

# Kitchen Social

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## STARTERS 10

|                                                                 |                |
|-----------------------------------------------------------------|----------------|
| <b>Cheddar &amp; Scallion Biscuits</b>                          | <b>\$7.00</b>  |
| Our signature biscuits with honey butter.                       |                |
| <b>Short Rib &amp; Carrot Hummus</b>                            | <b>\$14.00</b> |
| Harissa glazed short rib, dukkah, grilled flatbread.            |                |
| <b>Crispy Thai Shrimp</b>                                       | <b>\$13.00</b> |
| Radish, carrots, scallions, napa cabbage, cilantro vinaigrette. |                |
| <b>Whipped Feta</b>                                             | <b>\$12.00</b> |
| Sweet + spicy peppers, honey, toasted ciabatta, black pepper.   |                |
| <b>Korean BBQ Cauliflower</b>                                   | <b>\$12.00</b> |
| Tempura cauliflower, yum yum, cilantro.                         |                |
| <b>Street Corn Nachos</b>                                       | <b>\$12.00</b> |
| Charred corn, chipotle crema, lime crema, cilantro, cotija.     |                |
| <b>Guac N' Queso</b>                                            | <b>\$11.00</b> |
| Made to order guacamole, crispy tortillas, chile de árbol.      |                |
| <b>Nashville Shrimp + Grits</b>                                 | <b>\$14.00</b> |
| White cheddar grits, crispy shrimp, honey, pickled onions.      |                |
| <b>Eggplant Meatballs</b>                                       | <b>\$14.00</b> |
| Moroccan tomato sauce, arugula pesto, cilantro, ciabatta.       |                |
| <b>Lobster Bisque</b>                                           | <b>\$8.00</b>  |

## ENTREES 13

|                                                                                                          |                |
|----------------------------------------------------------------------------------------------------------|----------------|
| <b>Blackened Shrimp Capellini</b>                                                                        | <b>\$16.00</b> |
| San Marzano tomato cream, creole butter, scallions.                                                      |                |
| <b>Thai Chicken Bowl</b>                                                                                 | <b>\$17.00</b> |
| Harissa glazed chicken, ramen, kale, carrots, mint, dukkah, yum yum, thai vinaigrette.                   |                |
| <b>Tuna Bowl</b>                                                                                         | <b>\$17.00</b> |
| Sushi grade tuna, farro, cilantro rice, edamame, broccolini, pickled onions/jalapeños, thai chile glaze. |                |
| <b>Tempura Shrimp Bowl</b>                                                                               | <b>\$17.00</b> |
| Cilantro rice, cabbage blend, corn, carrots, broccolini, chile lime glaze, yum yum.                      |                |

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| <b>Fish N' Chips</b>                                                                           | <b>\$17.00</b> |
| Yuengling battered Atlantic cod, house coleslaw, tartar sauce.                                 |                |
| <b>Salmon*</b>                                                                                 | <b>\$25.00</b> |
| Sixty South salmon, butternut squash, cauliflower, farro, spinach, arugula pesto.              |                |
| <b>Crispy Chicken Platter</b>                                                                  | <b>\$16.00</b> |
| Fries, house coleslaw, hot honey.                                                              |                |
| <b>Crab Crusted Snapper*</b>                                                                   | <b>\$27.00</b> |
| Blackened red snapper, crab, parmesan breadcrumbs, cauliflower fried rice, honey lime drizzle. |                |
| <b>Chicken Katsu</b>                                                                           | <b>\$16.00</b> |
| Crispy chicken, honey garlic glaze, soy infused rice, sugar snap peas, roasted carrots.        |                |
| <b>Szechuan Noodles</b>                                                                        | <b>\$17.00</b> |
| Ramen, Fresno chilies, asian vegetables, mushrooms, grilled chicken, spicy szechuan sauce.     |                |
| <b>Teriyaki Ribeye*</b>                                                                        | <b>\$37.00</b> |
| Roasted cauliflower, sweet potatoes, spinach.                                                  |                |
| <b>Twin Filets*</b>                                                                            | <b>\$27.00</b> |
| Peruvian steak jus, sugar snap peas, potatoes, carrots, roasted tomatoes.                      |                |
| <b>Seared Gerber Farms Chicken</b>                                                             | <b>\$23.00</b> |
| Crispy potatoes, kale, lemon jus.                                                              |                |

