

Starters

ONION STRINGS Fine cut red onions, fried golden brown, served with our house-made Russian dressing	10.50
SOCIAL HOUSE MAC & CHEESE Our blend of four cheeses, linguica sausage & rotini pasta	12.50
CLASSIC BUFFALO WINGS Espresso BBQ sauce, buffalo sauce, or jerk sauce	16.50
CRAB CAKES Lump and Blue Fin crab cakes layered on roasted tomato aioli & topped with citrus slaw	19.50
SESAME SEARED TUNA Seared Ahi Tuna with mixed greens & Ponzu dressing	17.00
SOCIAL HOUSE BEEF SLIDERS Lettuce, tomato, red onion & garlic aioli	13.00
FRIED PICKLES Hand cut and rolled in cornmeal complimented with ranch dressing	10.50
TOMATO BRUSCHETTA WITH BASIL PESTO Grilled Ciabatta bread with fresh Burrata mozzarella, topped with basil pesto grape tomatoes, balsamic glaze, and olive oil 🍷🍷	12.00
IRISH PORK NACHOS House-cut potato chips topped with ancho pulled pork, avocado creme, creme fraiche, pico de gallo and pickled jalapeños 🍷🍷	15.00
BUFFALO FRIED CALAMARI Parmesan breaded steak cut calamari tossed in our buffalo sauce with fried jalapeños 🍷🍷	15.00
ANGRY SHRIMP Jumbo gulf coast shrimp, jalapeños and tomatoes served in our spicy roasted garlic broth	17.00
ROASTED GARLIC HUMMUS WITH PITA BREAD	10.50
BUFFALO CHICKEN SLIDERS Buffalo chicken topped w/ creamy cole slaw & kosher dill pickle slice	13.50

Soup & Greens

BOWL TOMATO BISQUE	7.00
BEEF TENDERLOIN SALAD Sonoma greens, grilled tenderloin steak, applewood smoked bacon, caramelized red onion, bleu cheese crumbles and grape tomatoes with our shallot & sherry dressing	21.00
COBB SALAD Crisp romaine lettuce, grilled chicken breast, bleu cheese crumbles, applewood smoked bacon, tomato, red onion, cheddar cheese and a hard-boiled egg served with ranch dressing	15.50
SEARED AHI TUNA SALAD Seared Ahi Tuna, Sonoma greens, carrots, cucumbers, grape tomatoes, wasabi peas & a mango vinaigrette 🍷🍷	21.50
GRILLED CHICKEN CAESAR SALAD Crisp romaine lettuce tossed with parmesan & our house-made croutons served with Caesar dressing	14.50
SOCIAL HOUSE SALAD Parmesan chicken tenders, baby spinach leaves, Frisee, Texas Hill Country goat cheese, spicy pecans and pickled grapes served with our wild honey dressing 🍷🍷	16.50
CHICKEN BRÛLÉE SALAD Sonoma greens, grilled chicken, caramelized Texas Hill Country goat cheese, applewood smoked bacon and candied walnuts served with our orange shallot dressing	16.50

ALL OF OUR BURGERS ARE A HOUSE BLEND OF 100% BLACK ANGUS & BRISKET

Sandwiches & Burgers

ROASTED TURKEY CLUB Roasted turkey, applewood smoked bacon, tomato, lettuce, swiss and mayonnaise on wheateary toast	15.00
SOCIAL GRILLED CHEESE White cheddar, american, and swiss cheese with granny smith apples & prosciutto on sourdough bread with choice of tomato bisque or potato chips 🍷🍷	14.50
STEAK SANDWICH Served open faced with provolone cheese, caramelized onions, poblanos with a roasted garlic aioli	18.00
GARLIC & HERB CHICKEN BREAST SANDWICH Garlic & herb marinated chicken, served with lettuce, tomato, red onion on a Brioche bun with avocado mayonnaise	14.00
CHIPOTLE TURKEY BURGER Served with Chipotle aioli, lettuce, tomato, red onion & avocado	15.50

Social Pies

MARGHERITA FLATBREAD 13.00
House-made marinara, tomato, basil, fresh burrata mozzarella & parmesan

PEPPERONI FLATBREAD 13.00
House-made marinara, pepperoni, mozzarella & parmesan

PROSCIUTTO PESTO FLATBREAD 13.00
House-made pesto, shaved prosciutto, caramelized onions, mozzarella & parmesan

