

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 **Df** = Dairy-Free*

BITES & APPS

HOUSE QUESO

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

Gf

SALSA

Piquant Red Salsa with Tortilla Chips...\$6.75

V Gf Df

WAFFLE FRIES

Russet Potato or Sweet Potato...\$5

V Gf Df

BACON-WRAPPED DATES

Dates stuffed with Goat Cheese & wrapped in Bacon...\$10

Gf

BLACKENED SHRIMP

Cajun-Style with Cilantro-Cream Sauce...\$12

Gf

SWEET & SALTY FETA CUBES

Dipped in Honey & rolled in Pistachios...\$9.5

Gf

BAVARIAN PRETZEL

Served with Maple Dijon Mustard...\$8.5

~ Add House Queso...\$2.5 ~

SPINACH ARTICHOKE DIP

Marinated Artichokes, Spinach, Parmesan & Spices...\$12

Gf

SMOKED CARROT DIP

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

V Gf Df

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

SALADS

HOUSE SALAD

Mixed Baby Greens, Cucumbers, Blistered Cherry Tomatoes, Radish, Roasted Pepitas...\$9.5...Side Salad portion...\$6

V Gf Df

CAESAR SALAD

Romaine, Blistered Tomatoes, Garlic Croutons, Grated Parmesan...\$12...Side Salad portion...\$7

STRAWBERRY MINT AVOCADO SALAD

Mixed Baby Greens, Avocado, Strawberries, Mint, Onions, Chèvre, & Candied Walnuts...\$14...Side Salad portion...\$8

Gf

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

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

~ Add Salmon (full salad portion only)...\$7 ~

SOUPS

GAZPACHO

A Tomato & Cucumber soup, served cold for those hot days

...cup...\$6...bowl...\$9

V Gf Df

CHILLED AVOCADO

Creamy Avocado soup topped with fried Serrano Peppers. Served cold

...cup...\$7.5...bowl...\$11

~ Add Lump Crab...\$4 ~

Gf

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LARGE PLATES

Our Large Plates come with two Sides of your choice.

CHILEAN SEA BASS

Marinated in a Miso Soy glaze...\$32

Gf Df

SCALLOPS

Pan-Seared Scallops with a Pomegranate glaze...\$26

Gf Df

SALMON

Faroe Salmon filet with Smoked Paprika & Honey Glaze...\$24

Gf Df

SLOW-ROASTED CHICKEN

Local Chicken from Misty Knoll Farm in Vermont.

Jamaican jerk Chicken.

Served with a Chilled Alabama White sauce...\$22

Gf

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 Df

BLACK ANGUS CERTIFIED CHOICE STEAKS

Served with our Red Wine Demi-Glace

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

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

~ Sub Red Wine Demi-Glace With Jasper Hill Baley Hazen Blue Cheese...\$6 ~

SIDES

BRUSSEL SPROUTS

Oven Roasted, with Manchego Cheese & Red Onions. A side for one...\$7

Gf

DOUBLE WHIPPED POTATOES

Skin-on Red Potatoes, Roasted Garlic, Butter & Cream. A side for one...\$6

Gf

WILD MUSHROOMS

Parmesan, Parsley & Black Pepper.

A side for one...\$8

Gf

GRILLED NECTARINE

Burrata Cheese, Mint, & Honey.

A side for one...\$7.5

Gf

GREEN BEANS & ASPARAGUS

With a Creamy Tarragon Lemon Sauce.

A side for one...\$8

Gf

TRUFFLED OR NOT MAC'N'CHEESE

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

A side for one...\$7.5

TACOS

SEA BASS TACOS

2 Soft Shell Sea Bass Tacos seasoned with our House Fish Rub with Green Cabbage, Pickled Red Onions, and topped with Cilantro Sour Caper Sauce...\$15 *~ Add an extra taco...\$6 ~*

SHRIMP TACOS

2 Soft Shell Shrimp Tacos seasoned with our Blackened seasoning with Green Cabbage, Pickled Red Onions, and topped with Cilantro Lime Crema...\$13 *~ Add an extra taco...\$5 ~*

PASTA

LOBSTER RAVIOLI

Paired with Lemon-Butter Sauce...\$20

TRUFFLED OR NOT MAC'N'CHEESE

Three Cheeses, Panko Breadcrumbs, & the choice: To Truffle, or not to Truffle...\$14.5

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 cup of Soup...\$4.5 Add a side House Salad...\$3.25 Add a side 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...\$42 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...\$8.5 ~ *Add House*

Queso...\$2.5 ~

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

SWEET & SALTY FETA CUBES

Dipped in Honey & rolled in Pistachios

SPINACH ARTICHOKE DIP

Marinated Artichokes, Spinach, Parmesan & Spices

SMOKED CARROT DIP

Roasted Carrots, Lemon, Spices

SOUPS & SALADS

HOUSE SALAD

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

CAESAR SALAD

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

GAZPACHO

A Tomato & Cucumber soup, served cold for those hot days

CHILLED AVOCADO

Creamy Avocado soup topped with fried Serrano Peppers.

Served cold

~ Add Lump Crab...\$4 ~

ENTRÉES

All Entrées Come With Your Choice of Two Sides: Double-Whipped Potatoes, Grilled Nectarine, Brussel Sprouts, Truffled or Not Mac'n'Cheese, Wild Mushrooms, Green Beans & Asparagus

SALMON

Faroe Salmon filet with Smoked Paprika & Honey Glaze

RATATOUILLE

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

CHILEAN SEA BASS

Marinated in a Miso Soy glaze (**Add \$7 per person**)

SLOW-ROASTED CHICKEN

Local Chicken from Misty Knoll Farm in Vermont. Jamaican jerk Chicken. Served with a Chilled Alabama White sauce

SCALLOPS

Pan-Seared Scallops with a Pomegranate glaze

LOBSTER RAVIOLI

Paired with Lemon-Butter Sauce

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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