

SOCIETY

— CAFE —

LUNCH

FIRST

Roasted Carrots
Buttermilk Ricotta, Toasted Cashew 16

Di Palo's Burrata
Mushrooms, Truffle Balsamic 18

Shishito Peppers
Meyer Lemon, Soy Sauce 9

Chickpea Fries
Dill Seed, Celery Tzatziki 12

Charcuterie
House Pickles, Mustard 16

SALADS

Charred Romaine Caesar
Black Olive, Preserved Lemon, Parmesan 18

Market Green Salad
Radish, Apple Cider Vinaigrette 13

Tuna Confit
Slow Cooked Egg, Baby Kale, Dijon Vinaigrette 19

FLATBREADS

Wild Mushroom 18

Margherita 16

"Croque Madame" 18

SANDWICHES

Crispy Chicken
Buttermilk Sriracha, Bread & Butter Pickles 17

Brisket Burger,
21 Day Bacon, Roasted Tomato, Cheddar, Society Sauce 24

Smoked Mozzarella Panini
Black Garlic, Tomato & Fennel Bisque 19

COFFEE

Drip 4 | Espresso 5 | Americano 5
Latte 6 | Cappuccino 6

Executive Chef Christopher Zabita

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Feel free to let your server know of any dietary restrictions. Our kitchen is happy to accommodate your needs.

