



NIBBLES & GRAZING 18

TRIO of Dips and Spreads

\$21.00

Whipped Feta, House made Guacamole, Smoked Gouda & Spinach. Ciabatta crisps and crisp corn tortillas.

Spinach Gouda

\$9.00

Warm smoked Gouda, parmesan, roasted garlic spinach dip

Whipped Feta

\$9.00

Whipped feta, lemon, extra virgin olive oil, diced cucumber

Guacamole

\$9.00

Served with tortilla chips

Goat Cheese Parmigiana Panna Cotta

\$14.00

Agrodolce of blackberries, dried apricot, gold raisins seasoned with fennel, garlic and shallots.

Wild Boar & Lamb Meatball

\$13.00

6 Ounce Lamb and Wild Boar Meatball, Tomato Soy Demi Glace, Parmigiano, Togarashi/Prosciutto Migas, Parmesan Frico

Maryland Blue Crab Cake

\$24.00

Lemon aioli, remoulade, red pepper & chives

Honey Soy Pork Belly

\$13.00

Baby bok choy kimchi, gochujang glaze, cilantro vinaigrette

Sumac-Crusted Diver Sea Scallops

\$23.00

2 seared Diver scallops tossed in sumac and panko bread crumb. Pistachio butter, micro arugula.

Char-fired Portobello Mushroom

\$16.00

Balsamic marinated portobello mushrooms, roasted red peppers, charred red onion and goat cheese - balsamic glaze.

Grilled Wagyu Steak Skewers *

\$20.00

3 skewers char-grilled, chimichurri

Buffalo Wings

\$16.00

One pound of BBQ rubbed - char-grilled wings tossed in our house made buffalo hot sauce - buttermilk cucumber ranch *(Quantity may vary based on weight)

Sociale Plate

\$28.00

Chef's charcuterie selection: three cured meats, three cheeses, candied pecans, cornichons, house made jam & mustard, toasted bread

Burrata Salad

\$18.00

Burrata cheese, prosciutto, red and yellow grape tomatoes, red onion, arugula, parmesan crisps, pesto vinaigrette.

Pickled Heirloom Beet Salad	\$15.00
Mixed field greens, goat cheese, pine nuts, pickled red onions, orange blossom honey vinaigrette. Add: Fried Chicken +6.00 Grilled Chicken +6.00 Seared Salmon +10.00 Shrimp +7.00 Beef Tender Medallions +9.00	
Wood Roasted Chicken Salad	\$16.00
Mixed greens, dried cherries, blue cheese, walnuts, prosciutto, red onion, white balsamic vinaigrette	
Spicy Angry Caesar Salad	\$14.00
Romaine, Manchego cheese, corn bread croutons, spicy/zingy Caesar dressing Fried Chicken +6.00 Grilled Chicken +6.00 Seared Salmon +10.00 Shrimp +7.00 Beef Tender Medallions +9.00	
Mixed Greens	\$12.00
Mixed field greens, red and yellow grape tomatoes, red onions and cucumbers - honey mustard vinaigrette. Add: Fried Chicken +6.00 Grilled Chicken +6.00 Seared Salmon +10.00 Shrimp +7.00 Beef Tender Medallions +9.00	

THE BUILD UP & FLATBREADS 7

Wood Roasted Chicken Salad Croissant	\$19.00
Mediterranean chicken salad with Greek yogurt, honey, toasted pine nuts, marsala golden raisins. Served on a multi-grain croissant topped with brie cheese, dried apricot, roasted peppers and arugula. Choice of fries, house made chips or side salad. *\$5 upcharge for Truffle Fries	
Smoked Prime Rib Dip	\$26.00
BBQ dry rub and smoked prime rib, caramelized onions, horseradish cream, crispy tobacco shallots, brioche bun Choice of fries, house made chips or side salad. *\$5 upcharge for Truffle Fries	
Smoked Pulled Pork "QUE" Sandwich	\$22.00
12-hour house smoked pork, smokey mop sauce, applewood smoked bacon, aged cheddar cheese, house made pickles, chipotle slaw, crispy tobacco shallots. Choice of fries, house made chips or side salad. *\$5 upcharge for Truffle Fries	
Empire Burger *	\$25.00
Half-pound 100% usda prime beef, parmesan cheese, candied smoked bacon, romaine lettuce, pickled red onion, tomato, zesty Caesar dressing. Choice of fries, house made chips or side salad. *\$5 upcharge for Truffle Fries	
Sociale Prime Burger *	\$25.00
Half-pound 100% usda prime beef, 3-year aged deer creek cheddar, applewood smoked bacon (pork), charred red onion, tomato chutney, fried sunny side up egg* (Yes!...it is a runny egg!), toasted brioche bun. Choice of fries, house made chips or side salad. *\$5 upcharge for Truffle Fries	
Crispy Chicken Club	\$19.00
Fried buttermilk chicken breast, gruyere, crispy prosciutto (pork), lettuce, tomato, house pickles, chili aioli. Choice of fries, house made chips or side salad. *\$5 upcharge for Truffle Fries	
Simple Burger *	\$17.00
Half-pound 100% usda prime beef, aged cheddar, lettuce, tomato, red onion, and pickles. Choice of fries, house made chips or side salad. *\$5 upcharge for Truffle Fries	