HOUSE SPECIALTIES

Add a cup of soup or side salad for 3.50

PEPPERONI CENTER-CUT FILET 8 oz hand-cut Filet Mignon, roasted garlic mashed potatoes, grilled asparagus, and our amazing port wine demi glaze	34.00
PRIME RIBEYE Sautéed grilled Prime Ribeye, garlic mashed potatoes, grilled asparagus, mushrooms and shallots served with our mushroom demi glaze	38.00
MASCARPONE CHICKEN PASTA Sautéed grilled chicken, wild mushrooms, shallots, pancetta, roasted garlic & mascarpone cream sauce over penne pasta *****	19.00
BRAISED SHORT RIB PASTA Guinness-braised beef short ribs, pappardelle pasta, wild mushrooms, cipollini onions in a blackened cream sauce *****	25.00
SLOW ROASTED BLUE MOON BUTTER CHICKEN Roasted half chicken, rainbow fingerling potatoes and our house-made mustard greens cooked with applewood bacon	19.00
SHORT RIB FRITO PIE Guinness braised beef short ribs with Crème Fraiche & roasted garlic mashed potatoes topped with homemade buffalo chili & Frito-crust onion strings	25.50
DRY-AGED CHICKEN FRIED STEAK 21-day aged cutlet served with roasted garlic mashed potatoes, green beans & peppered gravy	18.50
GRILLED ATLANTIC SALMON Served with a mango bbq sauce & orzo spinach	25.00
SHRIMP & GRITS Jumbo gulf coast shrimp sautéed in our Tabasco broth and served on a bed of cheesy grits. Cajun cream corn, andouille sausage, applewood smoked bacon and mustard greens	24.00
SOCIAL HOUSE III MEAT MEATLOAF Ground bison, beef & pork meatloaf served with roasted garlic mashed potatoes and house-made mustard greens	18.50
FISH & CHIPS Atlantic Cod fried golden brown and served with hand cut fries, creamy slaw & malt aioli	17.00
SOCIAL HOUSE CHICKEN FRIED CHICKEN Chicken breast fried to golden brown perfection covered in our scratch jalapeño gravy served with roasted garlic mashed potatoes and green beans	18.00
SPICY SHRIMP ARRABIATA PASTA Texas gulf shrimp & penne pasta tossed in an arrabiata tomato sauce with Giardiniera peppers, & garlic parmesan bread crumbs	24.00

All Sandwiches & Burgers served with Natural Hand-Cut French Fries
Substitute fries for a cup of soup or side salad for 2.50
Add a cup of soup or side salad for 3.50

THE SINK BURGER House-ground burger with american, white cheddar & swiss cheese, pulled pork & fried onion strings	15.50
BLEU CHEESE BURGER White cheddar, american, and swiss cheese with applewood smoked bacon, bleu cheese, lettuce, tomato & red onion	15.00
SOCIAL HOUSE BISON BURGER Ground bison, caramelized onions, lettuce, tomato and white cheddar topped with an over easy egg 🍷🍷	17.00
THE CHEESEBURGER House-ground burger served with choice of white cheddar, american, swiss, bleu, pepperjack, provolone or feta cheese served with lettuce, tomato & red onion	14.50
SMOKY BBQ BURGER Our House-ground burger topped with applewood smoked bacon, house-made espresso BBQ sauce & provolone	15.50

SOCIAL BRUNCH

SERVED SATURDAY & SUNDAY 10:00 AM TO 4:00 PM

SHORT RIB HASH	18.00
Our famous Guinness braised short ribs, over easy egg, breakfast potatoes, house mustard greens and hollandaise	
STEAK BENEDICT	20.00
Toasted English muffin with a poached egg, 4oz filet and hollandaise sauce served with breakfast potatoes	
THE BREAKFAST PUB	13.00
Bacon, white cheddar, over easy eggs and tomatoes served on sourdough toast with a side of breakfast potatoes	
HOUSE OMELET	12.50
3 egg omelet - Bacon, white cheddar, mushrooms and green onions served with breakfast potatoes	
EGG WHITE OMELET	14.50
Spinach, asparagus, white cheddar and avocado served with fresh fruit	
BELGIAN WAFFLE	14.00
Served with bacon or sausage and fresh fruit	
CRAB CAKE BENEDICT	20.00
Toasted English muffin with a poached egg, Crab Cake and hollandaise sauce served with breakfast potatoes	
AHI TUNA AVOCADO TOAST	17.00
Sushi grade fresh ahi tuna tossed in a rice vinegar ponzu sauce, avocado, toasted sesame seeds on grilled sourdough	
PRIME RIBEYE STEAK & EGGS	23.00
Grilled Prime USDA ribeye served with two eggs, breakfast potatoes and toasted sourdough	
THE ELVIS WAFFLE	16.00
Caramelized banana waffle served with crisp applewood bacon and warm peanut butter... <i>The Glory of Graceland</i>	
THE ALL-AMERICAN BREAKFAST	14.00
Eggs, bacon or sausage, cheese grits or breakfast potatoes, and toast	
CHILAQUILES	13.50
Traditional Mexican dish; ours is served with tortilla chips, pulled pork, egg over medium, peppers, onion, lettuce, fresh salsa, queso fresco, crème fraiche and avocado mousse	
BANANAS FOSTER FRENCH TOAST	15.00
Served with choice of bacon or sausage	
BREAKFAST TACOS	12.50
Choice of bacon or pork chorizo tacos with scrambled eggs, onion, tomatoes, peppers, cilantro and white cheddar served with breakfast potatoes and salsa	
SOCIAL HOUSE CHICKEN AND WAFFLES	20.00
Belgian Waffle smothered with tabasco butter and jalapeño gravy topped off with our Chicken Fried Chicken, roasted jalapeños, and maple syrup	
BISCUITS AND GRAVY	14.00
Fresh buttermilk biscuits and black pepper cream gravy served with two eggs and choice of bacon or sausage	
BEIGNET JELLY HOLES	10.00
Chocolate, Raspberry or Salted Caramel	

