



## LUNCH

### SHARE

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**FLATBREAD** prosciutto / tomato / arugula / goat cheese 12

**NC SHRIMP** chorizo sausage / garlic / parsley / wine / bread 12

**DRUNKEN WINGS<sup>GF</sup>** bourbon / maple / spices 12

**ROASTED MUSHROOM** foraged mushrooms / sourdough / parmesan / chives 10

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### SOUP & SALADS

**STEAK SALAD\*<sup>GF</sup>** strip-loin / arugula / radicchio / blue cheese / dijon vinaigrette 17

**CAESAR** buttered croutons / anchovy / parmesan / lemon dressing 11

**CHICKEN COBB<sup>GF</sup>** herb chicken / cured tomato / stilton / pancetta / cage free egg 15

**LOCAL GREENS<sup>GF</sup>** fennel / green beans / heirloom tomato / buttermilk dressing 11

**CHILLED CORN BISQUE<sup>GF</sup>** shrimp salsa 8

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### IN BETWEEN

**BLOCK BUTCHER BURGER\*** onion dip / romaine / tomato / brioche 15

**CHICKEN PANINI** smoked gouda / roasted pepper / hazelnut pesto / sourdough 14

**SMOKED TURKEY CLUB** tomato / lettuce / bacon / boursin / apricot jam / cranberry bread 14

**MUSHROOM MELT** foraged mushrooms / mozzarella / arugula / fig jam 13

**BEEF PASTRAMI** roasted apples / swiss cheese / horseradish cream 14

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### SEA & LAND

**NC DAY BOAT\*<sup>GF</sup>** kohlrabi / cauliflower / fingerlings / bacon / vanilla carrot sauce 28

**8OZ STRIP-LOIN\*<sup>GF</sup>** yukon gold mash / green onions / bacon / mushrooms / Swiss chard 26

**ASHLEY FARM CHICKEN BREAST<sup>GF</sup>** black eye pea / heirloom tomato / squash / chicken broth 24

**Executive Chef Oscar LaFuente**

**We at Social Bar & Kitchen would like to recognize the purveyors  
& artisans who enrich our menu with their fresh ingredients.**

555 South McDowell Street  
Charlotte, North Carolina 28204

*\*These items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*