FORK & KNIFE 9

Wood Roasted Half Chicken	\$29.00
Feta brined, oregano, lemon, garlic	

Smoked Shrimp Scampi	\$32.00
Applewood smoked-BBQ spiced shrimp, spinach, oven-dried tomato, roasted garlic cloves, white wine scampi butter tossed in spaghetti, parmesan and chili flakes.	
BBQ Baby Back Ribs	\$38.00
Dry rubbed and hickory smoked full slab of baby back ribs basted in our own smokey mop bbq sauce.	
Penne Pasta	\$24.00
Grilled chicken, oven roasted tomato, roasted red pepper, spinach, pine nuts, basil butter sauce, parmesan	
* Seared Salmon	\$30.00
Faroe Island Salmon, sauteed spinach, chopped garlic, oven-dried tomato, capers, beurre blanc.	
Double Bone Aged Lamb Rib Chops	\$55.00
USDA aged lamb chops char-grilled - oven dried tomato pesto and demi-glace.	
* New York Strip	\$68.00
18 oz. U.S.D.A. prime bone-in strip steak, chimichurri, smokey au jus. Please advise on desired temperature. All sides available ala carte.	
* Wagyu Ribeye Steak	\$40.00
Spicy scallion chimichurri All sides available ala carte.	
* Oak-Smoked Ribeye	\$52.00
16 oz center cut, smokey au jus, horseradish cream All sides available ala carte.	

SIDE SHOW & SWEET TOOTH 21

Brussels Sprouts	\$12.00
Wood-roasted brussels, crispy bacon, lemon aioli, migas	
Crispy Potato Gratin	\$12.00
Bechamel, caramelized onions, gruyere cheese	
Garlic Spinach	\$10.00
Sauteed spinach and garlic.	
Wood Roasted Mushrooms	\$10.00
Wild mushrooms, chives, herbs, white truffle essence	
Roasted Butternut Squash	\$10.00
Side Guacamole	\$7.00
Herbed French Fries	\$5.00
Parmesan Truffle Fries	\$10.00
Plain French Fries	\$5.00
Chips	\$5.00

Seasoned Chips	\$5.00
Tossed with our own saison spice.	
Side Salad	\$6.00
SIDE Hickory Smoked Bacon	\$5.00
Extra Tortilla Chips	\$1.50
Extra Sauce	\$0.75
Extra Bread	\$1.50
Baguette \$1.50 Parmesan Crisps \$1.50 Ciabatta \$2.00	
Sea Salt Caramel Panna Cotta	\$10.00
Anejo sea salt vanilla panna cotta, chocolate sauce, mascarpone whipped cream, nutella powder, & ginger tuille.	
Bread Pudding	\$10.00
Apricot chocolate croissant bread pudding, anejo caramel, candied pecans, vanilla gelato	
Little Doughnuts	\$10.00
Sugar, shaved lemon, chocolate hazelnut ganache	
Scoop of Gelato	\$3.00
Vanilla or Sea Salt Caramel	
Cake Plating Fee	\$2.00
Guest engagement cake cutting, treat services and plating assistance	

