

Solo or Shared

TWICE COOKED FRIES GA, VEG <i>truffle, pecorino, black garlic aioli</i>	10
SOCIAL CLUB PERSONAL PIZZA <i>wild mushroom, basil pesto, bocconcini, parmesan or pepperoni, tomato sauce, bocconcini, spicy honey</i>	19
BROCCOLI CAESAR SALAD GA <i>bacon, crispy garlic & shallots, crispy capers, pecorino, calabrian chili dressing (contains anchovy)</i> + add chicken \$8 + add shrimp \$12	21
SMOKED BRISKET BITES GA, DF <i>black garlic & tamarind glaze, fresh fennel</i>	22
BLOOD ORANGE GLAZED PORK RIBS <i>charred scallion chimichurri, pickled onion, crispy garlic & shallots</i>	22
GUACAMOLE GA, DF, VEG <i>avocado, red onion, roasted cherry tomatoes, cilantro</i> <i>served with warm tortilla chips</i>	22
FIRE CHICKEN LETTUCE CUPS GA, DF <i>roasted chicken thighs, sambal peanuts, jalapeño, red pepper, crispy rice noodles, gochujang glaze</i> <i>(replace with tofu for a vegan option)</i>	26
VEGAN TEMPURA CAULIFLOWER BOWL DF <i>avocado, gochujang, pickled cabbage, cilantro, corn, edamame, sesame emulsion, wonton chips, rice</i>	26
CHOPPED COBB SALAD GA <i>iceberg lettuce, hard-boiled egg, roasted chicken breast, blue cheese, double-smoked bacon, avocado, cherry tomato, pickled red onion, buttermilk dill dressing</i> + add chicken \$8 + add shrimp \$12	28
COCONUT SHRIMP GA, DF <i>habanero, mango & papaya slaw</i> 5 pieces: \$17 10 pieces: \$32 15 pieces: \$48	PP
FREESTYLE BURGER <i>8oz house-ground patty, gouda, dijon aioli, pickles, lettuce, tomato, red onion burgers are cooked to medium unless requested otherwise</i> <i>served with: twice-cooked russet fries or locally grown deepwater greens salad</i>	32
CLUB SANDWICH <i>roasted chicken, ham, bacon, lettuce, tomato, dijon aioli, sourdough</i> <i>served with: twice-cooked russet fries or locally grown deepwater greens salad</i>	32
FLAT IRON STEAK FRITES GA <i>6oz marinated flat iron steak, house frites, café de paris butter, local greens, veal jus upgrade to 12oz: \$76</i> +add: mushroom \$4 shrimp \$12 ½ lobster tail \$23	48