**SANDWICHES** 4

|                                                                                                        |                |
|--------------------------------------------------------------------------------------------------------|----------------|
| <b>Double Stack Burger*</b>                                                                            | <b>\$16.00</b> |
| Signature blend patties, house-made pickles, American cheese, lettuce, heirloom tomato, special sauce. |                |
| <b>Pimento Cheese Burger*</b>                                                                          | <b>\$16.00</b> |
| Signature blend patties, house-made pimento cheese, candied bacon, brioche bun.                        |                |
| <b>Harvest Chicken</b>                                                                                 | <b>\$15.00</b> |
| Havarti cheese, arugula, apple slaw, wholegrain mustard aioli.                                         |                |
| <b>Crispy Chicken</b>                                                                                  | <b>\$15.00</b> |
| Pickled onions/jalapeños, gochujang aioli, brioche bun.                                                |                |

**PATS** 9

|                                                                            |                |
|----------------------------------------------------------------------------|----------------|
| <b>Pizza</b>                                                               |                |
| <b>Chicken Sausage</b>                                                     | <b>\$14.00</b> |
| House-made chicken sausage, San Marzano tomatoes, arugula pesto, parmesan. |                |
| <b>Margherita</b>                                                          | <b>\$14.00</b> |
| San Marzano tomatoes, burrata, basil.                                      |                |

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|-----------------------------------------------------------|----------------|
| <b>Pepperoni</b>                                          | <b>\$15.00</b> |
| Old world pepperoni, fresh oregano.                       |                |
| <b>Mushroom</b>                                           | <b>\$15.00</b> |
| Roasted mushrooms, onion jam, boursin.                    |                |
| <b>Tacos</b>                                              |                |
| Chips + house-made salsa.                                 |                |
| <b>Shrimp Al Pastor</b>                                   | <b>\$14.00</b> |
| Seared shrimp, cabbage slaw, yum yum, pineapple salsa.    |                |
| <b>Crispy Chicken</b>                                     | <b>\$13.00</b> |
| Honey garlic glaze, asian slaw, yum yum, Fresno chilies.  |                |
| <b>Braised Short Rib</b>                                  | <b>\$14.00</b> |
| Crispy rice, carrots, cabbage, chile lime glaze, yum yum. |                |

**GREENS** 9

**Side Salads**

**Add Protein**

Salmon\* 10, chicken 7, shrimp 8

|                                                                  |               |
|------------------------------------------------------------------|---------------|
| <b>Sonoma Caesar</b>                                             | <b>\$9.00</b> |
| Avocado, romaine, arugula, Fresno chilies, parmesan breadcrumbs. |               |

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|-------------------------------------------------------------------------------|---------------|
| <b>Social House</b>                                                           | <b>\$9.00</b> |
| Applewood bacon, kale, apples, candied pecans, goat cheese, pear vinaigrette. |               |

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|------------------------------------------------------------------------------------------------------|---------------|
| <b>Wedge</b>                                                                                         | <b>\$9.00</b> |
| Marinated kale, arugula, iceberg, applewood bacon, eggs, tomatoes, blue cheese, buttermilk dressing. |               |

**Entree Salads**

|                                                                                                                           |                |
|---------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Crispy Chicken</b>                                                                                                     | <b>\$14.00</b> |
| Hand breaded chicken tenders, romaine, cucumbers, shredded cheddar, applewood bacon, tomatoes, eggs, buttermilk dressing. |                |