JUST FOR KIDS...LIMITED TO 12 YEARS AND UNDER! 4

KIDS Noodles	\$10.00
Penne pasta tossed in butter and parmesan.	
KIDS Grilled Cheese	\$10.00
Simple grilled cheese with cheddar with a side of housemade potato chips. Substitute kids fries 1.50	
KIDS Chicken Tenders	\$10.00
Fried chicken strips with a side of housemade potato chips. Substitute kids fries 1.50	
Fresh Fruit	\$4.50
Seasonal selection of fresh fruit for kids	

BEVERAGES 39

Club Soda	\$2.00
Coke	\$3.00
Diet Coke	\$3.00
Ginger Ale	\$3.00

Sprite	\$3.00
Tonic Water	\$3.00
Ginger Beer	\$3.50
Cranberry Juice	\$3.50
Grapefruit Juice	\$3.50
Lemonade	\$3.00
Iced Tea	\$3.00
Orange Juice	\$3.50
Pineapple Juice	\$3.50
Smart Water LG	\$7.00
Smart Water SM	\$3.50
Pellegrino LG	\$7.00
Pellegrino SM	\$4.00
Mocktail	\$5.00
Milk	\$3.00
Milk Non-Dairy	\$4.00
Steamed Cider Crop	\$5.00
Hot apple cider	
Americano Bold Face	\$3.45
Perfectly balanced 5:1 ration classic cup	
Cappuccino Composition	\$5.00
Café Press Chicago custom blend	
Chai Latte Script	\$5.00
Café Press Chicago custom blend	
Coffee Letterpress Blend	\$4.00
Café Press Chicago custom blend	
Coffee Letterpress Decaf	\$4.00
Café Press Chicago custom blend	
Espresso Proof	\$4.00
Café Press Chicago custom blend	
Hot Cocoa Italic	\$5.00
Rich dark chocolate	

Latte Type Setter	\$5.00
Café Press Chicago custom blend	
Macchiato Gutenberg	\$4.00
Café Press Chicago custom blend	
Mocha Johannes	\$5.00
Rich dark chocolate	
Nitro Iced Coffee Bold Font	\$6.00
TEA Chai Masala	\$5.00
Fast Press for rich, even flavor	
TEA Earl Grey	\$5.00
Fast Press for rich, even flavor	
TEA Green Jasmine	\$5.00
Fast Press for rich, even flavor	
TEA Orange Chamomile [D]	\$5.00
Fast Press for rich, even flavor	
TEA Peppermint [D]	\$5.00
Fast Press for rich, even flavor	
TEA Red Rooibos [D]	\$5.00
Fast Press for rich, even flavor	
TEA Sri Lanka Black	\$5.00
Fast Press for rich, even flavor	

WEEKEND BRUNCH 37

One Egg	\$2.25
Corned Beef Skillet	\$17.00
Corned beef, gruyere, crispy smashed potatoes, onions topped with two sunny side eggs *Limited availability*	
Fresh Baked French Croissant	\$4.25
Scone Peach Jam	\$4.00
Sociale Breakfast BLT	\$15.00
Turkey BLT with two eggs, swiss, chimichurri mayo	
Blueberry Pistachio Pancakes	\$16.00
Blueberry-lemon compote, chopped toasted pistachios, mascarpone whipped cream	
Chilaquiles Verdes	\$14.00
Corn tortillas, salsa verde, chicken tinga, fried shallots, sunny side egg, queso fresco, lime crema	

