

THE SOCIAL

FOOD & DRINK

MONTPELIER, VT

DINNER

The Social is proud to be a local-first restaurant and a member of the Vermont Fresh Network.

We work with many Vermont farms and producers that grow and make great food.

Some of our partners include

802 Coffee, Back Beyond Farm, Cabot, Jasper Hill, Ledge End Farm, Misty Knoll, Klinger's, Bar Hill, & Montpelier Vineyards.

Please let servers know of any allergies. **V** = Vegan **Gf** = Gluten-Free **☉** = Keto **Df** = Dairy-Free

BITES & APPS

HOUSE QUESO

Colby Jack, Green Chilies & Spices (mild)...7.5

Gf

BAVARIAN PRETZEL

Served with Maple Dijon Mustard...\$8.5 ~ *Add House*

Queso...\$2.5 ~

V Gf

WAFFLE FRIES

Russet Potato or Sweet Potato...\$5

BACON-WRAPPED DATES

Dates stuffed with Goat Cheese & wrapped in Bacon...\$7.5

Gf

HERBED POLENTA STICKS

Sautéed for a crispy exterior, served with our House Aioli...\$7.5

Gf

SPINACH ARTICHOKE DIP

Marinated Artichokes, Spinach, Parmesan & Spices...9.5

Gf

SMOKED CARROT DIP

Roasted Carrots, Lemon, Spices...\$6.75

V Gf

For our Dips: ~ Choose from Tortilla Chips, Pita Bread, or Veggie Sticks. ~ Sub for Almond Crackers (Gluten-Free, Vegan, & Dairy Free)...\$1 ~

BLACKENED SHRIMP

Cajun-Style with Cilantro-Cream Sauce...\$10.5

Gf ● Df

MEAT & CHEESE BOARD

Pick two Cheeses (**Jasper Hill Alpha Tolman, Jasper Hill Bayley Hazen Blue, Aged Cheddar, Brie, Manchego, Smoked Gouda**), Prosciutto, Salami, Cornichons, Maple Pecans, Crisps, & Seasonal Jam...\$22 ~ *Add additional Cheeses, each...\$4 ~ Make it just a Cheese Board with 3 Cheeses...\$19 ~ Replace Crisps with Almond Crackers or Veggie Sticks...\$1 ~*

SALADS

HOUSE SALAD

Mixed Baby Greens, Cucumbers, Blistered Cherry Tomatoes, Radish, Roasted Pepitas...\$8.5...Side Salad portion...\$5

V Gf ● Df

GRILLED CAESAR SALAD

Grilled Romaine, Blistered Tomatoes, Garlic Croutons, Grated Parmesan...\$10...Side Salad portion...\$6

V ● Df

STRAWBERRY MINT AVOCADO SALAD

Mixed Baby Greens, Avocado, Strawberries, Mint, Onions, Chèvre, & Candied Walnuts...\$13...Side Salad portion...\$7

Dressings: Apple-Cider Dijon, Caesar, Ginger-Peanut, Italian, Blue Cheese, Ranch, Greek, Balsamic.

~ Add Ham, Turkey, or Salami (full salad portion only)...\$2

~ Add Roasted Chicken (full salad portion only)...\$4

~ Add Salmon (full salad portion only)...\$6 ~

SOUPS

~Add Crostini, a slice of White or Whole Wheat bread...\$1...a slice of Gluten-Free bread...\$1.25~

GARLICKY TOMATO

An uplifted Tomato soup served with or without Croutons...cup...\$5...bowl...\$8

Gf

LEMONY MUSHROOM ORZO

A Lemony, Vegetable soup full of Umami flavor with Mushrooms & Orzo...cup...\$6...bowl...\$9.5

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LARGE PLATES

Our Large Plates come with two Sides of your choice.

DOVER SOLE

Filets with a Leek & Mustard Puree...\$25

SCALLOPS

Pan-Seared Scallops with an Agrodolce sauce including Raspberries, Mission Figs & Balsamic Vinegar...\$26

Gf ● Df

RATATOUILLE

Zucchini, Eggplant, Yellow Squash & Roma Tomatoes arranged & roasted in cast iron with a scratch Tomato sauce. Served on a bed of Orzo...\$20

V Gf Df

SALMON

Faroe Salmon filet with Smoked Paprika & Honey Glaze...\$23

Gf ●

SLOW-ROASTED CHICKEN

Local Chicken from Misty Knoll Farm in Vermont. With a savory house Gravy...\$22

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SLOW BRAISED LAMB SHANK

Served with a bright Chimichurri sauce...\$27

Served with our Red Wine Demi-Glace

BLACK ANGUS CERTIFIED CHOICE STEAKS

~ Top With Jasper Hill Baley Hazen Blue Cheese...\$6 ~

Gf ●

NY Strip, 10oz....\$29

Filet Mignon, 6oz....\$30

Filet Mignon, 8oz....\$34

SIDES

BRUSSEL SPROUTS

Oven Roasted, with Manchego Cheese & Red Onions. A side for one...\$6

Gf ●

DOUBLE WHIPPED POTATOES

Skin-on Red Potatoes, Roasted Garlic, Butter & Cream. A side for one...\$5.5

WILD MUSHROOMS

Parmesan, Parsley & Black Pepper. A side for one...\$7

Gf ●

PEPPERED HONEY-BUTTER CORN

Sweet Corn with a tangy Honey-Cream sauce, accented with freshly crushed Peppercorns. A side for one...\$5.5