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|----------------------------------------------------------------------------------------------------------|----------------|
| <b>Grilled Salmon*</b>                                                                                   | <b>\$17.00</b> |
| Sixty South salmon, kale, spring mix, roasted sweet potatoes, red quinoa, almonds, cilantro vinaigrette. |                |

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|----------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Harvest</b>                                                                                                             | <b>\$15.00</b> |
| Grilled chicken, butternut squash, kale, arugula, apples, candied pecans, applewood bacon, blue cheese, cider vinaigrette. |                |

**SOCIAL COCKTAILS** 9

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|------------------------------------------------|----------------|
| <b>Sunshine Mojito</b>                         | <b>\$10.00</b> |
| Rum, Giffard passionfruit liqueur, mint, lime. |                |

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| <b>Feature Mule</b>                         | <b>\$11.00</b> |
| Something our bartenders are feeling today. |                |

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|-----------------------------------------------------------------------------------------|----------------|
| <b>Maple Old Fashioned</b>                                                              | <b>\$11.00</b> |
| Watershed bourbon, maple syrup, orange bitters.                                         |                |
| <b>Bourbon Peach Smash</b>                                                              | <b>\$11.00</b> |
| Watershed bourbon, lemon, simple syrup, Giffard peach liqueur, orange bitters.          |                |
| <b>Tequila Thyme</b>                                                                    | <b>\$11.00</b> |
| Reposado tequila, grapefruit liqueur, lemon, honey thyme syrup.                         |                |
| <b>Sangria</b>                                                                          | <b>\$10.00</b> |
| Seasonal fruits, brandy, wine.                                                          |                |
| <b>Social Sunrise</b>                                                                   | <b>\$11.00</b> |
| Pineapple infused Deep Eddy vodka, peach liqueur, lime, Jack Rudy Bourbon cherry juice. |                |
| <b>Blackberry Cooler</b>                                                                | <b>\$11.00</b> |
| Blackberry infused Watershed vodka, lime, simple syrup, blackberries.                   |                |
| <b>Spicy Daze Margarita</b>                                                             | <b>\$10.00</b> |
| Jalapeño infused tequila, coconut syrup, lemon, lime.                                   |                |

SOCIAL CLASSICS 4

|                                               |                |
|-----------------------------------------------|----------------|
| <b>Ketel One Vodka Classic Martini</b>        | <b>\$12.00</b> |
| Twist or olives, up or rocks.                 |                |
| <b>Nolet's Silver Dry Gin Classic Martini</b> | <b>\$12.00</b> |
| Twist or olives, up or rocks.                 |                |
| <b>Buffalo Trace Old-Fashioned</b>            | <b>\$12.00</b> |
| Orange, Jack Rudy cherry, angostura bitters.  |                |
| <b>Buffalo Trace Manhattan</b>                | <b>\$12.00</b> |
| Sweet vermouth, bitters, Jack Rudy cherry.    |                |

WINE 32

|                                    |                |
|------------------------------------|----------------|
| <b>Sparkling</b>                   |                |
| <b>Prosecco</b>                    | <b>\$9.00</b>  |
| Sant'Anna - Veneto, Italy          |                |
| <b>Moscato</b>                     | <b>\$11.00</b> |
| La Torre - Veneto, Italy           |                |
| <b>Rosé Prosecco</b>               | <b>\$10.00</b> |
| Sant'Anna - Veneto, Italy          |                |
| <b>Champagne</b>                   | <b>\$65.00</b> |
| Pierre Cellier - Champagne, France |                |
| <b>White</b>                       |                |

