

COCKTAILS

Bourbon Bramble

Four Roses Bourbon, Blackberries, Basil, Honey Simple, Lemon | 11.95

Ruby Red Slipper

Deep Eddy Ruby Red Grapefruit Vodka, Triple Sec, Lemon Juice, Cranberry | 10.95

Football Mom

Tito's Handmade Vodka, Fresh Strawberries, Simple Syrup, Pineapple Juice, Soda Water | 10.95

Cilantro Jalapeno Margarita

Hornitos Plata Tequila, Jalapeno Simple Syrup, Triple Sec, Lime, Fresh Cilantro, Cucumber | 12.95

The Lavender Bee

Tom's Town Gin, Lavender Simple Syrup, Honey Syrup, Orange Bitters | 11.95

Rieger Horsefeather

Rieger Kansas City Whiskey, Ginger Beer, Lime, Angostura Bitters | 10.95

King Louis II

Raspberry & Pineapple Infused Vodka, Lime Juice, Simple Syrup, House Grenadine, Sparkling Wine | 11.95

Espresso Martini

360 Vanilla Vodka, Kahlua, Creme De Cacao, Espresso | 12.95

Third Street Punch

Raspberry Vodka, St. Germain, Pepper Simple, Lemon Juice, Raspberries, Basil | 10.95

The Truman Old Fashioned

Buffalo Trace Bourbon, Dry Curacao, Sugar, Angostura Bitters, House-Brandied Cherries | 13.95

Orange Cardamom Mule

Deep Eddy Orange, Orange Cardamom Simple, Ginger Beer, Lime | 10.95

Winter Paloma

El Bandido Blanco Tequila, Lime, Grapefruit, Pomegranate | 11.95

Sangria

Seasonal. Ask Your Server for Current Offering | 9.95

ASK YOUR SERVER ABOUT

OUR LOCAL BAKER



SERVED FRESH DAILY

HOUSE-MADE DESSERTS



STARTERS & SHAREABLES

Mini Cheddar Biscuits

Buttermilk Drop Biscuits, Honey-Butter Glaze | 4.95

Deviled Eggs

House Made, Cornichon Pickles, Nueske's Brown Sugar Bacon | 10.95

Crispy Fried Brussels & Cauliflower

Jalapeño Aioli, Malt Vinegar Aioli | 14.95

Pimento Cheese

Tillamook Aged White Cheddar, Buttered Crackers, Nueske's Summer Sausage | 10.95

Smoked Salmon Dip

House-Smoked Salmon, Sauce Gribiche, Toasted Focaccia | 16.95

Meatballs

Sherry Mushroom Cream Sauce | 13.95

Pork Belly Burnt Ends

Smoked, Dry Rubbed, Charred BBQ, House-made Cornbread | 14.95

Creole BBQ Shrimp

Creole Butter Shrimp, Grilled Baguette | 15.95

Chicken & Waffle

Cheddar-Bacon Waffle, Maple Syrup | 14.95

Nashville Hot Wings

Double Fried, Hot Pepper Oil, Ranch | 13.95

Social Chef's Board

House Selection of Charcuterie & Cheeses | 27.95

Smoked & Charred Buffalo Wings

Buttermilk Blue Cheese | 13.95

ADD-ONS

Mashed Yukon Gold Potatoes | 7.95
Smoked Gouda Mac & Cheese | 9.95
Collard Greens | 8.95
Cheesy Grits | 7.95
Fries | 6.95
Grilled Asparagus | 8.95
Grilled Broccoli | 7.95
Potatoes Au Gratin | 8.95
House-made Cornbread | 5.95
Egg On Anything | 2.25
Sautéed Greens | 6.95

SOUP & SALAD

Soup House-Made | 7.95

Add To Any Salad: Grilled Chicken | 8.95, *Grilled Salmon | 10.95

Grilled Beet & Avocado Salad

Bibb Lettuce, Shaved Red Onion, Charred Avocado, Toasted Pepitas, Goat Cheese, Pumpkin Seed Vinaigrette | 13.95

Add Grilled Chicken | 8.95, Add Grilled Salmon | 10.95

Romaine Wedge

Asparagus, Watermelon Radish, Corn, Grape Tomato, Parmesan, Green Goddess Dressing | 9.95