Flatbread Bacon & Egg	\$14.00
Hickory-smoked bacon, oven-dried tomato, herb oil, fresh chive, fried egg	
Flatbread Sausage & Egg	\$14.00
Local Italian sausage, provolone, oven dried tomato, herb oil, fresh chive, fried egg	
French Omelette	\$14.00
Three eggs, pork belly lardons, wild mushrooms, gruyere, fontina, spinach, crispy smashed potatoes	
Grilled Steak & Eggs *	\$20.00
Tender beef medallions, chimichurri, two eggs, crispy potatoes	
Printers Row Breakfast	\$18.00
Two sunny eggs, bacon, breakfast sausage, crispy smashed potatoes, Bay's English Muffin	
Sociale Benedict Maryland Crab Cake	\$33.00
With poached eggs, crispy prosciutto, orange-paprika hollandaise, Bay's English muffin crispy smashed potatoes	
Sociale Benedict Tender Beef Medallions *	\$25.00
With poached eggs, orange-paprika hollandaise, Bay's English muffin, crispy smashed potatoes	
Build Your Pancakes	\$10.00
Big stack of fluffy buttermilk pancakes	
SIDE Breakfast Sausage	\$5.00
SIDE Hickory Smoked Bacon	\$5.00
SIDE Impossible Breakfast Sausage	\$10.00
SIDE Crispy Smashed Potatoes	\$4.00
One Pancake	\$5.00
Buttermilk Biscuit	\$4.00
Chicago's Own Bay's English Muffin	\$2.75
Chicago born BAYS® English Muffins have been known and loved for decades for their rich, wholesome flavor and delightful texture. Made from the original family recipe, they toast up golden brown – crunchy on the outside with a soft and tender inside.	
Muffin Chocolate Chip	\$4.00
Muffin Cinnamon Strudel	\$4.00
Muffin Blueberry Lavender	\$4.00
Scone Bacon Cheddar	\$4.00
Scone Espresso Chocolate	\$4.00
Two Eggs	\$4.50
Sausage, Tomato and Mozzarella Omelette	\$14.00
Choice of bacon or sausage, tomato chutney, mozzarella, three eggs, crispy smashed potatoes	

Bacon, Tomato and Cheddar Skillet	\$15.00
Crispy smashed potato hash, two sunny eggs	
Spinach and Mushroom Skillet	\$16.00
Spinach, mushrooms, caramelized onions, gruyere, crispy smashed potato hash, two sunny eggs	
Sausage, Tomato and Cheddar Skillet	\$15.00
Crispy smashed potato hash, two sunny eggs	
Bacon, Tomato and Mozzarella Omelette	\$14.00
Choice of bacon or sausage, tomato chutney, mozzarella, three eggs, crispy smashed potatoes	
Sociale Benedict Proscuitto	\$13.00
Ciabatta Toast	\$4.00
Panini Toast	\$4.00
Avocado Toast	\$17.00
Gotham Everything Seeded Bagel, Avocado Smash, Chipotle Hot Honey, Parmesan, Radish, Cucumber, Chives, Micro Arugula, Mixed Greens Side Salad	

COCKTAILS 16

Black Cherry Mule	\$14.00
Hank's vodka, black cherry syrup, ginger beer, bitters	
Chai Punch	\$14.00
Cihuatan Indigo 8 yr rum, pineapple, chai tea syrup, Campari	
Chicagoan	\$17.00
Whistle Pig Rye, sweet vermouth, mandarin napoleon, angostura bitters	
Chile Chocolate Martini	\$17.00
Prairie Vodka, CH Dogma Amargo de Chile, Mozart Dark Chocolate	
En Fuego Margarita	\$14.00
Tequila libelula, combier d'orange, habanero agave, lime **Spicy**	
Falloma	\$14.00
Cazadores Anejo, grapefruit, spiced honey syrup, soda	
French 75	\$14.00
Ford's Gin, fresh lemon juice, a hint of orgeat, prosecco	
Harvest Mule	\$15.00
Rhinehall Apple Brandy, lime, ginger beer, spiced honey syrup	
Margarita Superfina	\$18.00
Nitro Coffee Martini	\$15.00
Tito's vodka, Sparrow nitro coffee, kahlua and simple syrup.	

Studio M	\$16.00
Ketel One, shaken hard & served up with ice crystals, Point Reyes blue cheese olives	
Sunset Spritz	\$14.00
Ford's Gin, blood orange, Earl Grey syrup, sparkling wine	
Sangria Red or White	\$9.00
By the Glass \$9 or Three-portion Carafe \$25	
Mimosa	\$8.00
Orange, Grapefruit or Pineapple. By the Glass \$8 or Four-portion Carafe \$29	
Fancy Mimosa	\$9.00
Choose Bellini (peach puree, peach liqueur) or Kir Royale (Chambord black raspberry liqueur). By the Glass \$9 or Four-portion Carafe \$33	
Sociale Bloody Mary	\$12.00

