted sourdough, served with fries. – Add fried egg (\$2)	
ULTIMATE GRILLED CHEESE	\$14
Grilled cheese on sourdough stuffed with bacon mac n' cheese, served with a cup of tomato basil soup.	
FRIED FISH SANDWICH	\$14
Hand breaded cod topped with american cheese, shredded lettuce & house made tarter served with fries.	
FISH & CHIPS	\$14
Hand battered, crispy fish fried to a golden brown perfection, served with coleslaw, fries & tarter sauce.	
SHRIMP TACOS	\$15
Sautéed shrimp in a spicy chili, lime, garlic glaze, lettuce, tomatoes & house made avocado lime drizzle.	
SHRIMP & CHIPS	\$15
8 fried shrimp served with coleslaw, fries & cocktail sauce.	
TENDER DINNER	\$13
Five chicken tenders served with fries.	

*ITEMS INDICATED GF ARE NOT PREPARED IN A GLUTEN FREE KITCHEN AND COULD BE CROSS CONTAMINATED WITH GLUTEN DURING PREPARATION. ITEMS INDICATED V ARE VEGETARIAN FRIENDLY. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FLATBREADS

🍷 MARGHERITA	\$15
House made marinara, roma tomatoes, fresh mozzarella, fontina, fresh basil & Romano.	
🍷 TRUFFLED MUSHROOM	\$16
Mozzarella, fontina & goat cheese, mushrooms & spinach finished with balsamic vinegar & truffle oil with white sauce.	
THE GODFATHER	\$16
Sicilian sausage, bacon, pepperoni, marinara & fresh mozzarella.	
BUFFALO CHICKEN	\$16
White sauce, mozzarella, grilled chicken, red onions, blue cheese, bacon & buffalo sauce.	
PHILLY CHEESESTEAK	\$16
Sliced ribeye with peppers, onions, mushrooms, white sauce & house made cheese sauce.	
CHICKEN PESTO	\$16
Mozzarella & fontina cheeses, chicken, bacon, caramelized onions, pesto & truffle oil.	
THREE LITTLE PIGS HAWAIIAN	\$16
Pulled pork, bacon, ham, pineapple, white sauce & fontina.	
BUILD YOUR OWN	\$15
Includes choice of marinara or white sauce, mozzarella cheese. Choose two of the following: Veggies: shallots, caramelized onions, jalapenos, mushrooms Protein: sicilian sausage, grilled chicken, bacon, pepperoni, mozzarella stuffed meatballs, shrimp, steak Cheese: fontina, romano, fresh mozzarella, parmesan, goat, extra mozzarella cheese – Additional toppings: \$1 veggie, \$2 cheese, \$3 protein	

ENTRÉES

Add chicken (\$5) or shrimp (\$5) to any dish.

🍷 FILET	\$32
6 oz Certified Angus Beef served with smashed potatoes & grilled asparagus. – Add blue cheese crust (\$3)	
🍷 RIBEYE	\$31
12 oz Certified Angus Beef served with smashed potatoes & grilled asparagus. – Add blue cheese crust (\$3)	
🍷 BOURBON GLAZED SALMON	\$25
8 oz salmon filet topped with a bourbon glaze, served with smashed potatoes & grilled asparagus.	
PASTA & MEATBALLS	\$23
Our signature marinara sauce, house made meatballs stuffed with mozzarella cheese, lightly dusted with parmesan cheese, served over linguine.	
CHICKEN ALFREDO	\$21
Grilled chicken & broccoli tossed in a creamy alfredo sauce & served over linguine.	
CHICKEN MARSALA	\$21
Fried chicken served with mushrooms & marsala wine sauce, served over linguine.	
CHICKEN PARMESAN	\$21
Our signature marinara sauce, fried chicken, topped with mozzarella, served over linguine.	
🍷 PASTA PRIMAVERA	\$18
Assorted fresh vegetables with house made marinara sauce, served over linguine.	
SHRIMP LINGUINE	\$21
Shrimp & linguine tossed in our classic house made pesto sauce.	
CHICKEN PICCATA	\$21
Chicken served over pasta topped with a cream sauce, butter, lemon juice, shallots, garlic & capers. – Sub shrimp \$2 extra or salmon \$4 extra	

*ITEMS INDICATED GF ARE NOT PREPARED IN A GLUTEN FREE KITCHEN AND COULD BE CROSS CONTAMINATED WITH GLUTEN DURING PREPARATION. ITEMS INDICATED V ARE VEGETARIAN FRIENDLY. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SIDES

GF ASPARAGUS	\$5
GF BROCCOLI	\$5
GF SMASHED POTATOES	\$5
SWEET POTATO FRIES	\$5
FRENCH FRIES	\$5
TATER TOTS	\$5
MAC N' CHEESE	\$5

KID'S MENU

12 & Under

HAMBURGER SLIDERS Served with french fries	\$7
CHEESEBURGER SLIDERS Served with french fries	\$7
GRILLED CHEESE Served with french fries	\$7
CHICKEN TENDERS Served with french fries	\$7
GRILLED OR FRIED SHRIMP Served with french fries	\$7
PASTA WITH MARINARA OR BUTTER	\$6
MAC N' CHEESE	\$6

DESSERTS

CHOCOLATE PEANUT BUTTER PIE Housemade creamy peanut butter filling with an oreo crust, topped with chocolate ganache.	\$9
RED VELVET CAKE Red velvet cake topped with chocolate drizzle.	\$9
NEW YORK CHEESECAKE Slice of New York's delight cheesecake.	\$8
LIMONCELLO CAKE Yellow cake with limoncello liqueur layered with mascarpone frosting.	\$8
GF FLOURLESS CHOCOLATE TORTE Silky rich dark cocoa flavors concentrated into a dense treat.	\$8
BELGIAN CHOCOLATE MOUSSE Belgian chocolate cake layered with chocolate mousse.	\$9
GF VANILLA ICE CREAM	\$5

*ITEMS INDICATED GF ARE NOT PREPARED IN A GLUTEN FREE KITCHEN AND COULD BE CROSS CONTAMINATED WITH GLUTEN DURING PREPARATION. ITEMS INDICATED V ARE VEGETARIAN FRIENDLY. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.