House Greens

Fresh Vegetables, Choice of Dressing | 7.95

Chop Salad

Applewood Bacon, Hearts of Palm, Artichoke, Peppadew, Kalamata Olive, Cherry Tomato, Romano, Herb Vinaigrette | 10.95

Heirloom Tomato Pie

Local Heirlooms, Fontina & Mozzarella Cheese, House Pastry | 13.95

Grilled Salmon "Caesar"*

Romaine, Charred Avocado, Chayote Squash, Grape Tomato, Romano Cheese, Buttery Bread Crumbs, Green Goddess Dressing | 18.95

Korean Steak & Noodle Salad*

Ramen Noodles, Greens, Asian Pears, Daikon Slaw, Edamame, Roasted Sesame Dressing | 19.95

Nashville Hot Chicken Salad

Tomato, Cucumber, Blackeyed Peas, Pickled Vegetables, Blue Cheese Crumbles. Blue Cheese Dressing | 17.95

HANDHELDS

Social Cheeseburger

Single | 11.95, Double | 14.95, Triple | 16.95

Add Sautéed Onions | 1.95, Add Bacon | 1.95

Animal Style Burger

Mustard-Seared Patties, 1000 Island | 14.95

Dry Rub Burger

Bacon, Smoked Gouda, House BBQ, Jalapeno Aioli | 15.95

The Beyond Meat Burger

Plant-Based Vegetarian Burger, American Cheese, LTO, Special Sauce | 16.95

Fried Chicken Sandwich

Jalapeño Slaw, Martin's Potato Roll | 15.95

Make It Nashville | 1

Stacked Pastrami

House-Smoked, Fontina Cheese, Russian Dressing | 16.95

Grilled Chicken Sandwich

Smoked Bacon, Fontina Cheese, Garlic Aioli, House-Made Focaccia Bread | 15.95

LUNCH SPECIALTIES

Soup & Salad

Bowl of Soup, Choice of Greens or Wedge | 12.95

Fried Chicken

Mashed Yukon Gold Potatoes

2pcs | 14.95, 4pcs | 20.95

Make It Nashville Hot | 1

Blackened Shrimp Tacos

Chili Spiced Shrimp, Ancho Mayo, Jicama Slaw, Habanero Salsa | 14.95

Fried Chicken Mac-N-Cheese

Smoked Jalapenos, Pimento Cheese Sauce | 13.95

Korean Steak Tacos*

Bulgogi Marinated, Steamed Rice | 15.95

Truffled Grilled Cheese

Taleggio, White Cheddar, Fontina, Truffle, Tomato Soup | 14.95

Creamy Turkey Club

Chive Cream Cheese, Smoked Turkey, Applewood Bacon, Romain Lettuce, Tomato, Avocado, Honey Mustard | 13.95

Third Street Meatloaf

Angus Beef, Andouille Sausage, Demi | 14.95

FAVORITES

Fresh Mississippi Catfish

Cornmeal Fried, Sweet Potato Fries, Remoulade Sauce | 19.95

Braised Duroc Pork Shoulder

Cheesy Grits, Collard Greens, House-Made Cornbread | 17.95

Chicken Pot Pie

White Wine Braised Chicken, House Pastry | 18.95

Chicken Fried Beef Tenderloin

Beef Tenderloin, Chorizo Verde Gravy, Peas & Onions | 19.95

Grilled Salmon*

Mashed Yukon Gold Potatoes, Grilled Asparagus, Lemon-Thyme Beurre Blanc | 19.95

Chicken & Spinach Lasagna

Garlic Bechamel Sauce, Crispy Americano Prosciutto, Grilled Baguette | 15.95

Shrimp & Grits

Creole Butter Shrimp, Tasso Ham, Cheesy Grits | 18.95

Slow Roasted Prime Rib Sandwich*

1/2 Pound Shaved Prime Rib, Sautéed Onions, Fontina Cheese | 21.95

Fried Chicken Tenders

Honey Mustard, Fries | 18.95

Make It Nashville Hot | 1

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils on this menu. Please let us know if you have any allergy concerns. We try our best to accommodate all dietary needs. Just tell your server and we'll take care of you.*Gluten free bread, buns & pasta upon request. Parties of 8 or more an automatic 20% gratuity will be added.