GLASS WINE 14

GLS Prosecco, Ruffino, Italy NV	\$11.00
GLS Brut Rose, Piper Sonoma, CA, NV	\$13.50
GLS Cava Brut Reserva, Sabate Coca, Spain NV	\$14.50
GLS Rose, Mas Donis, Monsant, Spain '18	\$9.00
GLS Cotes du Rhone, Kermit Lynch, France '20	\$11.00
GLS Rioja, Ontanon, Spain '19	\$12.00
GLS Pinot Noir, Tarrica, California '21	\$12.00
GLS Malbec Blend, Eruption, California '19	\$15.00
GLS Cabernet Sauvignon, Daou Vineyards, California, '21	\$16.00
GLS Sauvignon Blanc, Peter Yealands, Marlborough, NZ '21	\$11.00
GLS: Sauvignon Blanc / Viognier, "Micro-Cosme" Saint Cosme, France '22	\$11.00
GLS Gruner Vetliner, Stadt Krems, Austria '21	\$12.00
GLS Vermentino, Argiolas, Italy ' 20	\$12.00
GLS Chardonnay, Daou, Paso Robles, CA '21	\$14.00

BOTTLE WINE 38

BTL Rose, Mas Donis, Montsant, SP '21	\$38.00
BTL Prosecco, Ruffino, Italy NV	\$42.00

BTL Brut Rose, Piper Sonoma, CA, NV	\$67.00
BTL Cava Brut Reserva, Sabate Coca, Spain NV	\$70.00
BTL Parigot Brut Rose, Cremant de Bourgogne, NV	\$85.00
BTL Brut Reserve, Taittinger La Francaise, Reims NV	\$150.00
BTL Brut Prestige Rose, Taittinger, Reims NV	\$190.00
BTL Monastrell, Enrique Mendoza, Tremenda, Spain, '18	\$38.00
BTL Pinot Noir, Bogle Vineyards, Clarksburg, CA '20	\$40.00
BTL Cotes du Rhone, Kermit Lynch, France '20	\$42.00
BTL Rioja, Ontanon, Spain '19	\$46.00
BTL Cabernet Sauvignon, Sean Minor "Four Bears", Paso Robles, CA '20	\$48.00
BTL Malbec Blend, Eruption, California '19	\$50.00
BTL Pinot Noir, Tarrica, California '21	\$56.00
BTL Pinot Noir, Bacchus "Gingers Cuvee", CA '19	\$57.00
BTL Pinot Noir, Meiomi, California '19	\$60.00
BTL Cabernet Sauvignon, Daou Vineyards, California, '21	\$62.00
BTL: Malbec/Syrah, Tikal, Mendoza, Argentina '18	\$70.00
BTL Pinot Noir, Iris Vineyards, Willamette, OR '19	\$72.00
BTL Pinot Noir, Willful, Willamette '20	\$75.00
BTL Valpolicella, Allegrini, Italy '20	\$95.00
BTL Red Blend, DAOU Vineyards "The Pessimist", Paso Robles, CA 2018	\$96.50
BTL Pinot Nero, Olivier Leflaive Cuvee Margot, Bourgogne, France, '19	\$105.00
BTL Chardonnay, Silver Ridge, Napa, CA '19	\$38.00
BTL Sauvignon Blanc, Peter Yealands, Marlborough, NZ '20	\$42.00
BTL Vermentino, Argiolas, Italy '20	\$42.00
BTL Chardonnay, Chasing Lions, Napa, CA '19	\$45.00
BTL Chardonnay, Daou, Paso Robles, CA '20	\$54.00
BTL: Sauvignon Blanc / Viognier, "Micro-Cosme" Saint Cosme, France '22	\$55.00
BTL Sauvignon Blanc, Daou Vineyards, California, '20	\$59.00

BTL Gruner Vetliner, Stadt Krems, Austria, '19	\$60.00
BTL Chardonnay, Joseph Drouhin, Macon-Villages Burgundy, France, '20	\$64.00
BTL Bourgogne, Albert Bichot, France '20	\$70.00
BTL Sancerre, Les Glories, France '18	\$75.00
BTL Parcel 41 Merlot	\$57.00
BTL Ministry Vin Pinot Noir	\$80.00
Corkage Fee	\$25.00
BTL Zin Blend, 8 Years in the Desert, Orin Swift, CA '22	\$100.00

