

SOLO OR SHARED

TWICE-COOKED FRIES GA 10
truffle, pecorino, black garlic aioli

SOCIAL CLUB PERSONAL PIZZA 19
wild mushroom, basil pesto, bocconcini, parmesan or pepperoni, tomato sauce, bocconcini, spicy honey

BROCCOLI CAESAR SALAD GA 21
bacon, crispy garlic & shallots, crispy capers, pecorino, calabrian chili dressing (contains anchovy)
+add: chicken \$8 | +add: shrimp \$12

SMOKED BRISKET BITES GA, DF 22
black garlic & tamarind glaze, fresh fennel

BLOOD ORANGE GLAZED PORK RIBS 22
charred scallion chimichurri, pickled onion, crispy garlic & shallots

GUACAMOLE GA, DF, VEG 22
avocado, red onion, roasted cherry tomatoes, cilantro
served with: warm tortilla chips

FIRE CHICKEN LETTUCE CUPS GA, DF 26
roasted chicken thighs, sambal peanuts, jalapeño, red pepper, crispy rice noodle, gochujang glaze
(replace with tofu for a vegan option)

VEGAN TEMPURA CAULIFLOWER BOWL DF 26
avocado, gochujang, pickled cabbage, cilantro, corn, edamame, sesame emulsion, wonton chips, rice

CHOPPED COBB SALAD GA 28
iceberg lettuce, hard-boiled egg, roasted chicken breast, blue cheese, double-smoked bacon, avocado, cherry tomato, pickled red onion, buttermilk dill dressing
+add: chicken \$8 | +add: shrimp \$12

COCONUT SHRIMP GA, DF PP
habanero, mango & papaya slaw
5 pieces: \$17 | 10 pieces: \$32 | 15 pieces: \$48

FREESTYLE BURGER 32
8oz house-ground patty, gouda, dijon aioli, pickles, lettuce, tomato, red onion | burgers are cooked to medium unless requested otherwise
served with: twice-cooked russet fries or locally grown deepwater greens salad

CLUB SANDWICH 32
roasted chicken, ham, bacon, lettuce, tomato, dijon aioli, sourdough
served with: twice-cooked russet fries or locally grown deepwater greens salad

FLAT IRON STEAK FRITES GA 48
6oz marinated flat iron steak, house frites, café de paris butter, local greens, veal jus | upgrade to 12oz: \$76
+add: mushroom \$4 | +add: shrimp \$12 | +add: ½ lobster tail \$23

POOLSIDE BY
FREESTYLE