|                                          |                |
|------------------------------------------|----------------|
| <b>GIA (IL)</b>                          | <b>\$9.00</b>  |
| White Blend - Piedmont Italy             |                |
| <b>Pinot Grigio</b>                      | <b>\$9.00</b>  |
| Torre Rosazza - Friuli, Italy            |                |
| <b>Riesling</b>                          | <b>\$9.00</b>  |
| Kiona - Columbia Valley, Washington      |                |
| <b>Sauvignon Blanc</b>                   | <b>\$11.00</b> |
| Black Cottage - Marlborough, New Zealand |                |
| <b>Pecorino</b>                          | <b>\$10.00</b> |
| Ulisse - Abruzzo, Italy                  |                |
| <b>Vermentino</b>                        | <b>\$10.00</b> |
| Benas - Sardinia, Italy                  |                |
| <b>Chardonnay</b>                        | <b>\$9.00</b>  |
| Spellbound - California                  |                |
| <b>Chardonnay</b>                        | <b>\$10.00</b> |
| Cline Cellars - Sonoma, California       |                |
| <b>Chardonnay</b>                        | <b>\$75.00</b> |
| Far Niente - Napa Valley, California     |                |
| <b>Rosé</b>                              | <b>\$10.00</b> |
| Sauska - Villany, Hungary                |                |
| <b>Red</b>                               |                |
| <b>GIA (IL)</b>                          | <b>\$9.00</b>  |
| Red Blend - Piedmont, Italy              |                |
| <b>Pinot Noir</b>                        | <b>\$9.00</b>  |
| Rosazza - Friuli, Italy                  |                |
| <b>Pinot Noir</b>                        | <b>\$13.00</b> |
| Jigsaw - Willamette Valley, Oregon       |                |
| <b>Syrah</b>                             | <b>\$11.00</b> |
| Louis Cheze - Rhone Valley, France       |                |
| <b>Primitivo</b>                         | <b>\$11.00</b> |
| Cantina Fiorentino - Puglia, Italy       |                |
| <b>Malbec</b>                            | <b>\$10.00</b> |
| Manos Negras - Mendoza, Argentina        |                |
| <b>Cabernet Sauvignon</b>                | <b>\$9.00</b>  |
| Raymond Collection - California          |                |

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|-------------------------------------------------|-----------------|
| <b>Cabernet Sauvignon</b>                       | <b>\$12.00</b>  |
| Donati Family Vineyards - Templeton, California |                 |
| <b>Cabernet Sauvignon</b>                       | <b>\$70.00</b>  |
| Sequoia Grove - Napa Valley, California         |                 |
| <b>Cabernet Sauvignon (IL)</b>                  | <b>\$105.00</b> |
| Caymus - Napa Valley, California                |                 |
| <b>Super Tuscan</b>                             | <b>\$12.00</b>  |
| Belriguardo - Tuscany, Italy                    |                 |
| <b>Amarone</b>                                  | <b>\$87.00</b>  |
| Costa Arente - Veneto, Italy                    |                 |
| <b>Hourglass HG III</b>                         | <b>\$14.00</b>  |
| Hourglass - Napa Valley, California             |                 |
| <b>Red Blend</b>                                | <b>\$59.00</b>  |
| Owen Roe - Yakima Valley, Washington            |                 |
| <b>Artesano Malbec Reserve</b>                  | <b>\$57.00</b>  |
| Manos Negras - Altamira, Argentina              |                 |

**DESSERT** 4

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|--------------------------------------------------------------------------|---------------|
| <b>Tres Leches</b>                                                       | <b>\$8.00</b> |
| Cinnamon cream soaked cake, salted caramel, almond brittle.              |               |
| <b>Brown Butter Cake</b>                                                 | <b>\$8.00</b> |
| Crème anglaise, mascarpone cream, seasonal berries.                      |               |
| <b>Key Lime Pie</b>                                                      | <b>\$8.00</b> |
| Cinnamon crunch, mascarpone cream, crème anglaise.                       |               |
| <b>Chocolate Cake</b>                                                    | <b>\$8.00</b> |
| Chocolate mascarpone, salted caramel, vanilla ice cream, pretzel crunch. |               |