Gf

GREEN BEANS & ASPARAGUS

With a Creamy Tarragon Lemon Sauce. A side for one...\$6.5

TRUFFLED OR NOT MAC'N'CHEESE

Three Cheeses, Panko Breadcrumbs, & the choice: To Truffle, or not to Truffle. A side for one...\$6.5

PASTA

LOBSTER RAVIOLI

Paired with Lemon-Butter Sauce...\$19

ROASTED CHICKEN MAC

Our Three-Cheese Mac with our Slow-Roasted Chicken & Panko Breadcrumbs. Make it interesting with an Optional BBQ Sauce drizzle...\$14.5

PAPPARDELLE

with a balanced Fennel Cream Sauce...\$17

TRUFFLED OR NOT MAC'N'CHEESE

Three Cheeses, Panko Breadcrumbs, & the choice: To Truffle, or not to Truffle...\$13

SMASHBURGERS

THE SOCIAL SMASHBURGER

House Sauce, American & Cheddar Cheese, Greens...\$9.5

BACON-BBQ SMASHBURGER

House BBQ Sauce, Caramelized Onions, Bacon, Cheddar Cheese...\$10.5

~ Add Waffle Fries...\$3.25 Add Sweet Potato Waffle Fries...\$3.5 Add Kettle Chips...\$2

Add a side House Salad...\$3.25 Add a side Grilled Caesar Salad...\$4 ~

~Make it a Double Smashburger...\$3~

~Make it an Impossible Burger...\$3~

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A FOUR COURSE DINNER

Choice of one Appetizer, a Soup or Salad, an Entrée, and choice of Dessert...\$38 per Person.

For proper timing and enjoyment, the entire party must order the four-course dinner.

APPETIZERS

BACON-WRAPPED DATES

Dates stuffed with Goat Cheese & wrapped in Bacon

BLACKENED SHRIMP

Cajun-Style with Cilantro-Cream Sauce

BAVARIAN PRETZEL

Served with Maple Dijon Mustard ~ *Add House Queso...\$2.5* ~



For our Dips: ~ Choose from Tortilla Chips, Pita Bread, or Veggie Sticks. ~

SPINACH ARTICHOKE DIP

Marinated Artichokes, Spinach, Parmesan & Spices

HERBED POLENTA STICKS

Sautéed for a crispy exterior, served with our House Aioli

SMOKED CARROT DIP

Roasted Carrots, Lemon, Spices

SOUPS & SALADS

LEMONY MUSHROOM ORZO

A Lemony, Vegetable soup full of Umami flavor with Mushrooms & Orzo

HOUSE SALAD

Mixed Baby Greens, Cucumbers, Blistered Cherry Tomatoes, Radish, Roasted Pepitas & Choice of Dressing

GARLICKY TOMATO

An uplifted Tomato soup served with or without Croutons

GRILLED CAESAR SALAD

Grilled Romaine, Blistered Tomatoes, Garlic Croutons, Grated Parmesan

STRAWBERRY MINT AVOCADO SALAD

Mixed Baby Greens, Avocado, Strawberries, Mint, Onions, Chèvre, & Candied Walnuts

Dressings: Apple-Cider Dijon, Caesar, Ginger-Peanut, Italian, Blue Cheese, Ranch, Balsamic

ENTRÉES

All Entrées Come With Your Choice of Two Sides: Double-Whipped Potatoes, Peppered Honey-Butter Corn, Brussel Sprouts, Truffled or Not Mac'n'Cheese, Wild Mushrooms, Squash Caprese

SALMON

Faroe Salmon filet with Smoked Paprika & Honey Glaze

DOVER SOLE

Filets with a Leek & Mustard Puree

RATATOUILLE

Zucchini, Eggplant, Yellow Squash & Roma Tomatoes arranged & roasted in cast iron with a scratch Tomato sauce. Served on a bed of Orzo

LOBSTER RAVIOLI

Paired with Lemon-Butter Sauce

SLOW-ROASTED CHICKEN

Local Chicken from Misty Knoll Farm in Vermont. With a savory house Gravy

PAPPARDELLE

With a balanced Fennel Cream Sauce

SLOW BRAISED LAMB SHANK

Served with a bright Chimichurri Sauce

SCALLOPS

Pan-Seared Scallops with an Agrodolce sauce including Raspberries, Mission Figs & Balsamic Vinegar

BLACK ANGUS CERTIFIED CHOICE STEAK

Choice of 6 oz. Filet Mignon or 10 oz. NY Strip (Add \$7 per person)

DESSERTS

BLACKBERRY CREAM BOMBE

Layer of Red Velvet Cake topped with Blackberry Cream, covered in a Chocolate Ganache

CHOCOLATE & COFFEE CREAM BOMBE

Layer of Chocolate Cake topped with Chocolate & Coffee Cream, covered in a semi-sweet Chocolate Ganache

STICKY CHOCOLATE CAKE

With a side of Whipped Cream & topped with Raspberry Coulis

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