Teasers

Chips & Blue 7
Warm Potato Chips & Stilton

Crispy Rueben Poppers 8
Corned Beef, Sauerkraut, Swiss Cheese, Rye Breading, 1000 Island

Soup of the Moments 8
Evolving with the Season & Freshest of Ingredients

Lobster Deviled Eggs 8
Pancetta, Chives, Mayonnaise

Fries 6
Truffle Aioli

Fried Green Tomatoes 6
Pimento Cheese

Sliders

Beef* 5
Tomato, Lettuce, Onion, Cheddar

Lamb 5
Manchego, Black Olive & Lemon Aioli

Jumbo Lump Crab 6
Spicy Remoulade

Moroccan Chicken 5
Raisin & Onion Chutney

Beet 4
Boursin, Apple Butter, Lettuce

Small

Cold

Cheese Board 10
Selection of Three Artisanal Cheese, Sourdough, Seasonal Preserve, Honeycomb

Hummus of the Season 10
House-made Crackers, Pickled Vegetables

Chicken & Duck Liver Pate 12
Honey & Bread

Pickled Shrimp 11
Pimento Cheese, Rye Bread

Beet & Strawberry 11
Arugula, Pecans, Goat Cheese, White Balsamic Vinaigrette

Tomato & Buffalo 12
Heirloom Tomato, Savory Granola, Raspberry Balsamic, Basil Oil

Tuna Tartare* 12
Ginger, Jalapeno, Cilantro, Jicama, Sesame Seed Oil, Avocado & Miso Aioli, Soy Glaze, Yucca

Parma Ham & Arugula 12
Olive Oil, Parmesan, Crouton

Caesar 10
Classic Dressing, Garlic Confit, Crouton

Wedge Salad 10
Smoked Bacon, Blue Cheese, Oven Dried Tomato, Crouton, Port Wine, Roquefort Dressing

Add Chicken 5 | Shrimp 8 | Hanger Steak* 10

Small

Hot

Pork Carnitas Tacos 12
Corn Tortillas, Salsa Verde, Pico, Chipotle Sour Cream

Asian Wings 12
Sambal & Soy Sauce

Grilled Sausage Board 12
Venison, Lamb & Chorizo, Bread, Mustard

Buttermilk Fried Quail 14
Sweet Potato Pancakes, Sorghum, Pecan Gastric

Shrimp & Grits 16
Crispy Cheddar Grits, Tasso Ham Gravy, Green Onion, Tomato

Fish & Chips 15
Spicy Kimchee

Hanger Steak* 17
Potato, Cauliflower Puree, Onion Rings, Chimichurri

Ashley Farms Chicken Breast 18
Ratatouille Style Local Vegetables, Parsley, Hazelnut Pesto

Market Fish* 19
Inquire About Today's Selection

Petit Beef Tenderloin 28
Potatoes, Onions, Asparagus, Mushrooms

Sweet

Crème Brulee 9
Tahitian Vanilla, Sugar Cookie

Berry Bread Pudding 9
Butter Pecan Ice Cream, Dulce de Leche

Lemon Cake 9
Fruit Compote, Balsamic Caramel Sauce

Chocolate Chess Tart 9
Coffee Crème Anglaise, Raspberries

Ice Cream & Sorbet 9
Please ask your server

Executive Chef Oscar LaFuente

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.*

Social
BAR & KITCHEN

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

Pelion Beets, Asheville Butter, Coastal Carolinas Seafood and Fish, Lucama Sweet Potatoes, Nashville Eggs, Cox Farms Beef & Pork, Poultry Junction Farms, Dukes Bread, Ashley Farms, Lucky Leaf Gardens, Sunny Quail Farms, Tega Hills, Anson Mills, Tomme Cheese,