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THE
SYNGROUP
A SOCIALITY COMPANY

The Social House
RESTAURANT | BAR

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BRUNCH COCKTAILS



FROZEN DRINKS 7.25

Ask your server about current flavors!

FROZEN FLIGHTS

Choose 4: 18.00
Choose 6: 28.00

BLOODY MARY 7.00

MIMOSA CARAFE 13.00

Juices: Orange / Cranberry
Pineapple / Grapefruit

Syrups: Peach / Mango / Strawberry /
Raspberry / Passion Fruit

MIMOSA 7.00

MIMOSA FLIGHT 16.50

Choose any 4 flavors

MIMOSA TOWER 65.00

BREAKFAST SHOT

A shot of Jameson Irish Whiskey and butterscotch schnapps chased with a shot of orange juice, garnished with candied bacon and a waffle slice

MICHELADA

Mexican lager over ice with our house-made spicy Bloody Mary mix



Social Desserts



MONT BLANC

Pound cake, vanilla bean ice cream, fresh berries & a white chocolate Bailey's sauce



BANANAS FOSTER

Caramelized bananas, vanilla bean ice cream, house made caramel sauce



SEASONAL CHEESECAKE

Classic NY Cheesecake with a house made topping



CHOCOLATE FUDGE CAKE

6 layer chocolate cake served over chocolate and raspberry sauce

Gluten Free Menu

- ANGRY SHRIMP** **\$17.00**
jumbo gulf coast shrimp / jalapeno / spicy garlic tomato broth
- ROASTED GARLIC HUMMUS & VEGGIES** **\$10.50**
house-made hummus / served with carrots & cucumbers
- SEARED SESAME TUNA** **\$17.00**
sushi grade ahi tuna / sonoma greens / shallot & sherry vinaigrette
- BEEF TENDERLOIN SALAD** **\$18.50**
sonoma greens / applewood smoked bacon / red onion
bleu cheese crumble / grape tomato / shallot & sherry vinaigrette
- CHICKEN BRULEE SALAD** **\$16.50**
sonoma greens / grilled chicken / caramelized Texas Hill Country
goat cheese / applewood smoked bacon / candied walnuts
orange shallot vinaigrette
- CHICKEN CAESAR SALAD** **\$14.50**
crisp romaine lettuce / grilled chicken / Parmesan
Caesar dressing
- COBB SALAD** **\$15.50**
crisp romaine lettuce / grilled chicken / bacon bits / grape tomato
red onion / white cheddar cheese / bleu cheese crumble
hard boiled egg / ranch dressing
- SOCIAL SALAD** **\$16.50**
baby spinach / grilled chicken / Frisee / Texas Hill Country goat
cheese / spicy pecans / pickled grapes / shallot & sherry vinaigrette
- GRILLED ATLANTIC SALMON** **\$25.00**
fresh Atlantic salmon / grilled asparagus / lemon
- PEPPERCORN CENTER-CUT FILET** **\$34.00**
hand cut 8 oz filet mignon / roasted garlic mashed potatoes
grilled asparagus / port wine demi glaze
- PRIME BEEF RIBEYE** **\$38.00**
hand cut 12 oz Prime Ribeye / garlic mashed potatoes
grilled asparagus / mushroom demi glaze
- TEXAS SHRIMP & GRITS** **\$24.00**
jumbo shrimp / Tabasco broth / creamy andouille sausage grits
mustard greens