BEER 15

DRA 1837 Red Ale	\$9.00
Our Very Own Brew. A bold red ale with hints of cardamom and orange zest. Church Street, Itasca IL 6.2% ABV	
DRA Allagash White	\$10.00
A hazy white witbier with balanced citrus and spice. Allagash Brewing, Portland ME, 5.2%	
DRA Dovetail Helles Lager	\$11.00
Brewery notes: Brewed especially for baseball season, this Helles is the ultimate easy-to-drink beer. Malty, floral, refreshing. 4.4% abv	
DRA Half Acre Bodem IPA	\$11.00
A go-to IPA with ripe tropical fruit, soft melon and berry. 6.7% ABV	
BTL Bells Two Hearted	\$8.25
American IPA brewed and dry hopped with 100% Centennial hops. 7%	
BTL Great Lakes Edmund Fitzgerald	\$8.50
Robust and complex, our Porter is a bittersweet tribute to the legendary freighter's fallen crew. 6% ABV.	
CAN 1837 Red Ale	\$9.00
Church Street Brewing, Itasca IL 6.2% ABV, 16 oz. Tallboy	
CAN 1837 Red Ale 4-Pack	\$32.00
Church Street Brewing, Itasca IL 6.2% ABV, 16 oz. Tallboy	
CAN Off Color Apex Predator	\$11.00
Apex Predator's saison yeast expresses explosive juicy fruit and pineapple aromas meshing with lemon grass hop profile ending with a pleasantly dry finish. 6.5% alc	
CAN Revolution Pils	\$7.50
Crisp and refreshing, with a classic Noble hop finish, Rev Pils is the staff beer of choice at the end of a workday at Revolution Brewing. 5.5%	
CAN Right Bee Dry Cider	\$8.75
Pure hard apple cider - no back sweetening, no additives. Chicago, IL 6.0% ABV	

BTL Heinekin N/A	\$7.00
CAN White Claw Black Cherry	\$7.50
Hard Seltzer, Chicago, IL. 5%	
CAN White Claw Grapefruit	\$7.50
Hard Seltzer, Chicago, IL. 5%	
CAN White Claw Mango	\$7.50
Hard Seltzer, Chicago, IL. 5%	

LIQUOR 66

Amargo de Chile	\$11.00
Angostura 5yr Rum	\$9.00
Aperol	\$9.00
Bacardi	\$9.00
Bailey's	\$8.00
Basil Hayden	\$13.00
Bombay Sapphire	\$11.00
Brovo Amaro #1	\$12.00
Brovo Amaro #4	\$12.00
Brovo Amaro #14	\$12.00
Buffalo Trace	\$10.00
Bulleit Bourbon	\$10.00
Bulleit Rye	\$11.00
Campari	\$9.00
Captain Morgan	\$8.50
Carpano Antica Sweet Vermouth	\$8.00
Casadores Anejo	\$13.00
Casadores Reposado	\$12.00
Casamigos Tequila	\$12.00
Chambord	\$8.00
Cihuatan Rum	\$9.00

Crown Royal	\$10.00
Cynar	\$8.00
DiSaronno Amaretto	\$9.00
Dalmore 12yr	\$15.00
Don Julio	\$11.00
Dry Vermouth	\$8.00
DV Repo Tequila	\$11.00
E&J Brandy	\$10.00
Fernet Branca	\$9.00
Ford's Gin	\$9.00
Frangelico	\$11.00
Glenlivet	\$13.00
Grand Marnier	\$11.00
Green Chartreuse	\$13.00
Grey Goose	\$11.00
Hendrick's Gin	\$11.00
Hennesy VS	\$12.00
Jack Daniel's	\$9.00
Jameson	\$8.00
Jepson Bourbon	\$9.00
Jepson Malort	\$8.00
Johnnie Walker Black	\$10.00
Kahlua	\$9.00
Ketel One	\$11.00
Knob Creek	\$11.00
Libulela Tequila	\$9.00
Limoncello	\$9.00
Macallan 12	\$13.00

Maker's Mark	\$11.00
Mandarin Napoleon	\$8.00
Mozart Dark Choc Cream	\$9.00
Oban	\$14.00
Patron Silver	\$12.00
Pernod	\$9.00
Prairie Vodka	\$9.00
Sailor Jerry Rum	\$9.00
Sambuca Romana	\$11.00
Suze	\$9.00
Talisker 10	\$15.00
Tanqueray	\$9.00
Templeton Rye	\$12.00
Tito's Handmade Vodka	\$10.00
Whistle Pig 6yr Rye	\$11.00
Woodford Reserve Bourbon	\$12.00
Zucca	\$9.00